

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
*SLNS 1-1: 2016	Specification for Labelling of Commodities – Part 1: General Labelling Requirements	3	A	20	14	This national standard describes general labelling requirements for commodities. It is applicable to all commodities which are customarily labelled in the course of trade, except those for which more specific requirements have been elsewhere prescribed.
*SLNS 1-2: 2018	Specification for Labelling of Commodities - Part 2: Pre-packaged Goods	11	B	30	21	This standard sets out requirements for the information to be included on labels of goods prepackaged for retail sale, the method of display of such information, and where necessary, the wording to be used. This standard does not apply to the following: a) goods or classes of goods where different or additional information is prescribed by any Saint Lucia Standard or model regulations approved by the Saint Lucia Authority concerned; b) goods intended for export only, which comply with the requirements of standards or laws on labelling in force in the country to which they are being exported; c) cases where any Saint Lucian Standard for any goods or classes of goods make differing provisions for labelling: in such cases, the provision of that standard shall prevail over the provisions of this standard; d) gift-wrapped goods.
SLNS 1-3: 2014	Specification for Labelling of Commodities - Part 3: Labelling of Prepackaged Foods	32	D	50	35	This national standard applies to the labelling of all pre-packaged foods to be offered to the consumer, or for catering purposes. This standard is not applicable to food: a) sold unpackaged, or in an open or uncovered package; b) weighed, measured or counted into the package, in the presence of the purchaser; c) intended for export only, which complies with the requirements of standards or laws on labelling of the country to which they are being exported; d) where any national standard for any class of food makes differing or supplementary provisions for labelling; and NOTE In such cases, the provisions of that national standard shall prevail over the provisions of this standard. e) which is gift-wrapped.
SLNS 1-4: 2012	Specification For Labelling of Commodities. - Part 4: Labelling Of Garments And Textiles	6	A	20	14	1.1 This national standard specifies the requirements for the labelling of garments and textiles sold in Saint Lucia whether locally made or imported. 1.2 It is applicable to labels and descriptions to be used on garments classified as: a) diapers b) gloves, mittens and mitts c) handkerchiefs d) headgear e) hosiery f) neckwear g) school uniforms h) swimwear i) waterproof rainwear and j) all other garments. 1.3 It is also applicable to: a) labels which are to accompany textiles sold at retail or wholesale outlets; b) all household textile articles and other textile goods of a type customarily used in institutions and households; EXAMPLE Draperies, floor coverings, furnishings, beddings, kitchen towels, bath towels, curtains and chair backs. c) textiles sold by length, including narrow fabrics as well as threads and cordage; and
SLNS 1-5: 2015	Specificaion for Labelling of Commodities - Part 5: Specification for Labelling of Footwear	6	A	20	14	This national standard specifies the requirements for labelling of all footwear whether new, used or seconds, that are offered for sale to the public in Saint Lucia.
SLNS 8: 1992	Methods of Test for Paints & Surface Coatings	21	C	40	28	This standard specifies basic methods for testing the physical properties of paints and surface coatings.
SLNS 10: 1992	Specification for Gerberas	3	A	20	14	The purpose of this standard is to define the quality requirements of fresh gerberas at the dispatching stage after preparation and packaging.
SLNS 11: 1992	Specification for Crotons	2	A	20	14	The purpose of this standard is to define quality requirements for croton at the dispatching stage, after preparation and packaging.
*SLNS 12: 2003	Specification for Rum	19	B	30	21	This standard prescribes the general requirements, packaging, labelling, methods of sampling and analysis for rum produced in St. Lucia and traded in the Caricom region and overseas markets.

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*SLNS 13: 1992	Specification for Margarine & Cooking Margarine	13	B	30	21	This standard prescribes requirements for margarine and cooking margarine to be sold in Saint Lucia, and includes methods of sampling and test. It does not apply to any product containing less than 80% by weight (mass) of fat which is labelled so as not to be mistaken for margarine.
*SLNS 14: 1992	Specification for Shortening	11	B	30	21	This standard prescribes requirements for products sold as shortening in Saint Lucia. It includes specifications of composition, methods of sampling and analysis, and guidance on the use of food additives.
SLNS 15: 2015	Specification for Soap Bars	8	A	20	14	This standard specifies the requirements for toilet and laundry soap bars manufactured and sold in Saint Lucia. The standard is not applicable to medicated soaps, liquid toilet soaps, liquid laundry soaps, antiseptic soaps, and disinfectant soaps.
*SLNS 17: 1992	Specification for Biscuits	14	B	30	21	1.1 This standard prescribes basic and general requirements for biscuits to be sold in the Caribbean Common Market. 1.2 Biscuits may also be subject to regulation under the food laws of some territories, and conformity to this standard should help manufacturers to meet the legal requirements. 1.3 This standard does not apply to "crackers", which are covered by a separate standard (in preparation).
SLNS 19: 2016	Cosmetics Pt.1 – General Requirements	27	C	40	28	This national standard gives guidelines for the production, control, storage and shipment of cosmetic products. These guidelines cover the quality aspects of the product, but as a whole do not cover safety aspects for the personnel engaged in the plant, nor do they cover aspects of protection of the environment. Safety and environmental aspects are inherent responsibilities of the company and could be governed by local legislation and regulation. These guidelines are not applicable to research and development activities and distribution of finished products.
SLNS 20: 1992	Specification for Paint: Interior & Exterior-Emulsion Type, Flat	5	A	20	14	This standard applies to emulsion paint for interior and exterior use on masonry surfaces including concrete, brick, stucco, concrete block and on primed wood.
SLNS 21: 1992	Specification for Paint: Interior & Exterior-Oil Modified Alkyd	16	B	30	21	This standard applies to ready mixed alkyd paint for interior and exterior applications. The material is used for protection and decoration of wood and metal and is normally applied as a painting system over suitable priming paints.
SLNS 22-1: 2012	Specification for Tourist Accommodation Part 1 – General Requirements	40	D	50	35	This National Standard specifies the minimum requirements for any commercial enterprise operating in St. Lucia providing accommodation to tourists. It includes requirements for: a) legal, physical, personnel and safety issues; b) guest facilities; c) public areas; d) administrative operations; e) environmental management; and f) quality assurance.
SLNS 23: 2017	Specification for Toilet Tissue	9	A	20	14	This standard prescribes the requirements for toilet tissue paper in the single-ply roll form.
*SLNS 24: 2015	Specification for Wheat Flour	19	B	30	21	This national standard is applicable to wheat flour (also called flour, white flour, or enriched flour) that is intended for human consumption, made from clean, sound and marketable grades of millable wheat grains of the species <i>Triticum aestivum</i> L. (common wheat) or from <i>Triticum compactum</i> Host. (club wheat). This national standard is not applicable to: a) any product made from durum wheat (hard wheat, <i>T. durum</i> Desf.); b) whole wheat flour, whole meal flour or semolina made from common wheat or club wheat, or mixtures thereof; c) wheat flour to be used in brewing, for the production of starch or gluten, or for nonfood use; d) wheat flour in which the protein content has been reduced; e) wheat flour subjected to special treatments other than bleaching or drying; or f) wheat flour containing ingredients not mentioned in 5.2 of this standard (such as selfrising flour).

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*SLNS 25: 2017	Specification for Coconut Oil	16	B	30	21	This standard specifies the requirements, methods of sampling and testing for coconut oil intended for domestic and commercial use.
SLNS 26: 2013	Specification for Synthetic Laundry Detergent Powder	16	B	30	21	This National Standard specifies the chemical and physical requirements identifying maximum and minimum permissible limits of key parameters for synthetic laundry detergent powder. This national standard also specifies essential ingredients, test methods and requirements for packaging, labelling and sampling. This National Standard is applicable to synthetic laundry detergent powder intended primarily for washing household textile products using conventional household laundry equipment, or by manual means. This standard is not applicable to liquid laundry detergent and does not include methods for measuring the performance of laundry detergents.
*SLNS 27: 2016	Specification for Labelling of Tobacco products	44	D	50	35	This standard applies to the labelling of individual packages and cartons of tobacco products intended for retail sale in Saint Lucia. This standard specifies the information, the method of display of such information, the wording and presentation of health warnings to be included on the labels of retail packages of tobacco products intended to be sold in Saint Lucia. This standard does not apply to labelling of cases of such individual packages or cartons, irrespective of sizes, provided the cases are not displayed or used at the point of sale.
*SLNS 28: 2015	Specification for Labelling of retail packages of Pesticide & Other Toxic Chemicals	32	D	50	35	This standard specifies the information to be included on labels of pesticide packages intended for the retail trade. The standard also specifies the information to be included in the instructions printed on any leaflets accompanying the packages.
*SLNS 29: 2006	Specification for Packaged Water	48	D	50	35	1.1 This standard specifies requirements for the purity, treatment, bacteriological acceptability, packaging and labelling of all packaged waters that are prepackaged for sale and used as beverages or in foods. 1.2 This standard does not apply to water distributed by the public water supply system, to the carbonated beverage, soda water or to packaged water sold for purposes other than as a beverage. 1.3 This standard should be used in conjunction with SLCP 4: 2003 Code of Hygienic Practice for the Collecting, Processing and Marketing of Packaged Water.
SLNS 30: 1992	Specification for Canned Vegetables	44	D	50	35	This standard applies to canned vegetables as defined in Section 2, and includes general requirements for hygiene in production, packaging, labelling, the quality and safety of ingredients and food additives. This standard does not apply to the following: a) canned vegetable soups or stews, with or without meat; b) canned vegetables represented as specially prepared for feeding infants, for use by diabetics, or that contain meat of fish; c) canned sauces; d) canned vegetable pickles; or e) cooked vegetables preserved by freezing in flexible hermetically-sealed packaged.
SLNS 31: 2015	Specification for Poultry and Poultry Products	36	D	50	35	This standard specifies requirements for primary processed poultry consisting of carcasses, poultry parts and poultry products for human consumption. It defines and distinguishes between the market classes of poultry. Requirements for sanitation, plant hygiene, the dressing operation, grading, packaging, labelling and marketing as well as ante-mortem and post-mortem inspection of poultry products sold through commercial distribution systems are also established. This standard does not apply to freshly killed poultry prepared for direct sale to consumers and for which conditions may be prescribed in National Regulations.

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SLNS 32: 2015	Specifcation for Pasta Product	24	C	40	28	<p>This standard specifies requirements and methods of test for pasta products made from semolina, durum, wheat flour, farina flour or any suitable wheat flour.</p> <p>Pasta products used in preparing other foods or included in packages of ingredients that are prepared for retail sale are also covered by this standard.</p> <p>EXAMPLE Pasta used in canned soups, soup mixes, macaroni and cheese dinners.</p> <p>This standard is applicable to forms of pasta called macaroni, spaghetti, lasagne, vermicelli, egg noodles and chow mein noodles.</p> <p>This standard is not applicable to food in forms resembling pasta products made from rice, bean and/ or cereals other than wheat.</p>
*SLNS 34: 1995	Standard for Chocolate Confectionery & Cocoa Products	32	D	50	35	<p>This standard applies to the following products as defined in Section 2:-</p> <ol style="list-style-type: none"> <li>chocolate confectionery;</li> <li>cocoa butter for use in foods, pharmaceuticals or cosmetics; and</li> <li>cocoa powder, Creole cocoa for use in beverages or for flavouring;</li> </ol> <p>This standard does not apply to:</p> <ol style="list-style-type: none"> <li>foods other than chocolate confectionery where chocolate or cocoa powder is merely a flavour, or</li> <li>pharmaceuticals or cosmetics including cocoa butter as an ingredient.</li> </ol>
*SLNS 35: 1995	Specification for Spices and Sauces	36	D	50	35	<p>This standard prescribes requirements for the identity, composition, purity, hygiene in processing, labelling, sampling and testing of the spices and sauces included below.</p> <p>Requirements for other spices and sauces that become important in Caribbean agriculture or regional trade may be added to this standard from time to time.</p> <p>This standard does not apply to:</p> <ol style="list-style-type: none"> <li>ketchups, barbeque-flavoured sauces;</li> <li>spices derived from plants not included in this standard;</li> <li>saucers made from recipes or formulae not included in this standard;</li> <li>vinegars flavoured with spices or plant materials, extracts; or</li> <li>essential oils, extracts, or oleo-resins derived from spices that are intended to be used as flavouring or colouring agents in food.</li> </ol>
SLNS 36: 2013	Specification for Mango	15	B	30	21	<p>This Standard specifies the quality requirements for commercial varieties of mangoes grown from <i>Mangifera indica</i> L., of the Anacardiaceae family, to be supplied fresh to the consumer after preparation and packaging.</p> <p>This standard does not apply to mangoes for industrial processing.</p>
SLNS 37: 2013	Specification for Plantain	15	B	30	21	<p>This national standard is applicable to plantain (<i>Musa paradisiaca</i> L.), grown in Saint Lucia to be supplied fresh to the consumer.</p> <p>Plantain produced for industrial processing are excluded from this national standard.</p>
SLNS 38: 2013	Specification for Breadfruit	16	B	30	21	<p>This standard is applicable to breadfruit (<i>Artocapus altilis</i>) to be supplied fresh to the consumer. The standard gives requirements for quality of breadfruit at the point of purchase, after preparation and packaging.</p> <p>Breadfruit for industrial processing are excluded from the requirements of this national standard.</p>
SLNS 39: 2015	Specification for Grades of Dasheen	16	B	30	21	<p>This national standard is applicable to the tubercles of commercial varieties of dasheen, also known as taro, grown from <i>Colocasia esculenta</i> (L.) Schott of the Araceae family, to be supplied fresh to the consumer, after preparation and packaging.</p> <p>Dasheen for industrial processing are excluded from the requirements of this standard.</p>

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SLNS 40: 2001	Advertising -General Requirements	32	D	50	35	<p>This standard sets out general requirements for the contents of advertising, shown or consumed, under local control in St. Lucia, in any medium whether foreign or locally generated. The advertising of pesticides is not covered by this standard as statutory control of the advertisements of these products is covered by the Pesticides and Toxic Chemicals Control Act 2001.</p> <p>1.1.1 It also includes requirements for the advertising of special classes of goods or services, or directed to special categories of consumers, or in certain media.</p> <p>1.2 Statutory control of advertisements in all media for foods and drugs is exercised under the Foods and Drugs (Advertisements) Ordinance 1961 which provides fully for truthful presentations in a manner consistent with this standard. These classes of goods are therefore not specifically covered by this standard.</p>
*SLNS 41: 2001	Specification For Pneumatic Tyres for passenger vehicles	36	D	50	35	<p>This standard specifies tyre designation, labelling and laboratory test and performance requirements for physical dimensions, strength, endurance, bead unseating resistance and high speed performance for new and used pneumatic tyres intended for passenger vehicles with rim code diameters from 254 mm (10 in) to 483 mm (19 in).</p>
*SLNS 42: 2005	Specification for Pneumatic Tyres for Non - Passenger vehicles	24	C	40	28	<p>This standard establishes the physical dimensions, performance and marking requirements for pneumatic tyres for use on multipurpose vehicles, trucks, buses, trailers and motorcycles. Test methods for determining conformity to the performance requirements are also included.</p>
SLNS 43: 2006	Specification for filling, Handling, storage, Transportation and Location of portable, Cylinders for liquefied Petroleum gases – (LPG)	28	C	40	28	<p>1.1 This standard covers basic safety requirements for the filling, handling and storage of portable cylinders of Liquefied Petroleum Gases (LPG) at the cylinder filling plants and the positioning of cylinders at the premises of the consumers. Where the word “cylinder” is used the reference is to “portable cylinders”.</p> <p>1.2 This standard does not cover safety installation requirements beyond the first stage regulator except for the use of flexible hose.</p> <p>1.3 The requirements of this standard are not intended to preclude the use of alternative materials, designs and methods where these provide equivalent and approved standards of safety.</p>
SLNS 44: 2006	Standard Specification for inspection, testing and requalification of portable containers for LPG	28	C	40	28	<p>This standard specifies the minimum requirements for the periodic inspection, testing and requalification of containers of liquefied petroleum gases to verify their integrity for further service.</p> <p>It does not exclude the application of additional national requirements nor does it preclude the use of alternative methods where they provide equivalent methods of safety.</p>
SLNS 46: 2002	Guidelines for the preparation of National Standards	20	B	30	21	<p>The purpose of this document is to provide general guidelines for the drafting of St. Lucia National Standards.</p>

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SLNS 47: 2011	Requirements for the Marking and labelling of Gas Cylinders	20	B	30	21	<p>This standard specifies the requirements for the labelling and marking of industrial and domestic gas cylinders for identification of contents and associated hazards. It covers fixed or portable cylinders intended for the storage or transport of compressed gases.</p> <p>This standard does not cover:</p> <ul style="list-style-type: none"> <li>a) fire extinguishers or aerosol dispensers and cylinders;</li> <li>b) containers that are pressurized for the purpose of transporting solids or liquids, e.g. cylinders pressurized with air for the transport of cement;</li> <li>c) cylinders that form part of the working mechanism of a vehicle e.g. a compressed air tank for a compressed air braking system;</li> <li>d) gas cylinders intended for use on aircraft or sea going vessels (other than barges and fixed or floating platforms used in the petroleum and other industries); and</li> <li>e) medical gas cylinders.</li> </ul> <p>It should not be assumed that every applicable safety precaution is contained in this standard.</p>
*SLNS 48: 2006	Labelling of Commodities - Labelling of Furniture	12	B	30	21	<p>This standard describes the labeling requirements for furniture, when offered for sale in St Lucia, whether locally manufactured or imported.</p>
SLNS 49: 2013	Safety Aspects – Guidelines for Child Safety (ISO/IEC Guide 50: 2002, Idt)	44	D	50	35	<p>This standard provides a framework for addressing potential sources of unintentional physical harm (hazards) to children from products, processes or services that they use or with which they may come into contact, even if they are not specifically intended for children. The framework aims at minimizing risk of injury to children.</p> <p>It is primarily intended for those involved in the preparation and revision of standards. However, it has important information that can be useful to, amongst others, designers, architects, manufacturers, service providers, communicators and policy makers.</p> <p>For children with special needs, additional requirements may be appropriate. This Guide does not claim to address those additional requirements in full. ISO/IEC Guide 71 addresses the needs of persons with disabilities.</p> <p>A product may include goods, structures, buildings, installations or a combination of these.</p> <p>No specific guidance is given in this Guide for the prevention or reduction of psychological or moral harm or of intentional injuries.</p>
SLNS 50: 2013	Specification for Water Safety Signs used in Work Places and Public Areas (ISO 20712-1:2008, MOD)	72	D	50	35	<p>This standard prescribes water safety signs intended for use in connection with the aquatic environment. It is intended for use by owners and operators of aquatic environments and by manufacturers of signs and equipment.</p> <p>This standard is not applicable to signaling used for maritime traffic.</p> <p>This standard specifies the water safety sign originals that may be scaled for reproduction and application purposes.</p> <p>This standard includes water safety signs which require that supplementary text be used in conjunction with these water safety signs to improve comprehension.</p>



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*SLNS 51: 2002	Christmas Trees and other Decorative Lighting Outfits	68	D	50	35	<p>1.1 These requirements cover Christmas-Tree and decorative-lighting outfits to be used in accordance with the – Electricity Supply Act of 1994, in particular clause 22, section 1.</p> <p>1.2 These requirements cover factory-assembled strings with push-in, midget-base, or miniature based lamp holders connected in series for across-the-line use; or with candelabra-, or intermediate-base lamp holders connected in parallel (multiple) for direct-connection use. These requirements also cover seasonal decorative outfits such as wreaths, stars, crosses, candle sets, artificial trees, tree stands, and commercial motorized decorative displays. All illuminated assemblies are for the use with replaceable screw base or push-in filament-type lamps and are provided with a means for attachment to an electrical outlet.</p>
SLNS 52: 2015	Specification for Hollow Concrete Blocks	42	D	50	35	<p>This standard applies to hollow precast concrete blocks made from a mixture of Portland cement, water and suitable aggregates and intended for use in loadbearing and nonloadbearing masonry walls of buildings.</p> <p>It specifies requirements for general quality, classification, dimensions and physical requirements for standard hollow concrete blocks.</p>
*SLNS 53: 2002	Labelling of Domestic Electrical Appliances	16	B	30	21	<p>1.1 This standard prescribes the compulsory labelling requirements for domestic electrical appliances and shall be read in conjunction with:</p> <p>SLNS 18 Pt 1: 1993 Specification for Labelling of Commodities – General Requirements</p> <p>SLNS 18 Pt 2: 1993 Specification for Labelling of Commodities – Pre-packaged Goods</p>
SLNS 54: 2001	Specification for Avocadoes	22	C	40	28	<p>This national standard is applicable to avocadoes of varieties (cultivars) grown from Persia americana Mill. to be supplied fresh to the consumer.</p> <p>The standard gives requirements for quality of avocadoes at the point of purchase, after preparation and packaging.</p> <p>Parthenocarpic fruit and avocadoes for industrial processing are excluded from the requirements of this national standard.</p>
SLNS 55: 2015	Specification for Grades of watermelons	18	B	30	21	<p>This standard is applicable to watermelons of varieties (cultivars) grown from Citrullus lanatus (Thunberg) Matsumura et Nakai [syn. C. vulgaris] to be supplied fresh to the consumer.</p> <p>Watermelon intended for industrial processing is excluded from the requirements of this national standard.</p>
SLNS 56: 2015	Specification for Anonas	20	B	30	21	<p>This standard specifies the quality requirements for commercial varieties of fruits, classified as “annonas”, to be supplied fresh to the consumer after preparation and packaging</p> <p>This standard is applicable to:</p> <ul style="list-style-type: none"> <li>- Cherimoya of varieties (cultivars) grown from Annona cherimola Mill;</li> <li>- Sugar apple of varieties (cultivars) grown from Annona squamosa L;</li> <li>- Atemoya hybrid from Annona cherimola Mill. and Annona squamosa L;</li> <li>- Soursop of varieties (cultivars) grown from Annona muricata L.</li> </ul> <p>This standard does not apply to annonas for industrial processing.</p>
SLNS 57: 2014	Specification for grades of pumpkin	22	C	40	28	<p>This standard specifies the quality requirements for pumpkin, Cucurbita pepo (Duch. Ex Lam.) to be supplied fresh to the consumer after the preparation and packaging stages.</p> <p>This standard does not apply to produce for industrial processing.</p>
SLNS 58: 2014	Specifction for Passion Fruit	16	B	30	21	<p>This standard applies to passion fruit (Passiflora edulis Sims), grown in the Windward Islands to be supplied fresh to the consumer market and excludes products for industrial processing.</p>
SLNS 59: 2003	Specification for Papaya	16	B	30	21	<p>This standard applies to papaya (Carica papaya L.), grown in the Windward Islands to be supplied fresh as ripe fruit to the consumer market and excludes products for industrial processing.</p>

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SLNS 60: 2003	Specification for Golden Apples	16	B	30	21	This standard applies to golden apples ( <i>Spondias cytherea</i> L.), grown in the Windward Islands to be supplied fresh to the consumer market and excludes products for industrial processing.
SLNS 61: 2015	Specification for Grades of Waternuts	16	B	30	21	This standard applies to waternuts ( <i>Cocos nucifera</i> Linn.) of the Arecaceae family to be supplied fresh and in its natural state to the consumer market. This standard excludes fresh coconuts that are produced for industrial processing.
SLNS 62: 2014	Specification for Grades of Ginger	16	B	30	21	This Standard specifies the quality and grading requirements for the rhizome of commercial varieties of ginger grown from <i>Zingiber officinale</i> Roscoe, of the Zingiberaceae family, to be supplied fresh to the consumer after preparation and packaging.
SLNS 63: 2003	Specification for Eddoes	16	B	30	21	This standard applies to eddoes grown in the Windward Islands to be supplied in its fresh form to the consumer market and excludes products for industrial processing.
SLNS 64: 2014	Specification for Grades of Dry Coconut	16	B	30	21	This standard applies to dry coconut ( <i>Cocos nucifera</i> L.) grown in Saint Lucia to be supplied in its fresh, dry, de-shelled and de-husked form to the consumer market. This standard is not applicable to dry coconut for industrial processing.
SLNS 65: 2012	Specification for Diesel Fuel	24	C	40	28	This standard specifies the properties and methods of testing for diesel fuel intended for use in Saint Lucia. This standard is applicable to diesel fuel formulated for, but not limited to, motor vehicles equipped with compression ignition engines.
SLNS 66: 2017	Specification for yeast bread and rolls	16	B	30	21	This standard specifies the requirements and methods of tests for yeast bread and rolls produced in Saint Lucia intended for human consumption. The national standard is not applicable to: a) chapattis; b) pita bread; c) potato bread or; d) gluten-free bread.
SLNS 67: 2014	Specification for unleaded Gasoline	16	B	30	21	This standard specifies the properties and test methods for unleaded gasoline intended for use in Saint Lucia. The standard is applicable to unleaded gasoline formulated for, but not limited to, motor vehicles.
SLNS 68: 2013	Specification for Grades of Hot Peppers	16	B	30	21	This standard specifies the quality requirements of hot peppers ( <i>Capsicum</i> sp.), which are to be supplied fresh to the consumer after preparation and packaging. The standard does not apply to hot peppers for industrial processing.
SLNS 69: 2015 +	Specification for Rice (CRS 44:2013, Idt) + Include Corrigendum in Sale	44	D	50	35	This standard establishes requirements for grades of paddy, cargo rice, milled rice, cargo parboiled rice and milled parboiled rice for human consumption. It also specifies the general conditions for sampling and the methodologies for assessing the various factors used in the determination of the quality of rice.
SLNS 70: 2006	Specification for aggregates for concrete	52	D	50	35	This standard applies to naturally occurring sand, gravel and stone, crushed or uncrushed, intended for use in the production of concrete for normal constructional purposes. It does not apply to material having a specific gravity less than 2.3, in its dry state.
SLNS 73: 2009	Standard for Water Based Tourism	36	D	50	35	This standard provides guidance to tourism development agencies, water sports operators and their staff who are involved in water-based tourism activities. The requirements of this standard do not extend to the activities associated with the local fishing industry.



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SLNS 74: 2016	Standard for tourism ground transportation	23	C	40	28	<p>This standard establishes the minimum requirements for acceptable practices relating to business conduct, physical facilities and record keeping, within the tourism ground transport subsector.</p> <p>This standard applies only to tourism transport, safari or jungle jeeps, horse-drawn carriage operators, tourism transport drivers, luxury and limousine taxi operators, tourism transport companies, associations and cooperatives certified or approved by the Ministry of Tourism.</p> <p>This standard is not applicable to recreational transport operators which include bicycles, scooters, segways.</p>
SLNS 75: 2003	Standard for Food and Beverage Preparation Service	40	D	50	35	<p>The minimum requirements extend only to those restaurants that have applied to the Ministry of Tourism to be a recognized establishment targeting tourists. All restaurants located at an accommodation facility are recognized automatically as establishments targeting tourists.</p>
SLNS 76: 2011	Standard Specification for Liquefied Petroleum Gases.	16	B	30	21	<p>This specification covers those products commonly referred to as liquefied petroleum gases consisting of propane, propene (propylene), butane and mixtures of those materials. Three basic types of liquefied petroleum gases are provided to cover the common use applications.</p> <p>This specification is applicable to products intended for use as domestic, commercial and industrial heating and engine fuels.</p> <p>The values stated in SI units are to be regarded as the standard. The imperial values are given for information.</p> <p>This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate health and safety practices and determine the applicability of regulatory limitations prior to use.</p>
*SLNS 77: 2003	Standard for Brewery Products	20	B	30	21	<p>This standard specifies requirements for brewery products to be sold in St. Lucia and the Caribbean Common Market.</p> <p>It does not cover beverages sold under common names including the words "beer" and "ale", that are not derived from cereals</p> <p>EXAMPLE ginger beer, ginger ale, root beer</p>
*SLNS 79: 2004	Standard for Carbonated Beverages	44	D	50	35	<p>This standard prescribes the requirements and the methods of test for carbonated beverages.</p>
SLNS 80: 2005	Specificalton for Steel Nails	36	D	50	35	<p>This standard specifies requirements, including dimensions, materials, finish and sampling for the types of steel nails listed below:</p> <ul style="list-style-type: none"> <li>a) Wire nails; and</li> <li>b) Cut nails.</li> </ul> <p>The following types of wire nails are covered by this standard:</p> <ul style="list-style-type: none"> <li>a) round plain head nails;</li> <li>b) lost head nails;</li> <li>c) clout or slate nails;</li> <li>d) extra large head clout or felt nails;</li> <li>e) panel pins;</li> <li>f) plasterboard nails (jagged shank);</li> <li>g) tile pegs;</li> <li>h) spring head twisted shank nails;</li> <li>i) duplex head nails;</li> <li>j) helical threaded shank flat head nails;</li> <li>k) square twisted shank flat head nails;</li> <li>l) fence staples;</li> <li>m) poultry netting staples;</li> <li>n) convex head roofing nails (chisel or diamond point);</li> <li>o) pipe nails (chisel point);</li> <li>p) hardboard panel pins (round shank);</li> <li>q) hardboard panel pins (square shank);</li> <li>r) lath nails;</li> <li>s) washer head slab nails;</li> </ul>

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*SLNS 81: 2006	Specifcation for Labelling of plywood	16	B	30	21	<p>This National Standard specifies the minimum requirements for the labelling of plywood panels. It applies to plywood sold for general use in Saint Lucia.</p> <p>This standard is not applicable to speciality plywood panels such as:</p> <ul style="list-style-type: none"> <li>a) paper overlaid plywood;</li> <li>b) door skin plywood; and</li> <li>c) firm-faced plywood</li> </ul>
SLNS 83: 2016 CRS 36: 2013, IDT)	Guidelines for Recreational Water Quality	48	D	50	35	<p>This national standard establishes the minimum requirements for tourism sites and attractions. The standard gives guidelines for individuals and enterprises, including community-based organisations, which in one way or another are involved, or may wish to become involved, in the operation and/or management of tourism sites and attractions. This standard does not apply to marine protected areas, for which separate regulations and standards have been developed. It is not applicable to beaches or to events such as festivals, sporting activities, meetings and conferences or any other event/activity designed to stimulate the interest of the visitor to participate or to view.</p>
SLNS 85: 2017	Road Vehicles - Brake pads and linings - Specification and tests	18	B	30	21	<p>This National Standard establishes guidelines for recreational water quality and quality assessments. These guidelines apply to a range of public and private recreational water environments, including coastal, estuarine waters, fresh water bodies and any artificially constructed flow-through impoundment using water from these sources in Saint Lucia.</p> <p>EXAMPLE Constructed baths at waterfalls or constructed river basin.</p> <p>This standard is applicable to three main categories of recreational activity:</p> <ul style="list-style-type: none"> <li>a) primary contact recreation;</li> <li>b) secondary contact recreation; and</li> <li>c) passive recreation.</li> </ul> <p>Requirements for swimming pools are not covered by these guidelines, as they are subject to specific management practices and regulations intended to protect public health.</p>
SLNS 88: 2015	Specification for Tourism Sites and Attraction	24	C	40	28	<p>This national standard establishes the minimum requirements for tourism sites and attractions. The standard gives guidelines for individuals and enterprises, including community-based organisations, which in one way or another are involved, or may wish to become involved, in the operation and/or management of tourism sites and attractions. This standard does not apply to marine protected areas, for which separate regulations and standards have been developed. It is not applicable to beaches or to events such as festivals, sporting activities, meetings and conferences or any other event/activity designed to stimulate the interest of the visitor to participate or to view.</p>
SLNS 90: 2011	Energy Efficiency Labelling - Labelling of Incandescent Lamps.	20	B	30	21	<p>This National Standard specifies the method of energy efficiency classification of incandescent lamps used for domestic and similar purposes, the test methods and the features of the energy efficiency label.</p> <p>This National Standard is applicable to incandescent lamps with tungsten filament for domestic and similar purposes that have:</p> <ul style="list-style-type: none"> <li>1) nominal power between 25 W and 200 W, including;</li> <li>2) nominal voltage between 100 V and 250 V;</li> <li>3) lamp with A, PS or PA shape;</li> <li>4) bright, smooth or with white cover or equivalent lamp;</li> <li>5) lamp holders E26 and E27.</li> </ul>

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SLNS 91: 2011	Energy Efficiency Labelling - Labelling of Fluorescent Tubular and Compact Lamps	20	B	30	21	<p>This National Standard specifies the method of energy efficiency classification of fluorescent lamps used for domestic and similar purposes, the test methods and the features of the energy efficiency label.</p> <p>This National Standard is applicable to tubular, circular and compact fluorescent lamps using both integrated and non-integrated electromagnetic or electronic ballasts, with the following specifications:</p> <ol style="list-style-type: none"> <li>1) rated power from 5 W to 110 W;</li> <li>2) rated voltage between 100 V and 250 V for compact fluorescent with integrated ballasts;</li> <li>3) E26 and E27 screw lamp holders for compact fluorescent with integrated ballasts</li> </ol>
SLNS 93: 2015	Specification for energy efficiency Labelling of Air Conditioners	16	B	30	21	<p>This National Standard specifies the method of classification of energy efficiency for air condition units used for domestic and similar purposes.</p> <p>The standard also specifies the test methods to be utilised and the features of the energy efficiency label.</p> <p>This National Standard is applicable to all air conditioner types (window, room or split units), with a capacity up to 10 kW (34,121.420 BTU/h).</p>
SLNS 94: 2016	Energy Efficiency Labelling- Refrigerators	24	C	40	28	<p>This national standard specifies the method of energy efficiency classification of refrigerators used for domestic and similar purposes, the test methods and the features of the energy efficiency label.</p> <p>This national standard is applicable to the following refrigerating appliances:</p> <ol style="list-style-type: none"> <li>a) refrigerators with or without low temperature compartments;</li> <li>b) refrigerator - freezer, appliances to store frozen food;</li> <li>c) freezer type frost-free or not.</li> </ol>
SLNS 99: 2015	Specification for Honey	48	D	50	35	<p>This national standard is applicable to honey produced by honeybees which are offered for direct human consumption.</p> <p>This standard is applicable to all styles of honey presentation. It is also applicable to honey which is packed in non-retail (bulk) containers that is intended for repacking in retail packs.</p>
SLNS 100: 2014	Specification for Grades of Sweet and Bitter Casava	48	D	50	35	<p>This Standard is applicable to commercial sweet and bitter varieties of cassava roots grown from <i>Manihot esculenta</i> Crantz, of the Euphorbiaceae family, to be supplied to the consumer.</p> <p>Cassava intended for industrial processing is excluded from this standard.</p>
SLNS 101: 2015	Specification for Grades of Tannia	24	C	40	28	<p>This standard is applicable to the tubercles of commercial varieties of lilac tannia grown from <i>Xanthosoma violaceum</i> Schott and white tannia grown from <i>Xanthosoma sagittifolium</i> (L.) Schott, of the Araceae family, to be supplied fresh to the consumer, after preparation and packaging.</p> <p>Tannias for industrial processing are excluded from this standard.</p>
SLNS 102: 2014	Specification for Grades of Cucumbers	20	B	30	21	<p>This Standard is applicable to Cucumbers of varieties (cultivars) grown from <i>Cucumis sativus</i> L, of the Cucurbitaceae family to be supplied fresh to the consumer. This standard is not applicable to cucumbers for industrial processing and gherkins.</p>
SLNS 103: 2015	Specification for Grades of Yam	20	B	30	21	<p>This standard is applicable to yams of varieties grown from <i>Discorea</i> spp. supplied fresh to the consumer.</p> <p>EXAMPLE Common names of yams include, Yellow yam, Lisbon yam, White yam, Portuguese yam.</p> <p>This standard is not applicable to yams produced for industrial processing.</p>
SLNS105: 2014	Specification for grades of cantaloupe	22	C	40	28	<p>This national standard is applicable to cantaloupe and other melons of varieties (cultivars) grown from <i>Cucumis melo</i> L. to be supplied fresh to the consumer.</p> <p>Melons for industrial processing are excluded from the requirements of this national standard.</p>

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SLNS 106: 2015	Specification for Grades of Sweet Potato	17	B	30	21	This standard is applicable to varieties (cultivars) of sweet potato grown from Ipomoea batatas (L.) Lam. to be supplied fresh to the consumer for human consumption. This national standard is not applicable to sweet potatoes for industrial processing.
SLNS 107: 2014	Specification for Grades of Carrots	24	C	40	28	This standard specifies the quality and grading requirements for commercial varieties of carrots of varieties (cultivars) grown from Daucus carota L., to be supplied fresh to the consumer after preparation and packaging. This standard does not apply to carrots for industrial processing.
SLNS 109: 2014	Specification for grades of corn on the cob	24	C	40	28	This national standard is applicable to fresh corn on the cob of the species Zea mays L. to be supplied fresh to the consumer for human consumption. Corn for further processing or industrial purposes is excluded from this national standard.
SLNS 110: 2014	Specification for grades of salad beans	22	C	40	28	This national standard is applicable to beans of varieties (cultivars) grown from Phaseolus vulgaris L. and Phaseolus coccineus L. to be supplied fresh to the consumer. This standard is not applicable to beans intended for shelling or industrial processing.
SLNS 111: 2014	Specification for gRADES of Lettuce	22	C	40	28	This standard is applicable to fresh lettuce of varieties (cultivars) grown from: a) Lactuca sativa L. var. capitata L. (head lettuces including crisp head and "Iceberg" type lettuces), b) Lactuca sativa L. var. longifolia Lam. (cos or romaine lettuces), c) Lactuca sativa L. var. crispa L. (leaf lettuces) and d) Crosses of these varieties. This standard is also applicable to curled-leaved endives of varieties (cultivars) grown from Cichorium endivia L. var. crispa Lam. and broad-leaved (Batavian) endives (escaroles) of varieties (cultivars) grown from Cichorium endivia L. var. latifolium Lam. This standard is not applicable to produce for industrial processing, produce presented as individual leaves, lettuces with root ball or lettuces in pots.
SLNS 112: 2013	Specification for Sweet peppers	15	B	30	21	This standard specifies the requirements of sweet peppers (Capsicum annum L. var. grossum) which are to be supplied fresh to the consumer. This standard does not apply to sweet peppers for industrial processing.
SLNS 113: 2013	Specification for Grades of Cabbage	15	B	30	21	This standard applies to commercial varieties of cabbage (Brassica oleracea) which are to be supplied fresh to the consumer. This standard does not apply to cabbages for processing or industrial uses.
SLNS 114: 2017	Virgin coconut Oil-Specification	15	B	30	21	This standard specifies the commercial quality requirements and methods of testing for virgin coconut oil intended for human consumption.
SLNS 115: 2014	Specification for grades of pineapple	22	C	40	28	This standard specifies the requirements for pineapples (Ananas comosus (L.) Merr. of the Bromoeliceae family), which are to be supplied fresh to the consumer at the import and export control stage, after preparation and packaging. This standard does not apply to pineapples for ornamental use or industrial processing.
SLNS 116: 2014	Specification for grades of grapefruit	22	C	40	28	This regional standard specifies the quality requirements of commercial varieties of grapefruits grown from Citrus paradisi Macfad. of the Rutaceae family, to be supplied fresh to the consumer, after preparation and packaging. This standard does not apply to grapefruits for industrial processing.
SLNS 118: 2014	Specification for grades of Oranges	24	C	40	28	This standard specifies the requirements for commercial varieties of oranges grown from Citrus sinensis (L.) Osbeck, of the Rutaceae family, to be supplied fresh to the consumer after preparation and packaging. This standard does not apply to oranges for industrial processing.

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SLNS 119: 2014	Specification for grades of Tomatoes	24	C	40	28	<p>This standard is applicable to tomatoes of varieties (cultivars) grown from <i>Lycopersicon esculentum</i> Mill, which are to be supplied fresh to the consumer after preparation and packaging.</p> <p>This national standard does not apply to tomatoes for industrial processing.</p> <p>Tomatoes covered under this standard shall be classified into four commercial types:</p> <ul style="list-style-type: none"> <li>a) "round";</li> <li>b) "ribbed";</li> <li>c) "oblong" or "elongated"; and</li> <li>d) "cherry" tomatoes (including "cocktail" tomatoes).</li> </ul>
SLNS 121: 2015	Graphical Symbols- public Information Symbols (ISO 7001:2007 MOD)	83	D	50	35	<p>This national standard specifies graphical symbols for the purposes of public information.</p> <p>This standard is generally applicable to public information symbols in all locations and all sectors where the public has access. However, it is not applicable to safety signs or to those sectors subject to a regulation which may differ with regard to certain points of this national standard (for example, traffic signs on the public highway).</p> <p>This standard specifies the symbol originals that may be scaled for reproduction and application purposes.</p> <p>The symbols may be used in conjunction with text to improve comprehension.</p>
SLNS 123: 2014	Specification for Brown Sugar	12	B	30	21	<p>This national standard specifies requirements for brown sugar intended for human consumption without further processing.</p> <p>This national standard is not applicable to brown sugar for industrial processing.</p>
SLNS 124: 2014	Specification for Powdered Icing Sugar	12	B	30	21	<p>This standard specifies the requirements for powdered or icing sugar intended for human consumption without further processing.</p> <p>This national standard is not applicable to powdered sugar for industrial processes.</p>
SLNS 125 : 2014	Specification for White Sugar	12	B	30	21	<p>This standard specifies the requirements for dry, granulated white sugar intended for human consumption without further processing.</p> <p>NOTE When applied to white sugar intended for industrial processing the colour requirements may be specified by the importer.</p>
SLNS 126: 2015	Specification for Short Term vehicle Rentals ( CRS 12:2010, MOD )	26	C	40	28	<p>This standard specifies the minimum requirements for acceptable practices relating to business conduct, physical facilities, vehicle fleet, personnel, customer guidance, contractual agreements, documentation, and handling of complaints for short-term vehicle rental operations.</p> <p>This standard applies only to motor vehicles that are classified as rentals and include motor cars, station wagons, vans, sports utility vehicles (SUVs), motorcycles, scooters and fourwheel-drive vehicles.</p> <p>This standard does not apply to rental operations offering car rentals for commercial use, long-term lease or taxi hire services.</p>
SLNS 127: 1996	Specification for Liquid Whole Cow's Milk	20	B	30	21	<p>This standard prescribes the requirements and methods of test for whole cow's milk.</p>
SLNS 129: 2012	Specification for Sodium Hypochlorite Solutions	20	B	30	21	<p>This standard specifies the requirements and test methods for all sodium hypochlorite solutions (liquid chlorine bleaches), including scented solutions, used for domestic purposes.</p> <p>This standard also specifies the requirements for labelling and characteristics of containers.</p> <p>This standard does not apply to solid hypochlorite or to cleaners that contain sodium hypochlorite.</p>
*SLNS 132: 2000	Specification for Ketchup	36	D	50	35	<p>This standard prescribes the requirements for ketchup, catsup, catsup hereinafter referred to as ketchup, made from the juice, paste, puree or any combination of these which have been derived from clean and sound tomato, banana, pumpkin, christophine or other suitable vegetable material.</p>

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SL/PAS 1: 2006	Requirements for Home Accommodation	20	B	30	21	This national standard specifies requirements for hydraulic cements used primarily in the construction industry. It includes requirements for compressive strength, physical properties, chemical properties, packaging, labelling and the means of determining compliance to these requirements. This standard applies to Portland and blended cement. This standard does not apply to ASTM C150M Type IV cement.
SLCP 1-1: 1995	Code of practice for general principles for Food Hygiene	28	C	40	28	This code is intended to provide a basis for establishing codes of hygienic processing of individual food commodities. It covers raw material requirements, plant facilities and operating requirements, operating requirements, and end product specifications.
SLCP 2: 1998	Code of Practice for the Processing & Handling of Frozen Foods	24	C	40	28	1.1 This Code sets out a series of requirements and practices to be observed in the processing and handling of frozen foods in order to maintain their quality up to the time of final sale. 1.2 This Code is intended to apply to frozen foods of all types which have been subjected to the process of freezing set out in Section 4 of this Code and which are offered for sale in the frozen state. 1.3 This Code is intended to provide guidelines for the elaboration of Codes of Practice or standards for specific frozen products or groups of products.
SLCP 3: 2011	Product Recall Procedures	20	B	30	21	This Code of Practice provides guidelines to be followed by the responsible agencies in respect of any product which represents a hazard to the consumer and or violates existing regulations.
SLCP 4: 2003	Code of hygienic practice for the Collection, Processing & Marketing of Packaged Water	24	C	40	28	This Code recommends appropriate general techniques for collecting mineral water and spring water; and the treatment, bottling, packaging, storage, transport, distribution and sale of packaged water, so as to guarantee a safe, healthy and wholesome product.
SLCP 5: 2005	Code of Hygiene Practice for the Preparation and Sale of Street Vended Foods	24	C	40	28	This code contains a series of requirements and practices to be observed in the preparation and sale in the street of food and beverages for direct consumption without further processing or preparation. This code shall apply to places where these are prepared, points where these are sold and means of transport used.
SLCP 6: 2006	Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables	28	C	40	28	This Code provides recommendations for the proper handling, grading, packaging and transporting of fresh fruits and vegetables in order to ensure produce quality at the points of purchase.
SLCP 7: 2016	Code of Good Agricultural Practices for the Production of Fresh Produce	30	C	40	28	This code of practice establishes guidelines for good agricultural practices that are necessary for the production of food crops at farm level. EXAMPLE Vegetables, fruits, field crops, spices and herbs. This code gives guidelines to obtain good quality produce that is safe and fit for consumption by taking environmental, health, safety and welfare of workers into account. These requirements are applicable to any sized agricultural farm. This code of practice does not set out to provide detailed or prescriptive guidance on every aspect of fresh food production.
SLCP 8: 2017	Code of Practice for Bakeries	16	B	30	21	This code of practice establishes general principles for the baking industry to ensure the safety of the food product and to give clear advice relating to various aspects of good manufacturing practices. This code also gives guidelines for hygienic practice relating to premises, equipment and personnel used or engaged in the production of bakery products. The code is applicable to the production process, transportation of these products and the points of sale.



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SLCP 9: 2006	Code of practice for the storage of tyres inner tubes and flaps	12	B	30	21	This Code of Practice gives recommendations for storage of tyres, inner tubes and flaps.
SLCP 10: 2017	Code of Practice - Broiler Production	44	D	50	35	This code of practice gives guidelines and general principles for the safe and hygienic production of broilers intended to be slaughtered for human consumption.
SLCP 11: 2011	Code of Practice for Tour Guides	20	B	30	21	This Code of Practice establishes the minimum acceptable levels of service for tour guides operating in St. Lucia. It is also intended for use as a quality tool by: a) tour guides and tourism service providers; b) tour parties; and c) relevant authorities and agencies responsible for tourism.
SLCP 12: 2011	Code of Practice for Inbound Tour Operators	24	C	40	28	This Code of Practice specifies acceptable guidelines recommended for use as a quality tool by: a) inbound tour operators; b) tourism service providers; c) tour parties; and d) relevant authorities and agencies responsible for tourism within St. Lucia. This Code of Practice does not apply to self-guided tours.
SLCP 13-1: 2012	Code of Practice for Beauty and Wellness - Part 1: General requirements	32	D	50	35	This national code establishes minimum operational and hygienic requirements that should be complied with by a service provider of beauty treatments. This national code does not apply to medical, dental or similar facilities. This national code does not apply to facilities that offer remedial services or similar services for the treatment of diseases or injuries.
SLCP 13-2: 2014	Code of Practice for Beauty and Wellness - Part 2: Particular Requirements for Spas	39	D	50	35	This national code of practice gives guidelines for hygienic operations of spa facilities. This code provides best practice requirements for the provision of spa related services. The code establishes general principles for: a) management responsibilities; b) service requirements; c) treatments; d) health and safety. The code is not applicable to services provided that relate directly to the medical profession and the development of medical products.
SLCP 13-3: 2016	Code of Hygienic Practice for Beauty and Wellness - Part 3 : Particular Requirements for Tattoo Establishments	16	B	30	21	This national code of practice gives guidelines for hygienic operations of tattoo facilities. This code provides best practice requirements for the provision of tattoo related services. This national code is applicable to all practices which involve puncturing or piercing of skin or flesh of the human body, for the purpose of permanent tattooing and semi permanent skin colouring (micropigmentation, semi-permanent make-up and temporary tattooing). This national code is not applicable to similar processes that relate directly to the medical profession and the development of medical products.
SLCP 13-4: 2017	Code of Hygienic Practice for beauty and wellness facilities Part 4 Particular requirements for hairdressing and barbershop	21	C	40	28	This code of practice establishes guidelines for hygienic operations of hairdressing and barbershop facilities. This code provides best practice requirements for the provision of hair related services in a safe and hygienic environment.
SLCP 14: 2014	Code of Practice for Health and Safety of Automotive Service Garages	36	D	50	35	This national code of practice for health and safety establishes minimum operational safety requirements and practices to be observed by operators of automotive service establishments.
SLCP 15: 2014	Code of practice for Establishment and Operation for Early Childhood Development Centres	62	D	50	35	This national code of practice gives requirements for the establishment and operation of Early Childhood Education, Care and Development Centres.

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SLCP 17: 2014	Code of Hygienic Practice for Meat	80	D	50	35	<p>This code of practice establishes general principles for hygienic provisions for raw meat, meat preparations and manufactured meat from the time of live animal production up to the point of retail sale.</p> <p>This code of practice is applicable to meat that is derived from domestic ungulates, domestic solipeds, domestic birds, lagomorphs, farmed game, farmed game birds (including ratites) and wild game.</p> <p>This code of practice may also be applied to other types of animals from which meat is derived, subject to any special hygienic measures required by the national competent authority.</p> <p>Further to general hygiene measures applying to all species of animals as described above, this code also presents specific measures that apply to different species and classes of animals.</p>
SLCP 18 2019	Code of good agricultural practice -Swine	31	D	50	35	<p>This code gives guidelines for the competent handling of pigs reared in an environment that provides for a sustainable mode of production to produce meat with reliable and constant quality, with traceable origin and basic elements of responsible animal care.</p>
SLCP 20: 2018	Code of Practice - Egg and Egg Products - Hygiene	16	B	30	21	<p>This code of practice establishes guidelines:</p> <ul style="list-style-type: none"> <li>— for the hygienic production, storage, packaging and transport of whole egg, egg albumen, egg yolk and other products consisting wholly or mainly of one or more of the constituents of egg, intended for human consumption; and</li> <li>— on hygienic practice relating to premises, equipment and personnel used or engaged in the production of these products.</li> </ul>
SLNS/ASTM F 770-93: 2006	Standard practice for Operation Procedure for Amusement Rides and Devices					<p>1.1 This practice establishes information for operating procedures of amusement rides and devices.</p> <p>1.2 This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.</p>
SLNS/ASTM F 853-05 (Withdrawn)	Standard Practice for Maintenance Procedures for Amusement Rides and Devices					<p>1.1 This practice establishes information for maintenance procedures of amusement rides and devices.</p> <p>1.2 This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.</p>
SLNS/ASTM F 893-05A	Standard Guide for Inspection of Amusement Rides and Devices					<p>This guide covers the inspections of amusement rides and devices during prototype development, production manufacturing, installation or erection, following major modification or overhaul, and during operation and maintenance periods. Note 1 For information related to this guide, see Specification F 698, Terminology F 747, and Guide F 846.</p> <p>This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.</p>

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SLNS/ASTMF846-92: 2009	Standard Guide for testing Performance of Amusement Rides and Devices					<p>1.1 This guide covers the basic tests which shall be conducted on amusement rides and devices during prototype development, installation or erection, following major modifications, and during normal operation to determine that the performance of a given ride or device meets the manufacturer's specified design criteria.</p> <p>Note 1—The following standards developed by Committee F24 contain information relative to this guide: Specification F 698, Practices E 1212, F 1193, and F 770, Terminology E 1316, and Terminology F 747.</p> <p>1.2 This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.</p>
SLNS/ ASTM F 1159-03a	Standard Practice for Design and Manufacture of Patron Directed, Artificial Climbing Walls, Dry Slide, Coin Operated and Purposeful Water Immersion Amusement Rides and Devices and Air-supported Structures					<p>1.1 This practice establishes information and procedures for the design and manufacture of patron directed amusement rides or devices (for example, go karts, bumper cars, bumper boats), artificial climbing walls, dry slides, coin operated rides, and amusement rides and devices that involve the purposeful immersion of the patron's body partially or totally in the water and involve more than incidental patron contact (for example, pools, water slides, lazy rivers, interactive aquatic play devices), and air-supported structures.</p> <p>1.2 This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.</p>
SLNS/ ASTM F 747-06 Superseded by ASTM F 747-15	Standard Terminology Relating to Amusement Rides and devices					<p>1.1 This terminology is a repository of terms approved by Committee F24 and its subcommittees. Reproducing terms approved within all other individual F24 standards and guides, this terminology will provide a single location where terms related to amusement rides and devices are freely accessible to the public, committee members and can be maintained, updated and utilized as effective communication tools. Although published alphabetically, terms unique to a specific F24 standard or guide are indicated as such by the reference which follows the applicable term.</p>
SLNS/ASTM F698-94 (Withdrawn 2009)	Standard specification for physical information to be provided for amusement rides and devices.					<p>1.1 This specification covers the minimum requirements for information that shall be provided by the manufacturer or seller of new amusement rides or devices as a part of the initial sale or transfer to the first end user.</p> <p>1.2 This specification does not apply to the sale or transfer of used amusement rides and devices.</p>
SLNS/ASTM F1193-06	Practice for quality, Manufacture & Construction of Amusement Rides & Devices					<p>1.1 This practice establishes the minimum requirements for a quality assurance program and the manufacturing of amusement rides and devices (including major modifications).</p> <p>1.2 This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.</p>

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ ASTM 2291-05	Standard Practice for Design of Amusement Rides & Devices.					<p>1.1 This practice establishes criteria for the design of amusement rides, devices and major modifications to amusement rides and devices manufactured after the effective date of publication except as noted in 1.2.</p> <p>1.2 This practice shall not apply to:</p> <p>1.2.1 Patron directed amusement rides or devices (for example, go karts, bumper cars, bumper boats),</p> <p>1.2.2 Artificial climbing walls,</p> <p>1.2.3 Air-supported structures,</p> <p>1.2.4 dry slides,</p> <p>1.2.5 coin operated rides,</p> <p>1.2.6 Amusement rides or devices that involve the purposeful immersion of the patron's body partially or totally in the water and involves more than incidental patron water contact (for example, pools, water slides, lazy rivers, interactive aquatic play devices),</p> <p>1.2.7 Amusement rides and devices whose design</p>
SLNS /BS 1363-1: 1995+ A4: 2012	13A plugs, socket outlets adaptors & connections units. Specification for wireable & non rewirable 13 A fused plugs.					<p>This part of BS 1363 specifies requirements for 13 A fused plugs having insulating sleeves on line and neutral pins, for household, commercial and light industrial purposes, with particular reference to safety in normal use. The plugs are suitable for the connection of portable appliances, sound-vision equipment, luminaires, etc. in a.c. circuits only, operating at voltages not exceeding 250 V r.m.s. at 50 Hz. Requirements are specified for plugs incorporating a fuse link complying with BS 1362:1973. The plugs may be rewirable or non-rewirable complete with flexible cord. Two categories of plugs are specified covering normal and rough use. Rewirable plugs are intended for use with flexible cords complying with BS 6500:2000 having conductor cross-sectional areas from 0.5 mm<sup>2</sup> to 1.5 mm<sup>2</sup> inclusive.</p>
SLNS/BS 1363 - 2:1995+A4: 2012	13 Plugs, Socket-Outlets, Adaptors and Connection Units, Specification for 13A Switched and unswitched Socket-Outlets					<p>This part of BS 1363 specifies requirements for 13 A switched and unswitched shuttered socket-outlets for household, commercial and light industrial purposes, with particular reference to safety in normal use. The socket-outlets are suitable for the connection of portable appliances, sound-vision equipment, luminaires, etc. in a.c. circuits only, operating at voltages not exceeding 250 V r.m.s. at 50 Hz using plugs in accordance with BS 1363-1:1995.</p>
SLNS/BS 1363- 3: 1995+A4: 2012	13A Fused Plugs, Socket-Outlets, Adaptors and Connection Units - Specification for Adaptors					<p>This part of BS 1363 specifies requirements for adaptors having insulating sleeves on the line and neutral plug pins and suitable for use with socket-outlets complying with BS 1363-2, with particular reference to safety in normal use. Adaptors specified in this part of BS 1363 are intended for household, commercial and light industrial purposes. The adaptors are suitable for the connection of portable appliances, sound-vision equipment, luminaires, etc., in a.c. circuits only, operating at voltages not exceeding 250 V r.m.s. at 50 Hz. Assemblies comprising a plug and one or more portable socket-outlets connected together by a flexible cord or cable are not considered to be adaptors according to this part of BS 1363. Devices incorporating switches, transformers, timers, thermostats or other control means are outside the scope of this part of BS 1363.</p>

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
*SLNS/BS 7671: 2000	Requirements for Electrical Installations. IEE Wiring Regulations, Seventeenth Edition					<p>What is this standard about?</p> <p>At around 500 pages long, BS 7671 Wiring Regulations is the UK's main electrical safety standard. This must have document sets out requirements that detail how to perform electrical installations safely. First published in 1882, the 2018 version is the 18th edition of what in the Electrical sector is known as "the Regs."</p> <p>Who is this standard for?</p> <p>Electricians Anyone dealing with electrical installations Why should you use this standard?</p> <p>It sets out regulations which apply to the design, erection and verification of electrical installations, and to additions and alterations to existing installations.</p> <p>Although not a statutory document, BS 7671 sets the standard for how electrical installations should be done in the UK (and many other countries) and enables compliance with the law.</p> <p>The requirements in this standard come into effect</p>
SLNS/BS 6658: 1985 IDT	Protective Helmet for Vehicle Users — Specification					<p>Specifies requirements for helmets for riders, drivers and passengers of motor vehicles including participants in competitive events, for whom a high-performance option is included.</p>
*SLNS/BS EN 60335-1: 2005	Household and Similar Electrical Appliances –Part 1: General Requirements					<p>This International Standard deals with the safety of electrical appliances for household and similar purposes, their rated voltage being not more than 250 V for single-phase appliances and 480 V for other appliances. Appliances not intended for normal household use but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops, in light industry and on farms, are within the scope of this standard.</p> <p>NOTE 1 Examples of such appliances are catering equipment, cleaning appliances for industrial and commercial use, and appliances for hairdressers.</p> <p>As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account</p> <ul style="list-style-type: none"> <li>– the use of appliances by young children or infirm persons without supervision,</li> <li>– playing with the appliance by young children.</li> </ul>
*SLNS BS EN 60335-2-35: 2005	Household and Similar Electrical Appliances – Part 2-35 Particular Requirements for Instantaneous Water Heaters					<p>This International Standard deals with the safety of electric instantaneous water heaters for household and similar purposes and intended for heating water below boiling temperature, their rated voltage being not more than 250 V for single-phase appliances and 480 V for other appliances.</p> <p>NOTE 101 Instantaneous water heaters incorporating bare heating elements are within the scope of this standard.</p> <p>Appliances not intended for normal household use but which nevertheless may be a source of danger to the public, such as appliances intended for use in shops, in light industry and on farms, are within the scope of this standard.</p> <p>As far as is practicable, this standard deals with the common hazards presented by appliances which are encountered by all persons in and around the home.</p>

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*SLNS/BS EN 60335-2-80: 2005	Household and Similar Electrical Appliances – Part 2-80: Particular Requirements for Fans					<p>This International Standard deals with the safety of electric fans for household and similar purposes, their rated voltage being not more than 250 V for single-phase appliances and 480 V for other appliances.</p> <p>NOTE 101 Examples of fans that are within the scope of this standard are</p> <ul style="list-style-type: none"> <li>– ceiling fans;</li> <li>– duct fans;</li> <li>– partition fans;</li> <li>– pedestal fans;</li> <li>– table fans.</li> </ul> <p>This standard also applies to separate controls supplied with fans.</p> <p>Appliances not intended for normal household use but which nevertheless may be a source of danger to the public, such as appliances intended for use in shops, in light industry and on farms, are within the scope of this standard.</p>
SLNS/ BS EN 60598-1: 2008	Luminaires Part 1- General requirements					<p>This part 1 of International Standard IEC 60598 specifies general requirements for luminaires, incorporating electric light sources for operation from supply voltages up to 1 000 V. The requirements and related tests of this standard cover: classification, marking, mechanical construction and electrical construction.</p> <p>Each section of this part 1 should be read in conjunction with this section 0 and with other relevant sections to which reference is made.</p> <p>Each section of IEC 60598-2 details requirements for a particular type of luminaire or group of luminaires on supply voltages not exceeding 1 000 V. These sections are published separately for ease of revision and additional sections will be added as and when a need for them is recognized.</p> <p>Attention is drawn to the fact that this part 1 covers all aspects of safety (electrical, thermal and mechanical).</p>
SLNS/ BS EN 60598-2-20: 1998	Luminaires Part 2-20: Particular requirements Lighting chains					<p>This section of IEC 60598-2 specifies requirements for lighting chains fitted with series- or parallel- or a combination of series/parallel-connected incandescent lamps for use either indoors or outdoors on supply voltages not exceeding 250 V.</p> <p>NOTE 1 A Christmas tree chain is an example of a lighting chain fitted with series or series/parallel connected lamps. A chain for illuminating ski-tracks or promenades is an example of a lighting chain fitted with parallel connected lamps.</p> <p>A chain for illuminating ski-tracks or promenades is an example of a lighting chain fitted with parallel connected lamps.</p> <p>NOTE 2 For lighting chains fitted with lampholders of the push-in type, the appropriate requirements of this section apply.</p> <p>NOTE 3 In some countries the term “strings” is used instead of “chains”.</p> <p>#NOTE 4 For lighting chains with non-standardized lamps (e.g. lamps of the push-in type) the lamps are regarded as part of the lighting chain and consequently included in the testing (and thereby in the test certificate, if any).</p>



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*SLNS BS EN 61558-1: 2005	Safety of power transformers, power supply units and similar-Part 1: General requirements					This International Standard deals with safety aspects of power transformers, power supplies, reactors and similar products such as electrical, thermal and mechanical safety. This standard covers the following types of dry-type transformers, power supplies, including switch mode power supplies, and reactors, the windings of which may be encapsulated or non-encapsulated : NOTE 1 The distinction between transformers, power supplies and switch mode power supplies is as follows: – for transformers, there is no change in frequency .However, transformers (e.g. constant voltage transformers) may have an internal resonance frequency not exceeding 30 kHz; – for power supplies, the internal operational frequency and waveform are different from the supply frequency and waveform, and the internal operational frequency does not exceed 500 Hz (see definition 3.1.19); – for switch mode power supplies, the internal operational frequency and waveform are different from the supply frequency and waveform and the internal
*SLNS/BS EN 61558 – 2 - 13: 2009	Safety of transformers, reactors, power supply units and similar products for supply voltages up to 1100 V. Part 2-13: Particular requirements and tests for auto transformers and power supply units incorporating auto transformers					This part of IEC 61558 deals with the safety of auto transformers for general applications and power supply units incorporating auto transformers for general applications. Transformers incorporating electronic circuits are also covered by this standard. NOTE 1 Safety includes electrical, thermal and mechanical aspects. Unless otherwise specified, from here onward, the term transformer covers auto transformers for general applications and power supply units incorporating auto transformers for general applications. NOTE 2 : For power supply units (linear) this part is applicable. For switch mode power supply units, IEC 61558-2-16 is applicable together with this part. This part is applicable to stationary or portable, single-phase or polyphase, air-cooled (natural or forced) independent or associated dry-type transformers. The windings may be encapsulated or non-encapsulated. The rated supply voltage does not exceed 1 100 V a.c., and the rated supply frequency and the internal operating frequencies do not exceed 500 Hz.
SLNS/CCS 45	Specification for safety matches					This standard specifies the requirements for the performance, sampling, packaging and labelling of safety matches. It also specifies the requirements for the purchase of match splints from suppliers. This standard applies to matches packed in boxes for domestic purposes and book matches. The requirements do not apply to specialty matches for advertising purposes.
SLNS/CRS 54: 2014	Specification for Cement ( CRS 54:2014, Idt)					This national standard specifies requirements for hydraulic cements used primarily in the construction industry. It includes requirements for compressive strength, physical properties, chemical properties, packaging, labelling and the means of determining compliance to these requirements. This standard applies to Portland and blended cement. This standard does not apply to ASTM C150M Type IV cement.
SLNS/CRS 44: 2013 SLNS 69: 2015	Specification for Rice (CRS 44:2013, Idt)					This standard establishes requirements for grades of paddy, cargo rice, milled rice, cargo parboiled rice and milled parboiled rice. It also specifies the general conditions for sampling and the methodologies for assessing the various factors used in the determination of the quality of rice.

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SLNS/EN 10080: 2005	Steel Bars for the reinforcement of concrete-weldable reinforcing steel general (EN 10080: 2005, Idt)					<p>This European Standard specifies general requirements and definitions for the performance characteristics of weldable reinforcing steel used for the reinforcement of concrete structures, delivered as finished products in the form of:</p> <ul style="list-style-type: none"> <li>☒ bars, coils (rod, wire) and de-coiled products;</li> <li>☒ sheets of factory-made machine-welded fabric;</li> <li>☒ lattice girders.</li> </ul> <p>1.2 Steels according to this European Standard have a ribbed, indented or smooth surface.</p> <p>1.3 This European Standard does not apply to:</p> <ul style="list-style-type: none"> <li>☒ non-weldable reinforcing steel;</li> <li>☒ galvanized reinforcing steel;</li> <li>☒ epoxy-coated reinforcing steel;</li> <li>☒ corrosion resistant reinforcing steel;</li> <li>☒ prestressing steels (see prEN 10138-1 to -4);</li> <li>☒ indented strip;</li> <li>☒ further processing, e.g. cutting or cutting and bending.</li> </ul>
*SLNS/IEC 60884-1: 2006	Plugs and Socket-outlets for Household Purposes: Pt.1 – General Requirements					IEC 60884-1:2002+A1:2006+A2:2013 applies to plugs and fixed or portable socket-outlets for a.c. only, with or without earthing contact, with a rated voltage greater than 50 V but not exceeding 440 V and a rated current not exceeding 32 A, intended for household and similar purposes, either indoors or outdoors.
SLNS/ IEC 60884-2-1: 1997	Plugs and Socket-outlets for Household Purposes: Part 2-1 – Particular Requirements for fused plugs					This part of IEC 60884 applies to fused plugs, where the fuses are primarily intended to protect the flexible cable or cord. These fuses are not intended to protect appliances or parts of them against overload.
*SLNS/IEC 60884-2-5: 1995	Plugs and Socket-outlets for Household Purposes: Part 2-5 – Particular Requirements for adaptors					<p>IEC 60884-2-5:2017 applies to adaptors for a.c. only with or without earthing contact, with a rated voltage greater than 50 V but not exceeding 440 V and a rated current not exceeding 32 A, intended for household and similar purposes, either indoors or outdoors.</p> <p>This document also applies to travel adaptors (see Annex AA). For travel adaptors the scope is limited to a voltage rating greater than 50 V but not exceeding 250 V and to a current rating not exceeding 20 A.</p> <p>Travel adaptors allowing the simultaneous connection of two or more plugs are not covered by this document.</p> <p>This second edition cancels and replaces the first edition published in 1995. This edition constitutes a technical revision.</p> <p>This edition includes the following significant technical changes with respect to the previous edition:</p> <ul style="list-style-type: none"> <li>a) a general alignment with IEC 60884-1:2002, Amendment 1:2006 and Amendment 2:2013;</li> <li>b) new and modified definitions;</li> <li>c) requirements for travel adaptors, for adaptors with additional functions and for adaptors with a cable outlet;</li> <li>d) requirements for adaptors with incorporated</li> </ul>
*SLNS/IEC 60335-2-3: 2002	Household and similar electrical appliances – Safety – Part 2-3 Particular requirements for electric irons					<p>IEC 60335-2-3:2012+A1:2015 deals with the safety of electric dry irons and steam irons, including those with a separate water reservoir or boiler having a capacity not exceeding 5 l, for household and similar purposes, their rated voltage being not more than 250 V. Appliances not intended for normal household use, but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops, in light industry and on farms, are within the scope of this standard. As far as is practicable, this standard deals with the common hazards presented by appliances, which are encountered by all persons in and around the home. However, in general, it does not take into account persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction or children playing with the appliance. This standard does not apply to ironers (IEC 60335-2-44); appliances designed exclusively for industrial purposes or appliances intended to be used in locations where special conditions prevail, such as the presence of a corrosive or explosive atmosphere (dust, vapour or gas). This sixth edition cancels and replaces the fifth edition published in 2002 including its Amendment 1 (2004) and its Amendment 2</p>

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*SLNS/IEC 60335-2-25: 2002	Household and similar electrical appliances – Safety – Part 2-25 Particular requirements for microwave ovens, including combination microwave ovens					IEC 60335-2-25:2010+A1:2014+A2:2015 deals with the safety of microwave ovens for household and similar use, their rated voltage being not more than 250 V. This standard also deals with combination microwave ovens, for which Annex AA is applicable. This standard also deals with microwave ovens intended to be used on board ships, for which Annex BB is applicable. Appliances not intended for normal household use but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops, in light industry and on farms, are within the scope of this standard. However, if the appliance is intended to be used professionally to process food for commercial purposes, the appliance is not considered to be for household and similar use only. The principal changes with respect to the previous edition are as follows: - the scope is modified to, cover microwave ovens on board ships, to better define separation between "household and similar use" and "commercial use" and indicate it does not take into account persons whose capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction and children playing with the appliance; - the intended use is defined for clarification;
*SLNS/IEC 60335 – 2-14: 2006	Safety of household and similar electrical appliances – Part 2-14: Particular requirement for Kitchen machines.					IEC 60335-2-14:2016 deals with the safety of electric kitchen machines for household and similar purposes, their rated voltage being not more than 250 V. See the scope of 60335-2-14 for a list of appliances that are within the scope of this standard. Appliances intended for normal household and similar use and that may also be used by laymen in shops, in light industry and on farms, are within the scope of this standard. However, if the appliance is intended to be used professionally to process food for commercial consumption, the appliance is not considered to be for household and similar use only. As far as is practicable, this standard deals with the common hazards presented by appliances which are encountered by all persons in and around the home. However, in general, it does not take into account persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction; children playing with the appliance. This standard does not apply to - slicing machines having a circular knife the blade of which is inclined at an angle exceeding 45° to the vertical; - food waste disposers; - ice-cream appliances with incorporated motor
SLNS/ISO 2451: 2014	Cocoa Beans- Specification (ISO 2451:2014 , Idt)	11	B			ISO 2451:2017 specifies the requirements, classification, sampling, test methods, packaging and marking for cocoa beans.  Recommendations relating to storage and disinfestation are given as a guide in Annexes G and H respectively. Annex I is for informative purposes only and sets out a sampling procedure for preliminary quality analysis which can be adopted by agreement of all interested parties.
SLNS/ISO 13009: 2015	Tourism and Related Services - Requirements and Recommendation for Beach Operation (ISO 13009: 2015, Idt)	35	D			This International Standard establishes general requirements and recommendations for beach operators that offer tourist and visitor services. It provides guidance for both beach operators and users regarding the delivery of sustainable management and planning, beach ownership, sustainable infrastructure and service provision needs, including beach safety, information and communication, cleaning and waste removal.  This International Standard is applicable to beaches during the bathing season.

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SLNS/ISO 14001: 2015	Environmental Management Systems-Requirements with Guidance for use (ISO 14001:2015, Idt)	35	D			that an organization can use to enhance its environmental performance. This International Standard is intended for use by an organization seeking to manage its environmental responsibilities in a systematic manner that contributes to the environmental pillar of sustainability. This International Standard helps an organization achieve the intended outcomes of its environmental management system, which provide value for the environment, the organization itself and interested parties. Consistent with the organization's environmental policy, the intended outcomes of an environmental management system include: <ul style="list-style-type: none"> <li>— enhancement of environmental performance;</li> <li>— fulfilment of compliance obligations;</li> <li>— achievement of environmental objectives.</li> </ul> This International Standard is applicable to any organization, regardless of size, type and nature, and applies to the environmental aspects of its activities, products and services that the organization determines it can either control or influence considering a life cycle perspective. This International Standard does not state specific environmental performance criteria.
SLNS/ISO 14004: 2004	Environmental management systems: general guidelines on principles, systems and supporting techniques	59	D			This International Standard provides guidance on the establishment, implementation, maintenance and improvement of an environmental management system and its coordination with other management systems. <p>NOTE While the system is not intended to manage occupational health and safety issues, they may be included when an organization seeks to implement an integrated environmental and occupational health and safety management system.</p> The guidelines in this International Standard are applicable to any organization, regardless of its size, type, location or level of maturity. While the guidelines in this International Standard are consistent with the ISO 14001 environmental management system model, they are not intended to provide interpretations of the requirements of ISO 14001.
SLNS/ISO 14020: 2000	Environmental labels and declarations - general principles	5	A			This International Standard establishes guiding principles for the development and use of environmental labels and declarations. It is intended that other applicable standards in the ISO 14020 series be used in conjunction with this International Standard. This International Standard is not intended for use as a specification for certification and registration purposes. <p>NOTE Other International Standards in the series are intended to be consistent with the principles set forth in this International Standard. Other standards currently in the ISO 14020 series are ISO 14021, ISO 14024 and ISO/TR 14025 (see Bibliography).</p>
SLNS/ISO 14024: 1999	Environmental labels and declarations - Type I environmental labelling - principles and procedures	14	B			ISO 14024:2018 establishes the principles and procedures for developing Type I environmental labelling programmes, including the selection of product categories, product environmental criteria and product function characteristics, and for assessing and demonstrating compliance. ISO 14024:2018 also establishes the certification procedures for awarding the label.
SLNS/ISO 15189-1: 2007	Medical Laboratories – Particular Requirements for Quality and Competence	53	D			This International Standard specifies requirements for quality and competence in medical laboratories. This International Standard can be used by medical laboratories in developing their quality management systems and assessing their own competence. It can also be used for confirming or recognizing the competence of medical laboratories by laboratory customers, regulating authorities and accreditation bodies. <p>NOTE International, national or regional regulations or requirements may also apply to specific topics covered in this International Standard.</p>

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SLNS/ISO 15489-1: 2001	Information and documentation -- Records management --Part 1: General SLNS/ISO/TR 15489-2:2001	19	B			This part of ISO 15489 is an implementation guide to ISO 15489-1 for use by record management professionals and those charged with managing records in their organizations. It provides one methodology that will facilitate the implementation of ISO 15489-1 in all organizations that have a need to manage their records. It gives an overview of the processes and factors to consider in organizations wishing to comply with ISO 15489-1.
SLNS/ISO 18065: 2015	Tourism and Related services - Tourist services for public Use provided by Natural Protected Areas Authorities- Requirements (ISO 18065: 2015, Idt)	14	B			ISO 18065:2015 establishes the requirements for tourist services provided directly by NPAA in order to satisfy visitors while giving priority to the NPA conservation objectives, excluding the marine protected areas.  NOTE These NPAs can be publicly or privately managed, managed by the community or by NGO, or managed by a mixture of some or all of these possibilities.
SLNS/ISO 19011: 2011	Guidelines for Auditing Management Systems	44	D			This document provides guidance on auditing management systems, including the principles of auditing, managing an audit programme and conducting management system audits, as well as guidance on the evaluation of competence of individuals involved in the audit process. These activities include the individual(s) managing the audit programme, auditors and audit teams.  It is applicable to all organizations that need to plan and conduct internal or external audits of management systems or manage an audit programme.  The application of this document to other types of audits is possible, provided that special consideration is given to the specific competence needed.
SLNS/ISO 20712-2: 2007	Water Safety Signs and Beach Safety Flags: Colour, Shape, Meaning and Performance (ISO 201712-2: 2007, Idt)	7	A			This part of SLNS/ISO 20712 specifies requirements for the shape and colour of beach safety flags for the management of activities on coastal and inland beaches, to be used for giving information on wind and water conditions and other hazardous conditions, and to indicate the location of swimming and other aquatic activity zones extending from the beach into the water. It also specifies the colorimetric and photometric properties and the physical properties, including strength and colour fastness, of the materials from which beach safety flags are to be made. It is not applicable to flags for use on firing ranges or to flags for use to indicate water quality or to signaling used for maritime traffic.
SLNS/ISO 20712-3: 2008	Water Safety Signs and Beach Safety Flags – Guidance for Use (ISO 201712-3: 2008, Idt)	26	C			This part of SLNS/ISO 20712 gives guidance for the selection and use of water safety signs as specified in SLNS 50 and beach safety flags as specified in SLNS/ISO 20712-2, in aquatic environments. It provides guidance on their location, mounting positions, lighting and maintenance. It also provides guidance on the design and location of multiple signs. This part of SLNS/ISO 20712 does not apply to traffic signs for use on the public highway or maritime signalling. It is not applicable to flags for use on firing ranges or to flags used to indicate water quality. It does not cover means of escape signs and their illumination which may be present.



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SLNS/ISO 22000: 2015	Food Safety Mangement Systems- Requiremnets for any Organization in the Food Chain	37	D			<p>The ISO 22000 family of International Standards addresses food safety management.</p> <p>The consequences of unsafe food can be serious and ISO's food safety management standards help organizations identify and control food safety hazards. As many of today's food products repeatedly cross national boundaries, International Standards are needed to ensure the safety of the global food supply chain.</p>
SLNS/ISO 26000: 2010	Guidance on Social Responsibility	106	D			<p>This International Standard provides guidance to all types of organizations, regardless of their size or location, on:</p> <ul style="list-style-type: none"> <li>a) concepts, terms and definitions related to social responsibility;</li> <li>b) the background, trends and characteristics of social responsibility;</li> <li>c) principles and practices relating to social responsibility;</li> <li>d) the core subjects and issues of social responsibility;</li> <li>e) integrating, implementing and promoting socially responsible behaviour throughout the organization and, through its policies and practices, within its sphere of influence;</li> <li>f) identifying and engaging with stakeholders; and</li> <li>g) communicating commitments, performance and other information related to social responsibility.</li> </ul> <p>This International Standard is intended to assist organizations in contributing to sustainable development. It is intended to encourage them to go beyond</p>
SLNS/ISO 3758: 2012	Textiles – Care Labelling Code Using Symbols (ISO 3758: 2012, Idt)	22	C			<p>This National Standard</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> establishes a system of graphic symbols, intended for use in the marking of textile articles, and for providing information on the most severe treatment that does not cause irreversible damage to the article during the textile care process, and</li> <li><input type="checkbox"/> specifies the use of these symbols in care labelling.</li> </ul> <p>The following domestic treatments are covered: washing, bleaching, drying and ironing. Professional textile care treatments in dry and wet cleaning, but excluding industrial laundering, are also covered. However, it is recognized that information imparted by the domestic symbols will also be of assistance to the professional cleaner and launderer.</p> <p>NOTE Symbols for industrial laundering can be found in ISO 30023.</p> <p>This National Standard applies to all textile articles in the form in which they are supplied to the end user.</p>
SLNS/ISO 6782: 1982	Aggregates for concrete – Determination of bulk strength	2	A			<p>Specifies a method for the determination of the bulk density of dry or moist aggregates (normal or lightweight) for concrete in either loose or compacted condition. Describes apparatus, sampling, determination of uncompacted and compacted bulk density, expression of results, and test report.</p>



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SLNS/ISO 7010: 2011	Graphical Symbols- Safety Colours and safety Signs- Registered Safety Sign (ISO 7010: 2011, Idt)	124	D			<p>This standard prescribes safety signs for the purposes of accident prevention, fire protection, health hazard information and emergency evacuation.</p> <p>The shape and colour of each safety sign are according to ISO 3864-1 and the design of the graphical symbols is according to ISO 3864-3. This standard is applicable to all locations where safety issues related to people need to be addressed. However, it is not applicable to the signalling used for guiding rail, road, river, maritime and air traffic and, in general, to those sectors subject to a regulation which may differ with regard to certain points of this Standard and of the ISO 3864 series.</p> <p>This standard specifies the safety sign originals that may be scaled for reproduction and application purposes.</p>
SLNS/ISO 8124-1: 2012	Safety of Toys Part 1 – Safety Aspects Related to Mechanical and Physical Properties	97	D			<p>The requirements in ISO 8124-1:2012 apply to all toys, i.e. any product or material designed or clearly intended for use in play by children under 14 years of age. They are applicable to a toy as it is initially received by the consumer and, in addition, they apply after a toy is subjected to reasonably foreseeable conditions of normal use and abuse unless specifically noted otherwise.</p> <p>The requirements of ISO 8124-1:2012 specify acceptable criteria for structural characteristics of toys, such as shape, size, contour and spacing as well as acceptable criteria for properties peculiar to certain categories of toy.</p> <p>ISO 8124-1:2012 specifies requirements and test methods for toys intended for use by children in various age groups from birth to 14 years. The requirements vary according to the age group for which a particular toy is intended. The requirements for a particular age group reflect the nature of the hazards and the expected mental and/or physical abilities of a child to cope with them.</p>
SLNS/ISO 8124-2: 2007	Safety of Toys Part 2- Flammability	15	B			<p>ISO 8124-2:2007 specifies the categories of flammable materials that are prohibited in all toys, and requirements concerning flammability of certain toys when they are subjected to a minor source of ignition.</p> <p>The test methods described are used for the purposes of determining the flammability of toys under the particular test conditions specified. The test results thus obtained cannot be considered as providing an overall indication of the potential fire hazard of toys or materials when subjected to other sources of ignition.</p> <p>ISO 8124-2:2007 includes general requirements relating to all toys and specific requirements and methods of test relating to the following toys, which are considered as being those presenting the greatest hazard:</p> <p>toys to be worn on the head: beards, moustaches, wigs, etc., made from hair, pile or material with similar features; molded and fabric masks; hoods, head-dresses, etc.; flowing elements of toys to be worn on the</p>

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SLNS/ISO 8124-3: 2012	Safety of Toys Part 3- Migration of Certain Elements	29	C			<p>ISO 8124-3:2010 specifies maximum acceptable levels and methods of sampling and extraction prior to analysis for the migration of the elements antimony, arsenic, barium, cadmium, chromium, lead, mercury and selenium from toy materials and from parts of toys.</p> <p>Maximum acceptable levels are specified for the migration of the elements listed above from the following toy materials:</p> <p>coatings of paints, varnishes, lacquers, printing inks, polymers and similar coatings; polymeric and similar materials, including laminates, whether textile-reinforced or not, but excluding other textiles and non-woven textiles;</p> <p>paper and paperboard, up to a maximum mass per unit area of 400 g/m<sup>2</sup>;</p> <p>natural, artificial or synthetic textiles;</p> <p>glass/ceramic/metallic materials, excepting lead solder when used for electrical connections;</p> <p>other materials, whether mass-coloured or not (e.g. wood, fibreboard, hardboard, bone</p>
SLNS/ISO 8601: 2004	Data Elements and Interchange formats - Information interchange - representation of dates and times	33	D			<p>ISO 8601:2004 is applicable whenever representation of dates in the Gregorian calendar, times in the 24-hour timekeeping system, time intervals and recurring time intervals or of the formats of these representations are included in information interchange. It includes</p> <p>calendar dates expressed in terms of calendar year, calendar month and calendar day of the month;</p> <p>ordinal dates expressed in terms of calendar year and calendar day of the year;</p> <p>week dates expressed in terms of calendar year, calendar week number and calendar day of the week;</p> <p>local time based upon the 24-hour timekeeping system;</p> <p>Coordinated Universal Time of day;</p> <p>local time and the difference from Coordinated Universal Time;</p> <p>combination of date and time of day;</p> <p>time intervals;</p> <p>recurring time intervals.</p> <p>ISO 8601:2004 does not cover dates and times where words are used in the representation</p>
SLNS/ISO 9000: 2015	Quality Management Systems- fundamentals and Vocabulary (ISO 9000:2015, Idt)	51	D			<p>ISO 9000:2015 describes the fundamental concepts and principles of quality management which are universally applicable to the following:</p> <p>organizations seeking sustained success through the implementation of a quality management system;</p> <p>customers seeking confidence in an organization's ability to consistently provide products and services conforming to their requirements;</p> <p>organizations seeking confidence in their supply chain that their product and service requirements will be met;</p> <p>organizations and interested parties seeking to improve communication through a common understanding of the vocabulary used in quality management;</p> <p>organizations performing conformity assessments against the requirements of ISO 9001;</p> <p>providers of training, assessment or advice in quality management;</p> <p>developers of related standards.</p> <p>ISO 9000:2015 specifies the terms and</p>

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SLNS/ISO 9001: 2015	Quality Management Systems- Requirements (ISO 9001: 2015, Idt)	29	C			<p>ISO 9001:2015 specifies requirements for a quality management system when an organization:</p> <p>a) needs to demonstrate its ability to consistently provide products and services that meet customer and applicable statutory and regulatory requirements, and</p> <p>b) aims to enhance customer satisfaction through the effective application of the system, including processes for improvement of the system and the assurance of conformity to customer and applicable statutory and regulatory requirements.</p> <p>All the requirements of ISO 9001:2015 are generic and are intended to be applicable to any organization, regardless of its type or size, or the products and services it provides.</p>
SLNS/ISO 9004: 2009	Quality management systems - managing for sustained success of an organization - a quality approach	59	D			<p>ISO 9004:2009 provides guidance to organizations to support the achievement of sustained success by a quality management approach. It is applicable to any organization, regardless of size, type and activity.</p> <p>ISO 9004:2009 is not intended for certification, regulatory or contractual use.</p>
SLNS/ISO TR 15489-2: 2001	Information and documentation -- Records management -- Part 2: Guidelines	39	D			<p>This part of ISO 15489 is an implementation guide to ISO 15489-1 for use by record management professionals and those charged with managing records in their organizations. It provides one methodology that will facilitate the implementation of ISO 15489-1 in all organizations that have a need to manage their records. It gives an overview of the processes and factors to consider in organizations wishing to comply with ISO 15489-1.</p>
SLNS/ISO 20700: 2017 IDT	Guidelines for Management Consultancy Services	29	C			<p>This document provides guidelines for the effective delivery of management consultancy services.</p>
SLNS/ISO 10399:2017	Sensory analysis -- Methodology -- Duo-trio test	21	C			<p>ISO 8589:2007 provides general guidance for the design of test rooms intended for the sensory analysis of products.</p> <p>It describes the requirements to set up a test room comprising a testing area, a preparation area, and an office, specifying those that are essential or those that are merely desirable.</p> <p>ISO 8589:2007 is not specific for any product or test type.</p> <p>Although many of the general principles are similar, ISO 8589:2007 does not address test facilities for the specialized examination of products in inspection or in-plant quality-control applications.</p>
SLNS/ISO 10620:1995	Dried sweet marjoram (Origanum majorana L.) -- Specification	4	A			<p>Specifies requirements for dried sweet marjoram (Origanum majorana L.) both as bunches (bouquets) and as rubbed. Recommendations relating to the conditions of storage and transport are given in annex A.</p>
SLNS/ISO 10621:1997	Dehydrated green pepper (Piper nigrum L.) -- Specification	4	A			<p>This International Standard specifies the requirements for dehydrated green pepper (Piper nigrum L.). Recommendation relating to conditions of storage and transport are given in annex A.</p>

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SLNS/ISO 10622:1997	Large cardamom ( <i>Amomum subulatum</i> Roxb.), as capsules and seeds -- Specification	4	A			This International Standard specifies requirements for large cardamom as capsules and seeds ( <i>Amomum subulatum</i> Roxb.). Recommendations relating to storage and transport are given in annex A.
SLNS/ISO 11035:1994	Sensory analysis -- Identification and selection of descriptors for establishing a sensory profile by a multidimensional approach	26	C			<p>ISO 10399:2017 specifies a procedure for determining whether a perceptible sensory difference or similarity exists between samples of two products. The method is a forced-choice procedure. The method is applicable whether a difference exists in a single sensory attribute or in several attributes.</p> <p>The method is statistically less efficient than the triangle test (described in ISO 4120) but is easier to perform by the assessors.</p> <p>The method is applicable even when the nature of the difference is unknown (i.e. it determines neither the size nor the direction of difference between samples, nor is there any indication of the attribute(s) responsible for the difference). The method is applicable only if the products are fairly homogeneous.</p> <p>The method is effective for</p> <p>a) determining that</p> <p>either a perceptible difference results (duo-</p>
SLNS/ISO 11036:1994	Sensory analysis -- Methodology -- Texture profile	14	B			Describes a method for identifying and selecting descriptors which can then be used for drawing up the sensory profile of a product. Describes the different stages in the process for setting up test through which a complete description of the sensory attributes of a product can be obtained: from a qualitative point of view by defining by means of descriptors all the perceptions for distinguishing one product from others of the same type; from a quantitative point of view, by evaluating the intensity of each descriptor. This method can be used to define a production standard; to improve or develop products; to study the influence of the ageing of products and also of the conditions of storage and preservation; to compare a product with those of the same type already on the market.
SLNS/ISO 11037:2011	Sensory analysis -- Guidelines for sensory assessment of the colour of products	18	B			Describes a method of developing a texture profile of food products or non-food products. This method is just one approach to sensory texture profile analysis. Other methods exist. It describes various steps in the process of establishing a complete description of the textural attributes of a product.
SLNS/ISO 1108:1992	Spices and condiments -- Determination of non-volatile ether extract	2	A			Specifies a method for quantitative determination consisting in washing the product with chloroform, examining the washings for heavy filth and sand, washing the product with water and agitating it with light petroleum. After the light filth has collected at the interface between the liquids after separation, it is transferred to a filter paper and microscopically examined for contaminants.
SLNS/ISO 11132:2012	Sensory analysis -- Methodology -- Guidelines for monitoring the performance of a quantitative sensory panel	23	C			This International Standard describes a method for applying magnitude estimation to the evaluation of sensory attributes. The methodology specified covers the training of assessors, and obtaining magnitude estimations as well as their statistical interpretation.
SLNS/ISO 11162:2001	Peppercorns ( <i>Piper nigrum</i> L.) in brine -- Specification and test methods	11	B			This International Standard specifies the requirements for peppercorns ( <i>Piper nigrum</i> L.) in brine.
SLNS/ISO 11163:1995	Dried sweet basil ( <i>Ocimum basilicum</i> L.) -- Specification	3	A			Provides the requirements for dried sweet basil ( <i>Ocimum basilicum</i> ) leaves in cut form.
SLNS/ISO 11164:1995	Dried rosemary ( <i>Rosmarinus officinalis</i> L.) -- Specification	3	A			Provides the requirements for dried rosemary ( <i>Rosmarinus officinalis</i> ) leaves in cut form.

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SLNS/ISO 11165:1995	Dried sage ( <i>Salvia officinalis</i> L.) -- Specification	3	A			Specifies the requirements for dried sage ( <i>Salvia officinalis</i> ). Applies for sage in form of whole or cut leaves.
SLNS/ISO 11178:1995	Star anise ( <i>Illicium verum</i> Hook. f.) -- Specification	7	A			Specifies requirements for the dried fruits of the star anise tree ( <i>Illicium verum</i> Hook. f.). Annex B gives recommendations relating to the conditions of storage and transport.
SLNS/ISO 11286:2004	Tea -- Classification of grades by particle size analysis	3	A			ISO 11286:2004 specifies a method for the classification of grades of tea according to an analysis of their particle size. It is not applicable to large, leafy grades of tea. This method may not be suitable for blends of tea
SLNS/ISO 11287:2011	Green tea -- Definition and basic requirements	4	A			ISO 11287:2011 specifies the parts of a named plant that are suitable for making green tea for consumption as a beverage and the chemical requirements for green tea that are used to indicate that tea from that source has been produced in accordance with good production practice. ISO 11287:2011 also specifies the packing and marking requirements for green tea in containers. ISO 11287:2011 is not applicable to green tea subject to further processing such as decaffeination and further roasting.
SLNS/ISO 1208:1982	Spices and condiments -- Determination of filth	5	A			Specifies a method for quantitative determination consisting in washing the product with chloroform, examining the washings for heavy filth and sand, washing the product with water and agitating it with light petroleum. After the light filth has collected at the interface between the liquids after separation, it is transferred to a filter paper and microscopically examined for contaminants.
SLNS/ISO 1211:2010	Milk -- Determination of fat content -- Gravimetric method (Reference method)	18	B			ISO 707 IDF 50:2008 gives guidance on methods of sampling milk and milk products for microbiological, chemical, physical and sensory analysis, except for (semi)automated sampling.
SLNS/ISO 1237:1981	Mustard seed -- Specification	11	B			Establishes the requirements for this product. Describes sampling, methods of test, packing and marking. Annex A covers the determination of loss in mass at 103 degrees centigrade, Annex B the determination of allyl isothiocyanate, Annex C the determination of p-hydroxybenzyl isothiocyanate by means of the colorimetric method, Annex D the determination of p-hydroxybenzyl isothiocyanate by means of the argentimetric method and Annex E includes recommendations concerning storage and transport conditions.
SLNS/ISO 13299:2016	Sensory analysis -- Methodology -- General guidance for establishing a sensory profile	41	D			ISO 11136:2014 describes approaches for measuring, within a controlled area, the degree to which consumers like or relatively like products. It uses tests based on collecting consumers' responses to questions, generally on paper or via a keyboard or a touch screen. Tests of a behavioural nature (such as recording quantities consumed ad libitum by the consumers) do not fall within the scope of ISO 11136:2014.



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SLNS/ISO 13300-1:2006	Sensory analysis -- General guidance for the staff of a sensory evaluation laboratory - - Part 1: Staff responsibilities	9	A			<p>ISO 13299:2016 gives guidelines for the overall process for establishing a sensory profile. Sensory profiles can be established for all products or samples which can be evaluated by the senses of sight, odour, taste, touch, or hearing (e.g. food, beverage, tobacco product, cosmetic, textile, paper, packaging, sample of air or water). This International Standard can also be useful in studies of human cognition and behaviour.</p> <p>Some applications of sensory profiling are as follows:</p> <ul style="list-style-type: none"> <li>- to develop or change a product;</li> <li>- to define a product, production standard, or trading standard in terms of its sensory attributes;</li> <li>- to define a reference "fresh" product for shelf-life testing;</li> <li>- to study and improve shelf-life of a product;</li> <li>- to compare a product with a reference</li> </ul>
SLNS/ISO 13300-2:2006	Sensory analysis -- General guidance for the staff of a sensory evaluation laboratory - - Part 2: Recruitment and training of panel leaders	11	B			<p>ISO 13300-1:2006 provides guidance on staff functions in order to improve the organization of a sensory evaluation laboratory, to optimize the use of personnel, and to improve the efficiency of sensory tests.</p> <p>It is applicable to any organization planning to establish a formal structure for sensory evaluation. The main aspects to be considered are the education, background and professional competence of staff members, and the responsibilities of staff members at three different functional levels: sensory manager; sensory analyst or panel leader; panel technician.</p> <p>These guidelines are valid for all different types of sensory evaluation laboratories, in particular those in industry, in research and development organizations, in service organizations and in the field of official authorities concerned with product control. In principle, it can be assumed that the sensory evaluation laboratory can perform all types of sensory tests. This means analytical tests such as discrimination tests, descriptive analysis</p>
SLNS/ISO 13301:2018	Sensory analysis -- Methodology -- General guidance for measuring odour, flavour and taste detection thresholds by a three-alternative forced-choice (3-AFC) procedure	28	C			<p>ISO 13300-2:2006 gives guidelines for the recruitment and training of panel leaders. In addition, it describes the principal activities and responsibilities of a panel leader for sensory analysis.</p>
SLNS/ISO 13302:2003	Sensory analysis -- Methods for assessing modifications to the flavour of foodstuffs due to packaging	26	C			<p>ISO 13301:2018 gives guidelines for</p> <ul style="list-style-type: none"> <li>- obtaining data on the detection of stimuli that evoke responses to odour, flavour and taste by a 3-AFC (three-alternative forced-choice) procedure, and</li> <li>- the processing of the data to estimate the value of a threshold and its error bounds, and other statistics related to the detection of the stimulus.</li> </ul> <p>Typically, the procedures will be used in one of the following two modes:</p> <ul style="list-style-type: none"> <li>- investigation of the sensitivity of assessors to specific stimuli;</li> <li>- investigation of the ability of a chemical substance to stimulate the chemoreceptive senses.</li> </ul> <p>(Although experiments can encompass both modes.)</p> <p>Examples of the first mode include studies of</p>
SLNS/ISO 1572:1980	Tea -- Preparation of ground sample of known dry matter content	2	A			<p>The method consists in grinding of the sample, and determination of the dry matter content of the ground sample by heating a test portion in an oven at 103 +/-2 degrees centigrade to constant mass.</p>



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SLNS/ISO 16779:2015	Sensory analysis -- Assessment (determination and verification) of the shelf life of foodstuffs	7	A			<p>ISO 16657:2006 specifies the characteristics of a glass intended for use in the sensory analysis of the organoleptic attributes of odour, taste and flavour of virgin olive oils, for the classification of such oils. The glass is not intended for the analysis of the colour or texture of olive oils.</p> <p>In addition, it describes an adapted heating unit used to reach and maintain the right temperature for this analysis.</p>
SLNS/ISO 1735:2004	Cheese and processed cheese products -- Determination of fat content -- Gravimetric method (Reference method)	15	B			<p>ISO 1211 IDF 1:2010 specifies the reference method for the determination of the fat content of milk of good physicochemical quality.</p> <p>The method is applicable to raw cow milk, raw sheep milk, raw goat milk, reduced fat milk, skimmed milk, chemically preserved milk, and processed liquid milk.</p> <p>It is not applicable when greater accuracy is required for skimmed milk, e.g. to establish the operating efficiency of cream separators.</p>
SLNS/ISO 18330:2003	Milk and milk products -- Guidelines for the standardized description of immunoassays or receptor assays for the detection of antimicrobial residues	12	B			<p>ISO 18329 IDF 193:2004 specifies a method for the quantitative determination of furosine in milk and milk products. The method is particularly applicable to raw or heat-treated milk and to cheese.</p>
SLNS/ISO 1839:1980	Tea -- Sampling	3	A			<p>Applies to sampling from containers of all sizes. First are given definitions of relevant terms, followed by a description of apparatus, general information, sampling from containers, packaging, labelling and dispatch of samples, and the sampling report.</p>
SLNS/ISO 18794:2018	Coffee -- Sensory analysis -- Vocabulary	12	B			<p>Specifies a method for the determination of moisture content of roasted ground coffee by the Karl Fischer titration method. Since it is precise, it is suitable as a reference method.</p>
SLNS/ISO 20377:2018	Dried parsley (Petroselinum crispum) -- Specification	4	A			<p>This document specifies requirements for dried parsley (Petroselinum crispum, synonyms: Petroselinum hortense, Petroselinum sativum, Apium petroselinum) in whole, cut leaves or rubbed (ground) form. The term "dried parsley" includes dehydrated parsley, i.e. artificially dried parsley. Recommendations relating to storage and transport conditions are given in Annex A.</p>
SLNS/ISO 20613:2019	Sensory analysis -- General guidance for the application of sensory analysis in quality control	11	B			<p>ISO 16820:2004 describes a procedure for statistically analysing data from forced-choice sensory discrimination tests, such as the Triangle, Duo-Trio, 3-AFC, 2-AFC, in which after every trial of the discrimination test the decision can be made to stop testing and declare a difference, to stop testing and declare no difference, or to continue testing.</p> <p>The sequential method often allows for a decision to be made after fewer trials of the discrimination test than would be required by conventional approaches that use predetermined numbers of assessments.</p> <p>The method is effective for a) determining that either a perceptible difference results, or a perceptible difference does not result when, for example, a change is made in ingredients, processing, packaging, handling or storage; or b) for selecting, training and monitoring assessors.</p>

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SLNS/ISO 22005:2007	Traceability in the feed and food chain -- General principles and basic requirements for system design and implementation	8	A			<p>ISO 22005:2007 gives the principles and specifies the basic requirements for the design and implementation of a feed and food traceability system. It can be applied by an organization operating at any step in the feed and food chain.</p> <p>It is intended to be flexible enough to allow feed organizations and food organizations to achieve identified objectives.</p> <p>The traceability system is a technical tool to assist an organization to conform with its defined objectives, and is applicable when necessary to determine the history or location of a product or its relevant components.</p>
SLNS/ISO 2253:1999	Curry powder -- Specification	12	B			<p>This International Standard specifies the requirements for curry powder, which is used as a flavouring ingredient in the preparation of foods and is traded internationally. Recommendations relating to conditions for storage and transport are given in annex A.</p>
SLNS/ISO 2254:2004	Cloves, whole and ground (powdered) -- Specification	6	A			<p>ISO 2254:2004 specifies requirements for whole and ground (powdered) cloves, <i>Syzygium aromaticum</i> (L.) Merr. et L.M. Perry. Recommendations relating to storage and transport are given for information.</p>
SLNS/ISO 2255:1996	Coriander ( <i>Coriandrum sativum</i> L.), whole or ground (powdered) -- Specification	4	A			<p>Specifies the requirements for coriander (<i>Coriandrum sativum</i> L.), in the whole and ground (powdered) forms. Recommendations relating to storage and transport conditions are given in annex A.</p>
SLNS/ISO 2256:1984 + Amd 1:2017	Dried mint (spearmint) ( <i>Mentha spicata</i> Linnaeus syn. <i>Mentha viridis</i> Linnaeus) -- Specification	3	A			<p>Covers the requirements for leaves of this spice in whole, broken or rubbed form. The term 'dried mint' included dehydrated mint, i.e. artificially dried mint. Does not apply to dried peppermint for which requirements are given in ISO 5563. Describes sampling, method of test, packing and marking. Recommendations concerning storage and transport conditions are given in an annex.</p>
SLNS/ISO 24114:2011	Instant coffee -- Criteria for authenticity	4	A			<p>ISO 20938:2008 specifies a method for the determination of moisture content in instant coffee by the Karl Fischer titration method, suitable for use as a reference method.</p>
SLNS/ISO 24512:2007	Activities relating to drinking water and wastewater services — Guidelines for the management of drinking water utilities and for the assessment of drinking water services	54	D			<p>ISO 24512:2007 provides guidelines for the management of drinking water utilities and for the assessment of drinking water services.</p> <p>ISO 24512:2007 is applicable to publicly and privately owned and operated water utilities. It does not favour any particular ownership or operating model.</p> <p>ISO 24512:2007 addresses drinking water systems in their entirety and is applicable to systems at any level of development (e.g. on-site systems, distribution networks, treatment facilities).</p> <p>The following are within the scope of ISO 24512:2007:</p> <ul style="list-style-type: none"> <li>the definition of a language common to different stakeholders;</li> <li>the definition of the components of drinking water supply systems;</li> <li>guidelines for the management of drinking water utilities;</li> <li>guidelines for objectives, service assessment criteria and related performance indicators,</li> </ul>
SLNS/ISO 24518:2015	Activities relating to drinking water and wastewater services — Crisis management of water utilities	22	C			<p>ISO 24518:2015 provides general guidance to water utilities to develop and implement a crisis management system.</p> <p>ISO 24518:2015 may be applicable to all sizes of public or private water utilities that want to prepare, respond, and recover from a crisis.</p>

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SLNS/ISO 2825:1981	Spices and condiments -- Preparation of a ground sample for analysis	1	A			Basis for this method is the laboratory sample obtained by the method specified in ISO 948. The principle of determination consists in grinding the laboratory sample, which has been previously mixed, to obtain particles of the size specified in the International Standard appropriate to the spice or condiment concerned or, if not so specified, to obtain particles of size approximately 1 mm.
SLNS/ISO 3103:1980	Tea -- Preparation of liquor for use in sensory tests	4	A			The method consists in extracting of soluble substances in dried tea leaf, containing in a porcelain or earthenware pot, by means of freshly boiling water, pouring of the liquor into a white porcelain or earthenware bowl, examination of the organoleptic properties of the infused leaf, and of the liquor with or without milk or both.
SLNS/ISO 3493:2014	Vanilla -- Vocabulary	5	A			ISO 3493:2014 defines the most commonly used terms relating to vanilla. It is applicable to the following species of vanilla plants: <i>Vanilla fragrans</i> (Salisbury) Ames, syn. <i>Vanilla planifolia</i> Andrews, commercially known under various names associated with the geographical origin, such as Bourbon, Indonesia and Mexico; <i>Vanilla tahitensis</i> J.W. Moore; certain forms obtained from seeds, possibly hybrids, of <i>Vanilla fragrans</i> (Salisbury) Ames. It is not applicable to <i>Vanilla pompona</i> Schiede (Antilles vanilla).
SLNS/ISO 3632-1:2011	Spices -- Saffron ( <i>Crocus sativus</i> L.) -- Part 1: Specification	8	A			ISO 3632-1:2011 establishes specifications for dried saffron obtained from the pistils of <i>Crocus sativus</i> L. flowers. It applies to saffron in both of the following forms: a) filaments and cut filaments; b) powder.
SLNS/ISO 3632-2:2010	Spices -- Saffron ( <i>Crocus sativus</i> L.) -- Part 2: Test methods	36	D			ISO 3632-2:2010 specifies test methods for dried saffron obtained from the <i>Crocus sativus</i> L. flower. It is applicable to saffron: a) filaments and cut filaments; b) powder.
SLNS/ISO 3720:2011	Black tea -- Definition and basic requirements	3	A			ISO 3720:2011 specifies the parts of a named plant that are suitable for making black tea for consumption as a beverage and the chemical requirements for black tea that are used to indicate that tea from that source has been produced in accordance with good production practice. ISO 3720:2011 also specifies the packing and marking requirements for black tea in containers. ISO 3720:2011 is not applicable to scented or decaffeinated black tea.
SLNS/ISO 3889:2006	Milk and milk products -- Specification of Mojonner-type fat extraction flasks	5	A			ISO 3728 IDF 70:2004 specifies a reference method for the determination of the total solids content of ice-cream, milk ices and similar products.
SLNS/ISO 3972:2011	Sensory analysis -- Methodology -- Method of investigating sensitivity of taste	10	A			The tasting glass consists of a cup (an "elongated egg") supported by a stem resting on a base. The opening of the cup is narrower than the convex part so as to concentrate the bouquet. Further are given physical, dimensional and special characteristics. An annex comprises recommendations for use.

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SLNS/ISO 4120:2004	Sensory analysis -- Methodology -- Triangle test	15	B			<p>This International Standard specifies a set of objective tests for familiarizing assessors with sensory analysis. The test methods specified can be useful to:</p> <ul style="list-style-type: none"> <li>a) teach assessors to recognize tastes and to distinguish between them (see Clause 8);</li> <li>b) teach assessors to know and to familiarize themselves with different types of threshold tests (see Clause 9);</li> <li>c) make assessors aware of their own sensitivity of taste;</li> <li>d) enable test supervisors to carry out a preliminary categorization of assessors.</li> </ul> <p>The methods can also be used as a periodic monitor of the sensitivity of taste of assessors who are already members of sensory analysis panels.</p>
SLNS/ISO 4121:2003	Sensory analysis -- Guidelines for the use of quantitative response scales	9	A			<p>ISO 4120:2004 describes a procedure for determining whether a perceptible sensory difference or similarity exists between samples of two products. The method is a forced-choice procedure. The method applies whether a difference can exist in a single sensory attribute or in several attributes.</p> <p>The method is statistically more efficient than the duo-trio test, but has limited use with products that exhibit strong carryover and/or lingering flavours.</p> <p>The method is applicable even when the nature of the difference is unknown (i.e. it determines neither the size nor the direction of difference between samples, nor is there any indication of the attributes responsible for the difference). The method is applicable only if the products are fairly homogeneous.</p> <p>The method is effective for a) determining that either a perceptible difference results (triangle testing for difference), or a perceptible difference does not result (triangle testing for similarity) when, for</p>
SLNS/ISO 488:2008	Milk -- Determination of fat content -- Gerber butyrometers	14	B			<p>ISO 6647-1:2015 specifies a reference method for determining calibration values for standards that will be used to make a standard curve for the quantification of amylose content in milled, non-parboiled rice in the range of amylose content from 0 % to 30 %.</p>
SLNS/ISO 5492:2008 + Amd 1:2016	Sensory analysis -- Vocabulary	107	D			<p>ISO 4121:2003 provides guidelines describing quantitative response scales (where the response obtained indicates the intensity of perception) and their use when assessing samples.</p> <p>It is applicable to all quantitative assessment, whether global or specific and whether objective or hedonic.</p> <p>It is intentionally limited to the most commonly used measurement scales for sensory assessment.</p>

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SLNS/ISO 5495:2005 + Amd 1:2016	Sensory analysis -- Methodology -- Paired comparison test	21	C			<p>ISO 5492:2008 defines terms relating to sensory analysis.</p> <p>ISO 5492:2008 applies to all industries concerned with the evaluation of products by the sense organs.</p> <p>The terms are given under the following headings: 1) general terminology; 2) terminology relating to the senses; 3) terminology relating to organoleptic attributes; and 4) terminology relating to methods.</p> <p>In addition to terms used in the three official ISO languages (English, French and Russian), this document gives the equivalent terms in German and Spanish; these are published under the responsibilities of the member bodies for Germany (DIN) and for Argentina (IRAM), respectively, and are given for information only. Only the terms and definitions given in the official languages can be considered as ISO terms and definitions.</p>
SLNS/ISO 5496:2006 + Amd 1:2018	Sensory analysis -- Methodology -- Initiation and training of assessors in the detection and recognition of odours	16	B			<p>ISO 5495:2005 describes a procedure for determining whether there exists a perceptible sensory difference or a similarity between samples of two products concerning the intensity of a sensory attribute. This test is sometimes also referred to as a directional difference test or a 2-AFC test (Alternative Forced Choice). In fact, the paired comparison test is a forced choice test between two alternatives.</p> <p>The method is applicable whether a difference exists in a single sensory attribute or in several, which means that it enables determination of whether there exists a perceptible difference concerning a given attribute, and the specification of the direction of difference, but it does not give any indication of the extent of that difference. The absence of difference for the attribute under study does not signify that there does not exist any difference between the two products.</p> <p>This method is only applicable if the products are relatively homogeneous.</p>
SLNS/ISO 5497:1982	Sensory analysis -- Methodology -- Guidelines for the preparation of samples for which direct sensory analysis is not feasible	2	A			<p>ISO 5496:2006 describes several types of method for determining the aptitude of assessors and for training assessors to identify and describe odoriferous products.</p> <p>The methods described in ISO 5496:2006 are suitable for use by the agri-foodstuffs industries employing olfactory analysis (e.g. perfumery, cosmetics and aromatics).</p>
SLNS/ISO 5538:2004	Milk and milk products -- Sampling -- Inspection by attributes	20	B			<p>ISO 5537 IDF 26:2004 specifies a method for the determination of the moisture content of all types of dried milk.</p>
SLNS/ISO 5555:2001	Animal and vegetable fats and oils -- Sampling	25	C			<p>This International Standard describes methods of sampling crude or processed animal and vegetable fats and oils (referred to as fats hereafter), whatever the origin and whether liquid or solid. It also describes the apparatus used for this process.</p> <p>NOTE Methods of sampling milk and milk products, including milk fats, are specified in ISO 707.</p>
SLNS/ISO 5559:1995	Dehydrated onion ( <i>Allium cepa</i> Linnaeus) -- Specification	9	A			<p>Specifies requirements for dehydrated onion (<i>Allium cepa</i> L.) and gives recommendations relating to microbiological requirements includingly to transport and storage. Cancels and replaces the second edition, which has been technically revised.</p>



STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ISO 5560:1997	Dehydrated garlic ( <i>Allium sativum</i> L.) -- Specification	10	A			<p>1 Scope</p> <p>This International Standard specifies requirements for dehydrated garlic (<i>Allium sativum</i> L.).</p> <p>NOTE — The main commercial forms are given in annex B, for information only.</p> <p>Recommendations relating to microbiological requirements are given in annex C, without prejudice to national legislation applicable in different countries.</p> <p>Recommendations relating to storage and transport are given in annex D.</p>
SLNS/ISO 5561:1990	Black caraway and blond caraway ( <i>Carum carvi</i> Linnaeus), whole -- Specification	4	A			<p>Details the requirements for this product, describes sampling, methods of test, and packing and marking. Is not applicable to <i>Carum bulbocastanum</i>. The chemical requirements are indicated in an extra table.</p>
SLNS/ISO 5562:1983	Turmeric, whole or ground (powdered) -- Specification	3	A			<p>Covers the requirements for this spice, describes sampling, methods of test, and packing and marking. An annex includes recommendations relating to storage and transport conditions.</p>
SLNS/ISO 5563:1984	Dried peppermint ( <i>Mentha piperita</i> Linnaeus) -- Specification	5	A			<p>Covers the requirements for dried leaves or broken or rubbed dried leaves of peppermint. Describes sampling, methods of test, packing and marking. Annex A specifies a recommended procedure for identifying leaves of <i>Mentha rubra</i> Hudson, a method for the detection of carvone is indicated in Annex B and recommendations concerning storage and transport conditions are given in Annex C.</p>
SLNS/ISO 5564:1982	Black pepper and white pepper, whole or ground -- Determination of piperine content -- Spectrophotometric method	2	A			<p>Describes a method based on a number of international collaborative studies carried out over a long period of time. The method seeks to optimize a number of variables in an attempt to define procedures and provide a common measure of the pungency of pepper. The principle consists in the extraction of the pungent compounds with ethanol and spectrophotometric measurement at 343 nm.</p>
SLNS/ISO 5565-1:1999	Vanilla [ <i>Vanilla fragrans</i> (Salisbury) Ames] -- Part 1: Specification	6	A			<p>1 Scope</p> <p>This part of ISO 5565 specifies requirements for vanilla belonging to the species <i>Vanilla fragrans</i> (Salisbury) Ames, syn. <i>Vanilla planifolia</i> Andrews.</p> <p>This part of ISO 5565 is applicable to vanilla in pods, bulk, cut or in the form of powder. It is not applicable to vanilla extracts.</p> <p>NOTE This vanilla is commonly known under the names associated with its geographic origin, namely Bourbon (from Madagascar, Comores and Reunion), Indonesian, Mexican, Tongan, Indian, Chinese and Ugandan vanilla.</p>
SLNS/ISO 5565-2:1999	Vanilla [ <i>Vanilla fragrans</i> (Salisbury) Ames] -- Part 2: Test methods	11	B			<p>This part of ISO 5565 specifies test methods for the analysis of vanilla belonging to the species <i>Vanilla fragrans</i> (Salisbury) Ames, syn. <i>Vanilla planifolia</i> Andrews.</p> <p>This part of ISO 5565 is applicable to vanilla in pods, cut in bulk, and in the form of powder. It is not applicable to vanilla extracts.</p> <p>Three test methods for the analysis of vanilla are described in this part of ISO 5565:</p> <p>a) the determination of moisture content in vanilla pods and powder (4.1);</p> <p>b) the determination of vanillin, vanillic acid, 4-hydroxybenzaldehyde and 4-hydroxybenzoic acid by high-performance liquid chromatography (4.2);</p> <p>c) the determination of vanillin content by an ultraviolet spectrometric method (4.3).</p> <p>NOTE Specifications for vanilla are given in ISO 5565-1.</p>



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SLNS/ISO 5667-21:2010	Water quality -- Sampling -- Part 21: Guidance on sampling of drinking water distributed by tankers or means other than distribution pipes	15	B			ISO 5667-21:2010 establishes principles to be applied to the techniques of sampling water provided for drinking and for use in the manufacture of food and beverage products. The guidance given in ISO 5667-21:2010 is generally confined to those circumstances where water is drawn from municipal or similar public or private abstraction, treatment or distribution systems for which prior treatment or quality assessment has resulted in the water being classified as suitable for drinking or potable process purposes. Specifically, ISO 5667-21:2010 is applicable to water that is supplied by tanker or other non-contiguous bulk means, but not contiguously as part of a piped distribution system, during any stage of use up to and including the point of consumption or transfer to a piped distribution system. ISO 5667-21:2010 is also applicable to the distribution and bulk storage of water on aircraft, trucks, trains, ships, and other vessels and vehicles, as well as to sampling situations that can arise during the investigation of system defects, initiation of new systems, re-initiation of systems that have been unused for long periods or emergency situations where the safety of sampling operatives is not
SLNS/ISO 6078:1982	Black tea -- Vocabulary	22	C			Provides a list of terms and definitions in English and French, applicable to the techniques of processing and assessing black tea for commerce. The terms are classified into: 1. dry leaf (appearance, colour, odour); 2. liquor (taste characteristics, appearance); 3. appearance of infused leaf; 4. method of manufacture; 5. general. Information about grades is included in an annex. Alphabetical indices are provided for both English and French terms.
SLNS/ISO 6079:1990	Instant tea in solid form -- Specification	2	A			This International Standard specifies requirements for instant tea in solid form. It does not apply to a) instant tea containing non-tea carbohydrates as bulking/filling agents (normally referred to as "filled instant tea"); b) preparations of instant tea containing added aromatic material unless these are derived exclusively from the plant <i>Camellia sinensis</i> ; c) decaffeinated instant tea.
SLNS/ISO 6322-1:1996	Storage of cereals and pulses -- Part 1: General recommendations for the keeping of cereals	20	B			This document specifies requirements for certification schemes for sustainable and traceable cocoa, including the certification of cocoa bean producing organizations and cocoa supply chain actors. It is to be used jointly with ISO 34101-1, ISO 34101-2 and/or ISO 34101-3.  This document also specifies the requirements for cocoa sustainability management systems:  — at entry level, see Annex A;  — at medium level, see Annex B.  NOTE ISO 34101-1 specifies the requirements for cocoa sustainability management systems at high level.  Only organizations that fulfil both the cocoa sustainability management system requirements of either ISO 34101-1 or Annex A or B, and the performance requirements of ISO 34101-2 can claim their cocoa beans have been sustainably produced.
SLNS/ISO 6322-2:2000	Storage of cereals and pulses -- Part 2: Practical recommendations	9	A			Gives general guidance of keeping cereals. Other aspects of the storage of cereals and pulses are dealt with in ISO 6322-2 and ISAO 6322-3.
SLNS/ISO 6465:2009	Spices -- Cumin ( <i>Cuminum cyminum</i> L.) -- Specification	4	A			ISO 6465:2009 specifies requirements for fruits of cumin ( <i>Cuminum cyminum</i> L.). Recommendations relating to storage and transport conditions are also given.

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SLNS/ISO 6538:1997	Cassia, Chinese type, Indonesian type and Vietnamese type [Cinnamomum aromaticum (Nees) syn. Cinnamomum cassia (Nees) ex Blume, Cinnamomum burmanii (C.G. Nees) Blume and Cinnamomum loureirii Nees] -- Specification	7	A			This International Standard specifies requirements for cassia (Chinese type, Indonesian type and Vietnamese type), in quills, whole, in pieces or ground (powdered), which is the bark of the trees Cinnamomum aromaticum (Nees) syn. Cinnamomum cassia (Nees) ex Blume, Cinnamomum burmanii (C.G. Nees) Blume and Cinnamomum loureirii Nees. Recommendations relating to storage and transport conditions are given in annex A. NOTE — Requirements for Sri Lankan type cinnamon, Seychelles type cinnamon and Madagascan type cinnamon are given in ISO 6539.1
SLNS/ISO /TS 22002-1:2009	Prerequisite programmes on food safety -- Part 1: Food manufacturing	19	B			ISO 660:2009 specifies three methods (two titrimetric and one potentiometric) for the determination of the acidity in animal and vegetable fats and oils. The acidity is expressed preferably as acid value, or alternatively as acidity calculated conventionally.  ISO 660:2009 is applicable to refined and crude vegetable or animal fats and oils, soap stock fatty acids or technical fatty acids. The methods are not applicable to waxes.  Since the methods are completely non-specific, they cannot be used to differentiate between mineral acids, free fatty acids, and other organic acids. The acid value, therefore, also includes any mineral acids that may be present.
SLNS/ISO /TS 22002-4:2013	Prerequisite programmes on food safety -- Part 4: Food packaging manufacturing	17	B			ISO/TS 22002-2:2013 specifies the requirements for the design, implementation, and maintenance of prerequisite programmes (PRPs) to assist in controlling food safety hazards in catering.  ISO/TS 22002-2:2013 is applicable to all organizations which are involved in the processing, preparation, distribution, transport, and serving of food and meals and wish to implement PRPs in accordance with the requirements specified in ISO 22000:2005, 7.2.  The scope of ISO/TS 22002-2:2013 includes catering, air catering, railway catering, banquets, among others, in central and satellite units, school and industry dining rooms, hospitals and healthcare facilities, hotels, restaurants, coffee shops, food services, and food stores.  Users of catering can belong to vulnerable groups, such as children, elderly and/or ill people.
SLNS/ISO /TS 22003:2013	Food safety management systems -- Requirements for bodies providing audit and certification of food safety management systems	26	C			ISO/TS 22003:2013 defines the rules applicable for the audit and certification of a food safety management system (FSMS) complying with the requirements given in ISO 22000 (or other sets of specified FSMS requirements). It also provides the necessary information and confidence to customers about the way certification of their suppliers has been granted.
SLNS/ISO 12875:2011	Traceability of finfish products -- Specification on the information to be recorded in captured finfish distribution chains	28	C			ISO 12875:2011 specifies the information to be recorded in marine-captured finfish supply chains in order to establish the traceability of products originating from captured finfish. It specifies how traded fishery products are to be identified, and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of marine-captured finfish and their products, from catch through to retailers or caterers.

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SLNS/ISO 12877:2011	Traceability of finfish products -- Specification on the information to be recorded in farmed finfish distribution chains	41	D			ISO 12877:2011 specifies the information to be recorded in farmed finfish supply chains in order to establish the traceability of products originating from farmed finfish. It specifies how traded fishery products are to be identified, and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of farmed finfish and their products, from finfish meal, breeding and finfish farming through to retailers or caterers.
SLNS/ISO 16741:2015	Traceability of crustacean products -- Specifications on the information to be recorded in farmed crustacean distribution chains	33	D			ISO 16741:2015 specifies the information to be recorded in farmed crustacean supply chains in order to establish the traceability of products originating from farm raised crustaceans. It specifies how farmed crustacean products traded are to be identified and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of crustacean and their products, from farm through to retailers or caterers.  The types of business identified in ISO 16741:2015 for farmed crustacean distribution chains are the following: a) farming 1) broodstock collection 2) hatcheries and nurseries 3) crustacean farm 4) harvesting; b) processors;
SLNS/ISO 18537:2015	Traceability of crustacean products -- Specifications on the information to be recorded in captured crustacean distribution chains	26	C			ISO 18537:2015 specifies the information to be recorded in wild-caught crustacean supply chains in order to establish the traceability of products originating from wild-caught crustacean. It specifies how crustacean products traded are to be identified and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of crustacean and their products, from wild-caught through to retailers or caterers.  The types of businesses identified in this International Standard for wild-caught crustacean distribution chains are:  - capture operators;  - landing businesses and first sale;  - processors;  - transporters and store operators;
SLNS/ISO 18538:2015	Traceability of molluscan products -- Specifications on the information to be recorded in farmed molluscan distribution chains	38	D			ISO 18538:2015 specifies the information to be recorded in farmed molluscs supply chains (excluding cephalopods) in order to establish the traceability of products originating from farm-raised molluscs. It specifies how molluscan products traded are to be identified and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of molluscs and their products from farm through to retailers or caterers.

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SLNS/ISO 18539:2015	Traceability of molluscan products -- Specifications on the information to be recorded in captured molluscan distribution chains	26	C			<p>ISO 18539:2015 specifies the information to be recorded in wild-caught molluscs supply chains in order to establish the traceability of products originating from wild-caught molluscs. It specifies how molluscan products traded are to be identified and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of molluscs and their products, from wild caught through to retailers or caterers.</p> <p>The types of businesses identified in ISO 18539:2015 for wild-caught molluscan distribution chains are the following:</p> <ul style="list-style-type: none"> <li>? capture;</li> <li>? landing business and first sale;</li> <li>? depuration and shucking, etc.;</li> <li>? processors;</li> </ul>
SLNS/ISO 6497:2002	Animal feeding stuffs -- Sampling	46	D			<p>ISO 6497:2002 specifies methods of sampling animal feeding stuffs, including fish feed, for quality control for commercial, technical and legal purposes.</p> <p>It is not applicable to pet foods. Nor are the methods intended for sampling for the purpose of microbiological examination. Conditions of, and requirements for, sampling are specified separately for feeding stuffs of different physical natures.</p> <p>For certain categories of animal feeding stuff, specific methods of sampling are specified in other International Standards. A list of these can be found in the bibliography. When sampling the products specified, it is these methods which shall be used.</p> <p>Methods of sampling for the determination of substances likely to be non-uniformly distributed are described in an annex.</p>
SLNS/ISO 6498:2012	Animal feeding stuffs -- Guidelines for sample preparation	46	D			<p>ISO 6498:2012 specifies guidelines for the preparation of test samples from laboratory samples of animal feeding stuffs, including pet foods.</p> <p>The guidelines are overruled by special instructions and regulations for sample preparation demanded by specific analysis methods.</p>
SLNS/ISO 7088:1981	Fish-meal -- Vocabulary	2	A			<p>Defines terms concerning fish-meal, in English and French. An alphabetical index of the French terms is not included.</p>
SLNS/ISO 3509:2005	Coffee and coffee products -- Vocabulary	21	C			<p>ISO 3509:2005 defines the most commonly used terms relating to coffee and its products.</p>
SLNS/ISO 4072:1982	Green coffee in bags -- Sampling	3	A			<p>Specification of a method for a consignment, shipped in ten bags or more, for the purpose of examination to determine whether the consignment complies with a contract specification. Definitions of relevant terms are given first, then specification of administrative arrangements, of the coffee trier (ISO 6666), of the procedure of taking increments, of the preparation of samples, of packing and marking of samples, and of precautions during storage and transport of samples.</p>

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SLNS/ISO 4149:2005	Green coffee -- Olfactory and visual examination and determination of foreign matter and defects	5	A			ISO 4149:2005 specifies methods for the olfactory and visual examination and for the determination of foreign matter and defects in green coffee from all origins, in order to assess conformity with a specification or a contract. These methods can also be used for determining one or more of the characteristics of green coffee with an impact on coffee quality for technical, commercial, administrative and arbitration purposes, and for quality control or quality inspection
SLNS/ISO 4150:2011	Green coffee or raw coffee -- Size analysis -- Manual and machine sieving	12	B			ISO 4150:2011 specifies a routine method for carrying out size analysis of green coffee by manual and machine sieving using laboratory test sieves.
SLNS/ISO 6666:2011	Coffee sampling -- Triers for green coffee or raw coffee and parchment coffee	3	A			This International Standard specifies the characteristics of triers for green coffee or raw coffee and for parchment coffee (coffee in parchment) suitable for taking samples through the sides of closed bags and which is particularly suitable for sampling based on ISO 4072[1]. This International Standard is applicable to triers neither for sampling from bulk container liners nor from "big bags" [e.g. bags designated "1 MT" or "1 Mt" (metric tonne)].
SLNS/ISO 6668:2008	Green coffee -- Preparation of samples for use in sensory analysis	4	A			ISO 6668:2008 specifies a method for the roasting of green coffee, grinding the roasted coffee, and the preparation — from the ground coffee — of a beverage to be used in sensory analysis.  The sensory analysis carried out following this preparation may be used to determine the acceptance or rejection of a shipment of coffee, subject to agreement between the parties concerned. Generally, the sample will require a light roast for assessment of defects, and a medium roast for assessment of flavour and colour.  A beverage prepared in accordance with ISO 6668:2008 can be used not only for purposes of quality control, but also for purposes of comparative assessment of different samples, in which case an identical procedure can be followed for each of the samples.
SLNS/ISO 8455:2011 + SLNS/ISO 8455:2011/Amd 1:2015	Green coffee -- Guidelines for storage and transport	5	A			ISO 8455:2011 gives guidelines for conditions aimed to minimize the risks of infestation, contamination, and quality deterioration of green coffee (also known as raw coffee) in bags and "big-bags", in bulk and in silos, being the subject of international commerce, from the time of its packing for export until the time of its arrival in the importing country.
SLNS/ISO 10470:2004	Green coffee -- Defect reference chart	15	B			ISO 10470:2004 provides a chart which lists the main five different categories of defects which are considered to be potentially present in green coffee as marketed throughout the world, whatever its species, variety, and after-harvest processing (wet or dry).  This chart shows the influence of such defects on the loss of mass and on the sensorial concern by using coefficients. Each defect is given a value depending on how seriously it affects the above-mentioned characteristics. Thus, the final assessment can become a useful tool for the trading parties involved, and also gives a good indication to the purchaser of the quality of the green coffee concerned.  The definitions can be used to specify terms of bilateral purchasing contracts or to classify coffee lots for their presentation to green coffee buyers or at a stock exchange.



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SLNS/ISO 24115:2012	Green coffee -- Procedure for calibration of moisture meters - Routine method	16	B			<p>This International Standard specifies a procedure for adjustment and subsequent calibration of moisture meters for green coffee beans with reference samples (RSs). The RSs are green coffee beans of various moisture contents, determined by a standard method (ISO 6673).</p> <p>NOTE This method of determining the loss in mass can be considered, by convention, as a method for determining the water content and can be used as such by agreement between the interested parties.</p> <p>This International Standard is applicable to green coffee as beans.</p>
SLNS/ISO /TS 22002-3:2011	Prerequisite programmes on food safety -- Part 3: Farming	22	C			<p>ISO/TS 22002-3:2011 specifies requirements and guidelines for the design, implementation, and documentation of prerequisite programmes (PRPs) that maintain a hygienic environment and assist in controlling food safety hazards in the food chain.</p> <p>ISO/TS 22002-3:2011 is applicable to all organizations (including individual farms or groups of farms), regardless of size or complexity, which are involved in farming steps of the food chain and wish to implement PRPs in accordance with ISO 22000:2005, 7.2. If an organization is using ISO/TS 22002-3:2011 as a reference for the purpose of making a self-declaration of conformity with or seeking certification to ISO 22000:2005, deviations therefrom (i.e. where exclusions are made or alternative measures are implemented) need to be justified and documented. It is expected that such deviations will not affect the ability of the organization to comply with the requirements of ISO 22000.</p> <p>ISO/TS 22002-3:2011 is applicable to the farming of crops (e.g. cereals, fruits, vegetables), living farm animals (e.g. cattle, poultry, pigs, fish) and the handling of their products (e.g. milk, eggs). It is not applicable to activities such as picking of wild fruits, vegetables and mushrooms, fishing.</p>
SLNS/ISO /TS 22002-6:2016	Prerequisite programmes on food safety -- Part 6: Feed and animal food production	13	B			<p>ISO/TS 22002-6:2016 specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) to assist in controlling feed safety hazards in feed and animal food and in materials intended for use in the production of feed and animal food. Feed safety hazards in this context relate to attributes that have a potential to affect adversely animal and/or human health.</p> <p>Prerequisite programmes are intended to ensure feed safety and to prevent, control and detect potential contamination including cross-contamination that could occur under the responsibility of the organization.</p> <p>ISO/TS 22002-6:2016 is applicable to all organizations regardless of size, location or complexity that are involved in the manufacturing and/or supply of feed and animal food and wish to implement a PRP. Feed and animal food operations are diverse in nature and not all of the requirements specified in this Technical Specification necessarily apply to an individual organization or process. Where exclusions are made or alternative measures are implemented, these need to be justified by a hazard assessment and verified to be effective. Any exclusions or alternative measures adopted should not affect</p>
SLNS/ISO 22005:2007	Traceability in the feed and food chain -- General principles and basic requirements for system design and implementation	8	A			<p>ISO 22005:2007 gives the principles and specifies the basic requirements for the design and implementation of a feed and food traceability system. It can be applied by an organization operating at any step in the feed and food chain.</p> <p>It is intended to be flexible enough to allow feed organizations and food organizations to achieve identified objectives.</p> <p>The traceability system is a technical tool to assist an organization to conform with its defined objectives, and is applicable when necessary to determine the history or location of a product or its relevant components.</p>



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SLNS/ISO 12824:2016	Royal jelly -- Specifications	35	D			ISO 12824:2016 specifies the production and sanitary requirements for royal jelly and establishes a series of organoleptic and chemical test methods to control royal jelly quality. It also specifies the requirements of transport, storage, packaging and marking for royal jelly. This International Standard applies to the royal jelly production (collecting, preliminary processing and packaging) and trade links. This International Standard is not applicable to royal jelly products in which other foods are mixed.
SLNS/ISO 873:1980	Peaches -- Guide to cold storage	5	A			The guidance describes methods for obtaining conditions for the successful keeping of varieties obtained from <i>Prunus Persica</i> Sieb. and Zucc. It includes conditions of harvesting and putting into store, and optimum conditions such as temperature, relative humidity, air circulation, storage life, further requirements for controlled-atmosphere storage. Limits of application are given in an annex.
SLNS/ISO 874:1980	Fresh fruits and vegetables -- Sampling	3	A			The method is intended with a view to determining the quality or particular characteristics of the goods. It describes the preparation of a lot, an increment, a bulk sample, a reduced sample and the laboratory sample, further packaging and handling of the samples
SLNS/ISO 949:1987	Cauliflowers -- Guide to cold storage and refrigerated transport	2	A			The guidance describes methods for obtaining conditions for the successful keeping and transporting of various varieties derived from <i>Brassica oleracea</i> Linnaeus var. <i>botrytis</i> Linnaeus subvar. <i>cauliflora</i> A.P. Decandolle. It includes conditions of harvesting and packing, and optimum conditions, such as temperature, relative humidity, air circulation, storage life, further requirements for transportation and loading. Limits of application are given in an annex.
SLNS/ISO 1134:1993	Pears -- Cold storage	8	A			Gives guidance on conditions for the successful cold storage of varieties of pears ( <i>Pyrus communis</i> Linnaeus) up to their use in the fresh state: conditions for harvesting and storage, optimum storage conditions, controlled-atmosphere storage, storage in plastic packages.
SLNS/ISO 1212:1995	Apples -- Cold storage	8	A			Gives a guidance on conditions for the cold storage of apples ( <i>Malus communis</i> L.). Cancels and replaces the first edition, which has been technically revised.
SLNS/ISO 1673:1991	Onions -- Guide to storage	5	A			This second edition cancels and replaces the first edition (ISO 1673:1978). Gives recommendations for the storage, with or without the use of artificial refrigeration, of onions of the species <i>Allium cepa</i> Linnaeus, intended for long-term conservation and consumption in the fresh state. Information on the limits of application of ISO 1673 are given in annex A.
SLNS/ISO 1956-1:1982	Fruits and vegetables -- Morphological and structural terminology	22	C			Consists of two parts. Gives an illustrated survey of 20 species. For each the botanical name is given first, followed by the common name in English, French and Russian. Includes, in addition, alphabetical indices in the three languages.
SLNS/ISO 1956-2:1989	Fruits and vegetables -- Morphological and structural terminology	31	D			Consists of two parts. Gives an illustrated survey of 27 species. For each the botanical name is given first, followed by the common name in English, French and Russian. Includes, in addition, alphabetical indices in the three languages.
SLNS/ISO 1990-1:1982	Fruits -- Nomenclature -- First list	11	B			Gives a list of botanical names of 89 fruit plants, together with the common names of the fruits in English, French and Russian. Gives, in addition, alphabetical indices of the common names in the three languages.
SLNS/ISO 1990-2:1985	Fruits -- Nomenclature -- Second list	5	A			Gives a list of botanical names of 22 fruit plants, together with the common names of the fruits in English, French and Russian. Gives, in addition, alphabetical indices of the common names in the three languages.

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SLNS/ISO 1991-1:1982	Vegetables -- Nomenclature -- F	9	A			Gives a list of botanical names of 61 vegetable plants, together with the common names of the vegetables in English, French and Russian. Gives, in addition, alphabetical indices of the common names in the three languages.
SLNS/ISO 1991-2:1995	Vegetables -- Nomenclature -- P	5	A			Gives a second list of botanical names of vegetable plants together with the common names in English and French. Cancels and replaces the first edition, which has been technically revised.
SLNS/ISO 2165:1974	Ware potatoes -- Guide to storage	2	A			The guidance describes methods for obtaining conditions for the successful keeping, with or without artificial cooling, of <i>Solanum tuberosum</i> Linnaeus. It does not apply to early or to seed species. It includes conditions of harvesting and putting into store, and optimum conditions, such as temperature, relative humidity, air circulation, air change, storage life. Limits of application are given in an annex.
SLNS/ISO 2166:1981	Carrots -- Guide to storage	2	A			The guidance describes methods for obtaining conditions for the successful conservation, with or without artificial cooling, of varieties of <i>Daucus carota</i> Linnaeus. It includes conditions of harvesting and putting into store, and optimum conditions, such as temperature, relative humidity, air circulation, storage life. Limits of application are given in an annex.
SLNS/ISO 2167:1991	Round-headed cabbage -- Guide to cold storage and refrigerated transport	3	A			Gives guidance on the operations to be carried out before and the conditions to be met during the cold storage and transport. This second edition cancels and replaces the first edition (1981). Annex A is for information only.
SLNS/ISO 2168:1974	Table grapes -- Guide to cold storage	5	A			The guidance describes methods for obtaining conditions for the more or less prolonged keeping of certain varieties originating from <i>Vitis vinifera</i> Linnaeus. It includes conditions of harvesting and putting into store, and optimum conditions, such as temperature, relative humidity, storage life, air circulation; further adjuncts for keeping. Limits of application are given in an annex A. Annex B lists some examples of varieties recommended.
SLNS/ISO 2295:1974	Avocados -- Guide for storage and transport	4	A			The method relates to a product packed in sacks, but it also gives the procedure to be followed for sampling in bulk. It first gives definitions of relevant terms. Then it gives general information specifies the apparatus, the method of sampling, the packing marking and dispatch of samples. Three figures show examples of suitable apparatus.
SLNS/ISO 2826:1974	Apricots -- Guide to cold storage	3	A			Describes methods for obtaining conditions for the more or less prolonged cold storage. Details harvesting and treatment before storage and specifies the optimum storage conditions to be maintained with regard to temperature, relative humidity, air circulation and storage life. The annex refers to the limits of application of this guide and to the ecological effects and defects arising during storage.
SLNS/ISO 3631:1978	Citrus fruits -- Guide to storage	9	A			The guidance specifies conditions required for good keeping of oranges, mandarins, lemons, grapefruits and limes with or without refrigeration. It includes conditions of harvesting and putting into store, and optimum conditions, such as temperature, relative humidity, air circulation and fresh air change. A table gives recommended temperatures according to varieties and areas of production. Detailed information concerning cultivars is given in annexes A and B. Annex C shows sources of damage.

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SLNS/ISO 3659:1977	Fruits and vegetables -- Ripening	4	A			The techniques are given for information only. The methods describe the aim of the ripening, temperature zones to be considered, the influence of various factors, optimum conditions, the use of adjuncts, such as ethylene or atmospheres enriched by oxygen. Two figures show diagrams of ripening rooms.
SLNS/ISO 3959:1977	Green bananas -- Ripening conditions	6	A			Describes factors influencing the degree of ripeness when the fruits are placed in the ripening room, the placing of the fruits in the ripening room, the heating of the fruits, the phases of ripening, the action of ethylene, the storage temperature after ripening, the degree of ripeness at the time of supply to the retailer, and causes of defective ripening.
SLNS/ISO 4125:1991	Dry fruits and dried fruits -- Definitions and nomenclature	5	A			Specifies terms and definitions in English, French and Russian. This second edition cancels and replaces the first edition (1979). Annex A is for information only.
SLNS/ISO 4186:1980	Asparagus -- Guide to storage	1	A			The guidance describes methods for obtaining conditions for the successful keeping of shoots of the species <i>Asparagus officinalis</i> Linnaeus. It includes conditions of harvesting and putting into store, and optimum conditions, such as temperature, relative humidity, air circulation and storage life.
SLNS/ISO 4187:1980	Horse-radish -- Guide to storage	2	A			The guidance describes methods for obtaining conditions for the successful keeping of roots of the species <i>Armoracia rusticana</i> Gaertner, B. Meyer and Scherbius. It includes conditions of harvesting and putting into store, and optimum conditions, such as temperature, relative humidity, air circulation and storage life.
SLNS/ISO 5524:1991	Tomatoes -- Guide to cold storage and refrigerated transport	3	A			This International Standard gives guidance on the operations to be carried out before and the conditions to be met during the cold storage and refrigerated transport of tomatoes [ <i>Lycopersicon lycopersicum</i> (L.) Karsten ex Farw., syn. <i>Lycopersicon esculentum</i> Miller nom. cons., syn. <i>Solanum lycopersicum</i> L.], for maintaining quality and avoiding deterioration. These recommendations are not applicable to tomatoes intended for industrial processing.
SLNS/ISO 5525:1986	Potatoes -- Storage in the open	4	A			The guidance includes conditions of harvesting and putting into store, and optimum conditions such as covering, temperature, relative humidity, cooling of the clamp and keeping period, further complementary methods of preserving. An annex shows types of clamp.
SLNS/ISO 6000:1981	Round-headed cabbage -- Storage	5	A			The guidance relates to the technique of storing <i>Brassica oleracea</i> var. <i>capitata</i> Linnaeus sv. <i>alba</i> and <i>Brassica oleracea</i> var. <i>capitata</i> sv. <i>rubra</i> . It includes conditions of harvesting, a description of suitable clamps, and optimum conditions for the main procedures. Annex A shows a list of recommended varieties. Annex B includes comments referring to the role of area of production and to unforeseen difficulties.
SLNS/ISO 6477:1988	Cashew kernels -- Specification	4	A			Specification of general requirements and of specific requirements, as moisture content, grading, sampling, methods of test, packing and marking. A table shows 24 grades of the product, inclusive grade designations, names used in the trade and characteristics of cashew kernels.
SLNS/ISO 6478:1990	Peanuts -- Specification	2	A			Based on international trade practices followed by the major exporting/importing countries. Specifies requirements for products, in the shell or in the form of kernels, for human consumption or for oil milling. Gives definitions for pods/kernels which are shown in a table. The determination of moisture content is carried out according to the method specified in ISO 1026.

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SLNS/ISO 6659:1981	Sweet pepper -- Guide to refrigeration	4	A			The guidance describes a method for <i>Capsicum annum</i> L., intended for direct consumption. It is not applicable to fruits for industrial processing. It includes conditions of harvesting and putting into store, and optimum conditions for the main procedures. The limits of application are given in an annex A. The recommended temperatures for Romanian and Hungarian cultivars are given in annexes B and C, respectively.
SLNS/ISO 6660:1993	Mangoes -- Cold storage	3	A			Gives guidance on conditions for the successful storage of the more usual varieties of mangoes ( <i>Mangifera indica</i> Linnaeus), for fresh consumption and for processing into various products: conditions for harvesting and putting into store, quality conditions for storage, treatments before storage, putting into store, method of storage, optimum storage conditions, refrigerated storage.
SLNS/ISO 6661:1983	Fresh fruits and vegetables -- Arrangement of parallelepipedic packages in land transport vehicles	4	A			The guidance is applicable to packages constituted of any material, with or without covers. It describes non-palletized packages and palletized packages. Examples are shown in three figures.
SLNS/ISO 6662:1983	Plums -- Guide to cold storage	4	A			The guidance describes a method for certain varieties of <i>Prunus domestica</i> L., <i>Prunus insititia</i> L. and <i>Prunus salicina</i> Lindley, intended for delivery in fresh condition, and also for certain varieties intended for processing. It includes conditions of harvesting and putting into store, and optimum conditions for the main procedures. An annex A describes optimum temperatures for certain varieties. The limits of application are given in an annex B.
SLNS/ISO 6663:1995	Garlic -- Cold storage	2	A			Cancels and replaces the first edition (1983). Gives guidance on conditions for cold storage for the successful keeping of garlic intended for consumption in the fresh state.
SLNS/ISO 6664:1983	Bilberries and blueberries -- Guide to cold storage	3	A			The guidance describes a method for obtaining optimum conditions for <i>Vaccinium myrtillus</i> L., <i>Vaccinium angustifolium</i> Ait. and cultivated varieties of <i>Vaccinium corymbosum</i> L. It includes conditions of harvesting and putting into store, optimum parameters of the main procedures, and additives and other procedures of preservation. The limits of application are given in an annex A. An annex B shows cryptogamic disorders.
SLNS/ISO 6665:1983	Strawberries -- Guide to cold storage	3	A			The guidance describes a method for obtaining optimum conditions for varieties of <i>Fragaria</i> . It includes conditions of harvesting and putting into store, and optimum parameters for the main procedures. The limits of application given in an annex A. An annex B describes disinfection and cryptogamic disorders.
SLNS/ISO 6755:2001	Dried sour cherries -- Specifications	7	A			This International Standard specifies requirements for dried sour cherries, obtained from fruits of the sour cherry tree ( <i>Prunus cerasus</i> L.) for human consumption.
SLNS/ISO 6756:1984	Decorticated stone pine nuts -- Specifications	5	A			Specifies requirements for nuts from <i>Pinus pinea</i> Linnaeus, for human consumption. It does not apply to roasted or processed nuts. It defines relevant terms, shows special requirements, such as odour, taste, freedom from moulds, insects, etc., extraneous matter, moisture content, further it describes sampling, methods of test, packing and marking. An annex A provides the determination of damaged kernels etc. An annex B describes the determination of moisture content by the entrainment.

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SLNS/ISO 6882:1981	Asparagus -- Guide to refrigerat	2	A			The guidance describes methods for obtaining optimum conditions for the successful long distance transport of shoots of the species <i>Asparagus officinalis</i> Linnaeus. It is not applicable to transportation over short distance or by air. It includes preparation of the shoots, optimum parameters and means for transport.
SLNS/ISO 6949:1988	Fruits and vegetables -- Principles and techniques of the controlled atmosphere method of storage	6	A			Description of two types of controlled atmospheres: type 1 with slightly reduced oxygen content and more or less enriched in carbon dioxide in such a way that the sum of the contents is 21 % (V/V); type 2 in such a way that the sum of the oxygen and the carbon dioxide contents is below 21 % (V/V). Specification of the method of regulation of atmospheres, of chambers for controlled atmosphere storage, of the regulation of temperature and atmosphere, of the maintenance of the composition of the atmosphere, of checks during the keeping period, and of operations at the end of storage.
SLNS/ISO 7558:1988	Guide to the prepacking of fruit	5	A			The guidance specifies materials for prepacking, prepacking systems, quality of foodstuffs for prepacking, treatment of foodstuffs before packing, packing for transport, and marking. A table shows prepacking systems most frequently used for certain products.
SLNS/ISO 7560:1995	Cucumbers -- Storage and refriger	4	A			Gives guidance on conditions for the storage and refrigerated transport of cucumbers ( <i>Cucumis sativus</i> L.), intended either for direct consumption or for industrial processing.
SLNS/ISO 7561:1984	Cultivated mushrooms -- Guide to cold storage and refrigerated transport	2	A			The guidance describes methods for obtaining optimum conditions, for maintaining quality and avoiding deterioration of <i>Agaricus bisporus</i> L. It includes conditions of harvesting and packing, optimum parameters for storage and transport, and requirements for transport vehicles and loading.
SLNS/ISO 7562:1990	Potatoes -- Guidelines for storage in artificially ventilated stores	3	A			This International Standard establishes guidelines for the storage of potatoes, intended for use as seed potatoes, for consumption, or for processing, in artificially ventilated stores. The application of these guidelines will permit preservation of the growth potential and productivity of seed potatoes and of the good cooking quality (e.g. characteristic flavour, lack of discoloration and light colour of fried products) of potatoes for consumption. These guidelines are applicable only in regions with temperate climates.
SLNS/ISO 7563:1998	Fresh fruits and vegetables -- V	23	C			This International Standard defines the terms most frequently used in the context of fresh fruits and vegetables. NOTE — The terms are listed in two categories in English alphabetical order. English and French indexes are included for reference purposes.
SLNS/ISO 7701:1994	Dried apples -- Specification and	10	A			The document contains definitions of relevant terms. Then specification of general requirements and of specific requirements, as grading, odour, taste, freedom from insects, moulds, etc., extraneous matter, colour, moisture content, sulfur dioxide content; further description of sampling, of methods of test, of packing and marking. Methods of test are specified in annexes A, B and C respectively.



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SLNS/ISO 7702:1995	Dried pears -- Specification and	10	A			Specifies requirements and test methods for dried pears from fruits of the species <i>Pyrus communis</i> . Cancels and replaces the first edition, which has been technically revised.
SLNS/ISO 7703:1995	Dried peaches -- Specification a	10	A			Specifies requirements and test methods for dried peaches from fruits of the species <i>Prunus persica</i> . Cancels and replaces the first edition, which has been technically revised.
SLNS/ISO 7908:1991	Dried sweet cherries -- Specifica	6	A			This International Standard specifies requirements for dried sweet cherries, obtained from fruits of the sweet cherry tree ( <i>Prunus avium</i> Linnaeus), for human consumption.
SLNS/ISO 7910:1991	Dried mulberries -- Specificatio	6	A			This International Standard specifies requirements for dried mulberries, obtained from seedless fruits of the mulberry tree, <i>Morus alba</i> Linnaeus (White Mulberry), for human consumption.
SLNS/ISO 7911:1991	Unshelled pine nuts -- Specifica	7	A			Does not apply to roasted, salted or any other type of processed pine nuts, or to pine nuts obtained by burning of the cones. Annexes A, B and C form an integral part of this standard.
SLNS/ISO 7920:1984	Sweet cherries and sour cherries -- Guide to cold storage and refrigerated transport	2	A			The guidance describes methods for obtaining good conditions, for maintaining quality and avoiding deterioration of <i>Prunus avium</i> L. and <i>Prunus cerasus</i> L. It includes conditions of harvesting and putting into store, and optimum parameters.
SLNS/ISO 7922:1985	Leeks -- Guide to cold storage a	2	A			The guidance describes methods for obtaining good conditions for maintaining quality and avoiding deterioration of <i>Allium porrum</i> . It includes conditions of harvesting and putting into store, and optimum parameters. Limits of application of the methods are given in an annex.
SLNS/ISO 8682:1987	Apples -- Storage in controlled a	6	A			The guidance provides conditions of harvesting and putting into store, and it specifies optimal storage conditions, as temperature, relative humidity, atmosphere circulation, chemical composition of the atmosphere, checking and storage life. An annex A describes optimal conditions for 15 principal varieties. An annex B shows defects arising during storage.
SLNS/ISO 9719:1995	Root vegetables -- Cold storage and refrigerated transport	2	A			Gives guidance on conditions for cold storage and refrigerated transport of fresh root vegetables. Applies only to stemless root vegetables intended for long-term storage in large-capacity warehouses, or refrigerated transport. Applies to black radish, blackroot, carrot, horseradish, parsley, red beetroot and similar root crops.
SLNS/ISO 9833:1993	Melons -- Cold storage and refri	2	A			Gives guidance on the operations to be carried out before and the conditions to be met during the cold storage and refrigerated transport of melons ( <i>Cucumis melo</i> L.): harvesting, quality, packing, pre-cooling, optimum conditions during refrigerated transport and cold storage, operations to be carried out during storage, duration of storage. Applies to early, mid- and late-ripening cultivars of melons.
SLNS/ISO 9930:1993	Green beans -- Storage and refr	2	A			Gives guidance on conditions for the successful cold storage and long-distance refrigerated transport of green (snap) beans belonging to the species <i>Phaseolus vulgaris</i> L. and <i>Phaseolus coccineus</i> L., intended for direct consumption or industrial processing: harvesting, characteristics for storage, packing, optimum storage and transport conditions, storage life, means of transport, transport vehicle and loading.



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SLNS/ISO 23391:2006	Dried rosehips -- Specification a	10	A			ISO 23391:2006 specifies requirements and test methods for dried rosehips obtained from the fruits of the rosehips shrub ( <i>Rosa canina</i> L.) destined for human consumption.
SLNS/ISO 23393:2006	Pomegranate fruit -- Specificati	10	A			ISO 23393:2006 specifies requirements and test methods for pomegranate fruit of the tree <i>Punica granatum</i> (L.) destined for human consumption.
SLNS/ISO 3974:1977	Definitions of living animals for	2	A			Gives definitions of terms, such as lamb, young ovine, adult ovine in English and French. An annex shows two sketches of dentition of ovines.
SLNS/ISO 22006:2009	Quality management systems -- Guidelines for the application of ISO 9001:2008 to crop production	63	D			ISO 22006:2009 gives guidelines to assist crop producers in the adoption of ISO 9001:2008 for crop production processes. The term "crop" includes seasonal crops (such as grains, pulses, oilseeds, spices, fruit and vegetables), row-planted crops that are cultivated, perennial crops that are managed over a period of time, and wild crops that are not formally planted or managed. Horticultural crops provide an even broader range of types from annual and perennial fruits, vegetables, and ornamental flowering plants to perennial shrubs and trees, and root crops. These diverse crops require a broad range of planting, cultivating, pest control, and harvesting methods and practices. Decisions regarding planting, growing, and harvesting activities can be similar, although specific steps can be quite different when considering the range of crops.  ISO 22006:2009 gives guidelines on the use and application of ISO 9001:2008 to the establishment and management of a quality management system (QMS) by an organization involved in crop production.
SLNS/ISO 2292:2017	Cocoa beans -- Sampling	13	B			ISO 2292:2017 specifies general conditions relating to sampling for the determination of the quality of cocoa beans. It also gives requirements and recommendations on the procedure to be followed for sampling cocoa beans in bags and in bulk.
SLNS/ISO 13065:2015	Sustainability criteria for bioenergy	57	D			ISO 13065:2015 specifies principles, criteria and indicators for the bioenergy supply chain to facilitate assessment of environmental, social and economic aspects of sustainability. ISO 13065:2015 is applicable to the whole supply chain, parts of a supply chain or a single process in the supply chain. ISO 13065:2015 applies to all forms of bioenergy, irrespective of raw material, geographical location, technology or end use. ISO 13065:2015 does not establish thresholds or limits and does not describe specific bioenergy processes and production methods. Compliance with ISO 13065:2015 does not determine the sustainability of processes or products. ISO 13065:2015 is intended to facilitate comparability of various bioenergy processes or products. It can also be used to facilitate comparability of bioenergy and other energy options.

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SLNS/ISO 10210:2012	Plastics -- Methods for the preparation of samples for biodegradation testing of plastic materials	19	B			ISO 10210:2012 describes methods for the preparation of test samples used in the determination of the ultimate aerobic and anaerobic biodegradability of plastic materials in an aqueous medium, soil, controlled compost or anaerobic digesting sludge. The methods described are designed to provide dimensional consistency of test samples, resulting in improved reproducibility of test results during the determination of the ultimate biodegradability of the product. These methods apply to the following materials: natural and/or synthetic polymers, copolymers or mixtures of these; plastic materials that contain additives, such as plasticizers or colorants; plastic composite materials that contain organic or inorganic fillers; products made from the above materials.
SLNS/ISO 15270:2008	Plastics -- Guidelines for the recovery and recycling of plastics waste	14	B			ISO 15270:2008 provides guidance for the development of standards and specifications covering plastics waste recovery, including recycling. The standard establishes the different options for the recovery of plastics waste arising from pre-consumer and post-consumer sources. It also establishes the quality requirements that should be considered in all steps of the recovery process, and provides general recommendations for inclusion in material standards, test standards and product specifications. Consequently, the process stages, requirements, recommendations and terminology presented in the standard are intended to be of general applicability.
SLNS/ISO 5667-1:2006	Water quality -- Sampling -- Part 1: Guidance on the design of sampling programmes and sampling techniques	31	D			ISO 5667-1:2006 sets out the general principles for, and provides guidance on, the design of sampling programmes and sampling techniques for all aspects of sampling of water (including waste waters, sludges, effluents and bottom deposits).
SLNS/ISO 5667-10:1992	Water quality -- Sampling -- Part 10: Guidance on sampling of waste waters	10	A			Contains details on the sampling of domestic and industrial waste water, i.e. the design of sampling programmes and techniques for collection of samples including safety aspects. Covers waste water in all its forms. Sampling of accidental spillages is not included, although the methods described in certain cases may also be applicable to spillages.
SLNS/ISO 5667-11:2009	Water quality -- Sampling -- Part 11: Guidance on sampling of groundwaters	26	C			ISO 5667-11:2009 provides guidance on the sampling of groundwaters. It informs the user of the necessary considerations when planning and undertaking groundwater sampling to survey the quality of groundwater supply, to detect and assess groundwater contamination and to assist in groundwater resource management, protection and remediation. ISO 5667-11:2009 does not apply to sampling related to the day-to-day operational control of groundwater abstractions for potable purposes. The guidance includes sampling of groundwater from both the saturated (below water table) zone and the unsaturated (above the water table) zone.

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SLNS/ISO 5667-12:2017	Water quality -- Sampling -- Part 12: Guidance on sampling of bottom sediments from rivers, lakes and estuarine areas	47	D			ISO 5667-12:2017 provides guidance on the sampling of unconsolidated sediments for the determination of their geological, physical and chemical properties, as well as the determination of biological, microbiological and chemical properties at the water and sediment interface. Guidance on achieving sediment cores is given specifically for the measurement of rates of deposition and detailed strata delineation. The main emphasis of this document is to provide methods that achieve sediment samples. The environments considered are - limnic (rivers, streams and lakes, natural and man-made), and - estuarine, including harbours. Industrial and sewage works for sludges, paleolimnological sampling and sampling of open ocean sediments are specifically excluded from this document (and are addressed in ISO 5667-15), although some techniques may apply to these situations. Sampling of suspended solids is outside the scope of this document and reference can be made to ISO 5667-17 for such guidance.
SLNS/ISO 5667-13:2011	Water quality -- Sampling -- Part 13: Guidance on sampling of sludges	24	C			ISO 5667-13:2011 gives guidance on the sampling of sludges from wastewater treatment works, water treatment works and industrial processes. It is applicable to all types of sludge arising from these works and also to sludges of similar characteristics, e.g. septic tank sludges. Guidance is also given on the design of sampling programmes and techniques for the collection of samples.
SLNS/ISO 5667-14:2014	Water quality -- Sampling -- Part 14: Guidance on quality assurance and quality control of environmental water sampling and handling	34	D			ISO 5667-14:2014 provides guidance on the selection and use of various quality assurance and quality control techniques relating to the manual sampling of surface, potable, waste, marine and ground waters. NOTE The general principles outlined in this part of ISO 5667 might, in some circumstances, be applicable to sludge and sediment sampling.
SLNS/ISO 5667-15:2009	Water quality -- Sampling -- Part 15: Guidance on the preservation and handling of sludge and sediment samples	17	B			ISO 5667-15:2009 provides guidance on procedures for the preservation, handling and storage of samples of sewage and waterworks sludge, suspended matter, saltwater sediments and freshwater sediments, until chemical, physical, radiochemical and/or biological examination can be undertaken in the laboratory. The procedures in ISO 5667-15:2009 are only applicable to wet samples of sludge, sediment and suspended matter.
SLNS/ISO 5667-16:2017	Water quality -- Sampling -- Part 16: Guidance on biotesting of samples	24	C			ISO 5667-16:2017 gives practical guidance on sampling, pre-treatment, performance and evaluation of environmental samples in the context of performing biological tests. Information is given on how to cope with the problems of biotesting arising from the sample and the suitability of the test design. It is intended to convey practical experience concerning precautions to be taken by describing methods successfully proven to solve or to circumvent some of the experimental problems of biotesting of, for example, waters. Primarily dealt with are substance-related problems concerning sampling and pre-treatment of environmental samples (e.g. waste water samples) for the performance of biotests. This guidance is on ecotoxicological testing with organisms (single-species biotests; in vivo and in vitro). Some features addressed in this document also apply to biotests using single-cell systems (in vitro bioassays) and biodegradation studies as far as sampling and sample preparations are concerned. Testing of substances in the water solubility range is also

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SLNS/ISO 5667-19:2004	Water quality -- Sampling -- Part 19: Guidance on sampling of marine sediments	14	B			<p>ISO 5667-19:2004 provides guidance for the sampling of sediments in marine areas for analyses of their physical and chemical properties for monitoring purposes and environmental assessments. It encompasses sampling strategy, requirements for sampling devices, observations made and information obtained during sampling, handling sediment samples, and packaging and storage of sediment samples.</p> <p>ISO 5667-19:2004 does not provide guidelines for data treatment and analysis.</p> <p>ISO 5667-19:2004 is not intended to give guidance for sampling of freshwater sediments.</p>
SLNS/ISO 5667-22:2010	Water quality -- Sampling -- Part 22: Guidance on the design and installation of groundwater monitoring points 5	36	D			<p>ISO 5667-22:2010 give guidelines for the design, construction and installation of groundwater quality monitoring points to help ensure that representative samples of groundwater can be obtained. Within the guidance consideration is given to: a) the impact of installation materials on the environment; b) the impact of the installation on sample integrity; c) the impact of the environment on the installation and the materials used in its construction.</p> <p>These guidelines allow the impacts to be considered and accounted for when designing a groundwater sampling programme. They also allow an informed assessment of data and results obtained from existing installations, the construction of which can potentially have an impact on sample integrity.</p> <p>These guidelines are intended for installations and monitoring in different environments including those where background or baseline groundwater conditions are being established or monitored and those in which impacts of contamination are being investigated.</p>
SLNS/ISO 5667-23:2011	Water quality -- Sampling -- Part 23: Guidance on passive sampling in surface waters	23	C			<p>ISO 5667-23:2011 specifies procedures for the determination of time-weighted average concentrations and equilibrium concentrations of the free dissolved fraction of organic and organometallic compounds and inorganic substances, including metals, in surface water by passive sampling, followed by analysis</p>
SLNS/ISO 5667-24:2016	Water quality -- Sampling -- Part 24: Guidance on the auditing of water quality sampling	97	D			<p>ISO 5667-24:2016 provides an audit protocol to monitor conformity with declared, or assumed, practices in all areas of water quality sampling. Specifically, this part of ISO 5667 provides guidance on the systematic assessment of sampling practices and procedures in the field, and assessing conformity with those given in the organization's sampling manual. It is applicable to the audit of sampling activities from the development of a sampling manual through to the delivery of samples to the laboratory.</p> <p>NOTE 1 The design of the sampling manual is the prerogative of the data user and this part of ISO 5667 is not intended to deliver criticism of a manual's structure.</p> <p>ISO 5667-24:2016 is applicable to sampling practices associated with wastewaters, including discharges to water bodies, environmental monitoring, potable water supplies from source to tap, commercial and industrial uses of water, and power generation.</p> <p>ISO 5667-24:2016 is applicable to the auditing of sampling practices relevant to the</p>

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SLNS/ISO 5667-3:2018	Water quality -- Sampling -- Part 3: Preservation and handling of water samples	17	B			<p>This document specifies general requirements for sampling, preservation, handling, transport and storage of all water samples including those for biological analyses. It is not applicable to water samples intended for microbiological analyses as specified in ISO 19458, ecotoxicological assays, biological assays and passive sampling as specified in the scope of ISO 5667 - 23.</p> <p>This document is particularly appropriate when spot or composite samples cannot be analysed on site and have to be transported to a laboratory for analysis.</p>
SLNS/ISO 5667-4:2016	Water quality -- Sampling -- Part 4: Guidance on sampling from lakes, natural and man-made	34	D			<p>ISO 5667-4:2016 gives guidelines for the design of sampling programmes, techniques and the handling and preservation of samples of water, from natural and man-made lakes during open-water and ice-covered conditions. It is applicable to lakes with and without aquatic vegetation. Guidance on sampling for microbiological examination is not included.</p>
SLNS/ISO 5667-5:2006	Water quality -- Sampling -- Part 5: Guidance on sampling of drinking water from treatment works and piped distribution systems	17	B			<p>ISO 5667-5:2006 establishes principles to be applied to the techniques of sampling water intended for human consumption. For the purposes of ISO 5667-5:2006, water intended for human consumption comprises: all water either in its original state or after treatment, intended for drinking, cooking, food preparation, or other domestic purposes, regardless of its origin, plus all water used in any production undertaking for the manufacture, processing, preservation or marketing of products or substances intended for human consumption unless the competent national authorities are satisfied that the quality of the water cannot affect the wholesomeness of the foodstuff in its finished form.</p> <p>The guidance given in ISO 5667-5:2006 is confined to those circumstances where water is drawn from municipal or similar distribution systems (including individual systems) where prior treatment and/or quality assessment has resulted in the water being classified as suitable for drinking or potable process purposes. Specifically, ISO 5667-5:2006 is applicable to water that is in</p>
SLNS/ISO 5667-6:2014	Water quality -- Sampling -- Part 6: Guidance on sampling of rivers and streams	26	C			<p>ISO 5667-6:2014 sets out the principles to be applied to the design of sampling programmes, sampling techniques, and the handling of water samples from rivers and streams for physical and chemical assessment. It is not applicable to the sampling of estuarine or coastal waters nor for microbiological sampling. (Procedures for microbiological sampling are given in ISO 19458.)</p> <p>ISO 5667-6:2014 is neither applicable to the examination of sediment, suspended solids or biota, nor to dammed stretches of rivers or streams. Also, it is not applicable to passive sampling of surface waters (see ISO 5667 - 23). In cases where naturally occurring or artificially constructed dams result in the retention or storage of water for several days or more, the stretch of the river or stream should be considered as a standing water body. For sampling purposes, see ISO 5667 - 4.</p>



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SLNS/ISO 5667-9:1992	Water quality -- Sampling -- Part 9: Guidance on sampling from marine waters	8	A			Provides guidance on the principles to be applied to the design of sampling programmes, sampling techniques and the handling and preservation of samples of sea water from tidal waters. Does not apply to the collection of samples for microbiological or biological examination. The main objectives are quality characterization measurement, quality control measurement, measurements for specific reasons, and examination of the effects of man-made structures.
SLNS/ISO 16133:2004	Soil quality -- Guidance on the establishment and maintenance of monitoring programmes	34	D			ISO 16133:2004 gives general guidance on the selection of procedures for the establishment and maintenance of programmes for long-term monitoring of soil quality. It takes into account the large number of objectives for soil-monitoring programmes. ISO 16133:2004 is intended to help provide a basis for dialogue between parties which might be involved in a monitoring scheme. Examples of soil-monitoring programmes from several countries are provided in Annex A.
SLNS/ISO 16665:2014	Water quality -- Guidelines for quantitative sampling and sample processing of marine soft-bottom macrofauna	33	D			ISO 16665:2014 provides guidelines on the quantitative collection and processing of subtidal soft-bottom macrofaunal samples in marine waters. ISO 16665:2014 encompasses: a) development of the sampling programme; b) requirements for sampling equipment; c) sampling and sample treatment in the field; d) sorting and species identification; e) storage of collected and processed material. ISO 16665:2014 does not specifically address the following, although some elements may be applicable: bioassay sub-sampling; deep water (>750 m) or offshore sampling; in situ faunal studies, e.g. recolonization assays; non-benthic organisms caught in the sampling device; estuarine sampling; intertidal sampling; meiofaunal sampling and analysis; sampling by dredge and sledge; self-contained underwater breathing apparatus (SCUBA) sampling; statistical design. Accuracy of position fixing is determined by the geographical area, equipment used and survey objective.
SLNS/ISO 14064-1	Greenhouse gases -- Part 1: Specification with guidance at the organization level for quantification and reporting of greenhouse gas emissions and removals	47	D			This document specifies principles and requirements at the organization level for the quantification and reporting of greenhouse gas (GHG) emissions and removals. It includes requirements for the design, development, management, reporting and verification of an organization's GHG inventory. The ISO 14064 series is GHG programme neutral. If a GHG programme is applicable, requirements of that GHG programme are additional to the requirements of the ISO 14064 series.



STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ISO 14067:2018	Greenhouse gases -- Carbon footprint of products -- Requirements and guidelines for quantification	46	D			<p>This document specifies principles, requirements and guidelines for the quantification and reporting of the carbon footprint of a product (CFP), in a manner consistent with International Standards on life cycle assessment (LCA) (ISO 14040 and ISO 14044).</p> <p>Requirements and guidelines for the quantification of a partial CFP are also specified.</p> <p>This document is applicable to CFP studies, the results of which provide the basis for different applications (see Clause 4).</p> <p>This document addresses only a single impact category: climate change. Carbon offsetting and communication of CFP or partial CFP information are outside the scope of this document.</p> <p>This document does not assess any social or economic aspects or impacts, or any other environmental aspects and related impacts potentially arising from the life cycle of a product.</p>
SLNS/ISO 14080:2018	Greenhouse gas management and related activities -- Framework and principles for methodologies on climate actions	36	D			<p>This document gives guidelines by means of a framework and principles for establishing approaches and processes to:</p> <ul style="list-style-type: none"> <li>— identify, assess and revise methodologies;</li> <li>— develop methodologies;</li> <li>— manage methodologies.</li> </ul> <p>This document is applicable to climate actions to address climate change, including adaptation to its impacts and greenhouse gas (GHG) mitigation in support of sustainability. Such actions can be used by or for projects, organizations, jurisdictions, economic sectors, technologies and products, policies, programmes and non-government activities. This document does not create guidance for a specific methodology.</p>
SLNS/ISO 14040:2006	Environmental management -- Life cycle assessment -- Principles and framework		A			<p>ISO 14040:2006 describes the principles and framework for life cycle assessment (LCA) including: definition of the goal and scope of the LCA, the life cycle inventory analysis (LCI) phase, the life cycle impact assessment (LCIA) phase, the life cycle interpretation phase, reporting and critical review of the LCA, limitations of the LCA, the relationship between the LCA phases, and conditions for use of value choices and optional elements. ISO 14040:2006 covers life cycle assessment (LCA) studies and life cycle inventory (LCI) studies. It does not describe the LCA technique in detail, nor does it specify methodologies for the individual phases of the LCA.</p> <p>The intended application of LCA or LCI results is considered during definition of the goal and scope, but the application itself is outside the scope of this International Standard.</p>
SLNS/ISO 14044:2006	Environmental management -- Life cycle assessment -- Requirements and guidelines	46	D			<p>ISO 14044:2006 specifies requirements and provides guidelines for life cycle assessment (LCA) including: definition of the goal and scope of the LCA, the life cycle inventory analysis (LCI) phase, the life cycle impact assessment (LCIA) phase, the life cycle interpretation phase, reporting and critical review of the LCA, limitations of the LCA, relationship between the LCA phases, and conditions for use of value choices and optional elements.</p> <p>ISO 14044:2006 covers life cycle assessment (LCA) studies and life cycle inventory (LCI) studies.</p>

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ISO 14045:2012	Environmental management -- Eco-efficiency assessment of product systems -- Principles, requirements and guidelines	38	D			ISO 14045:2012 describes the principles, requirements and guidelines for eco-efficiency assessment for product systems including: the goal and scope definition of the eco-efficiency assessment; the environmental assessment; the product-system-value assessment; the quantification of eco-efficiency; interpretation (including quality assurance); reporting; critical review of the eco-efficiency assessment. Requirements, recommendations and guidelines for specific choices of categories of environmental impact and values are not included. The intended application of the eco-efficiency assessment is considered during the goal and scope definition phase, but the actual use of the results is outside the scope of ISO 14045:2012.
SLNS/ISO 14046:2014	Environmental management -- Water footprint -- Principles, requirements and guidelines	33	D			ISO 14046:2014 specifies principles, requirements and guidelines related to water footprint assessment of products, processes and organizations based on life cycle assessment (LCA). ISO 14046:2014 provides principles, requirements and guidelines for conducting and reporting a water footprint assessment as a stand-alone assessment, or as part of a more comprehensive environmental assessment. Only air and soil emissions that impact water quality are included in the assessment, and not all air and soil emissions are included. The result of a water footprint assessment is a single value or a profile of impact indicator results. Whereas reporting is within the scope of ISO 14046:2014, communication of water footprint results, for example in the form of labels or declarations, is outside the scope of ISO 14046:2014.
SLNS/ISO 11269-1:2012	Soil quality -- Determination of the effects of pollutants on soil flora -- Part 1: Method for the measurement of inhibition of root growth	16	B			ISO 11269-1:2012 describes a method for the determination of the effects of contaminated soils or contaminated samples on the root elongation of terrestrial plants. This method is applicable to soils, soil materials, compost, sludge, waste or chemical testing. It is applicable to the comparison of soils of known and unknown quality and to the measurement of effects of materials (compost, sludge, waste) or chemicals deliberately added to the soil. The method is not intended to be used as a measure of the ability of the soil to support sustained plant growth.
SLNS/ISO 11269-2:2012	Soil quality -- Determination of the effects of pollutants on soil flora -- Part 2: Effects of contaminated soil on the emergence and early growth of higher plants	19	B			This part of ISO 11269 describes a method to assess the quality of an unknown soil and the soil habitat function by determining the emergence and early growth response of at least two terrestrial plant species compared to reference or standard control soils. It is applicable to soils of unknown quality, e.g. from contaminated sites, amended soils or soils after remediation.

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ISO 18400-206:2018	Soil quality -- Sampling -- Part 206: Collection, handling and storage of soil under aerobic conditions for the assessment of microbiological processes, biomass and diversity in the laboratory	10	A			<p>This document provides standard procedures for the collection, handling and storage of soil for subsequent biological testing under aerobic conditions in the laboratory. It applies to the collection, handling and storage for assessing the effects of soil on microorganisms, invertebrates (e.g. survival, reproduction, growth, behaviour) and plants (e.g. development, growth). This document is not applicable to the handling of soil where anaerobic conditions need to be maintained throughout.</p> <p>This document describes how to minimize the effects of differences in temperature, water content, and availability of oxygen on aerobic processes as well as the fractionation of soil particles to facilitate reproducible laboratory determinations[1][2].</p> <p>This document is mainly applicable to temperate soils. Soils collected from extreme climates (e.g. permafrost, tropical soils) can require special handling.</p> <p>NOTE This document does not provide standard procedures on the collection, handling and storage of soil organisms when assessing the structure and function of soil</p>
SLNS/ISO 14031:2013	Environmental management -- Environmental performance evaluation -- Guidelines	38	D			<p>ISO 14031:2013 gives guidance on the design and use of environmental performance evaluation (EPE) within an organization. It is applicable to all organizations, regardless of type, size, location and complexity.</p> <p>ISO 14031:2013 does not establish environmental performance levels.</p> <p>The guidance in ISO 14031:2013 can be used to support an organization's own approach to EPE, including its commitments to compliance with legal and other requirements, the prevention of pollution, and continual improvement.</p>
SLNS/ISO 14034:2016	Environmental management -- Environmental technology verification (ETV)	25	C			<p>ISO 14034:2016 specifies principles, procedures and requirements for environmental technology verification (ETV).</p>
SLNS/ISO 10382:2002	Soil quality -- Determination of organochlorine pesticides and polychlorinated biphenyls -- Gas-chromatographic method with electron capture detection	22	C			<p>ISO 10382:2002 specifies a method for quantitative determination of seven polychlorinated biphenyls and seventeen organochlorine pesticides in soil.</p> <p>ISO 10382:2002 is applicable to all types of soil.</p> <p>Under the conditions specified in ISO 10382:2002, limits of detection of 0,1 micrograms per kilogram to 4 micrograms per kilogram (expressed as dry matter) can be achieved.</p>
SLNS/ISO 10390:2005	Soil quality -- Determination of pH	7	A			<p>ISO 10390:2005 specifies an instrumental method for the routine determination of pH using a glass electrode in a 1:5 (volume fraction) suspension of soil in water (pH in H<sub>2</sub>O), in 1 mol/l potassium chloride solution (pH in KCl) or in 0,01 mol/l calcium chloride solution (pH in CaCl<sub>2</sub>).</p> <p>ISO 10390:2005 is applicable to all types of air-dried soil samples, for example pretreated in accordance with ISO 11464.</p>

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SLNS/ISO 10930:2012	Soil quality -- Measurement of the stability of soil aggregates subjected to the action of water	13	B			<p>This International Standard specifies the treatments for the measurement of the stability of soil aggregates. It can be applied to a wide range of materials originating mainly from the tilled horizons of cultivated soils. It can, however, also apply to any soil profile horizon, whether it is cultivated or not. Aggregates ranging from 3 mm to 5 mm are measured.</p> <p>However, the presence of gravel in the 2 mm to 5 mm fraction can distort the results. If the percentage of gravel is between 10 % and 40 %, the &gt; 2 mm fraction of the gravel obtained from the tests should be washed and a mean weighted diameter (MWD, see 6.1) calculated with and without gravel. If the percentage of gravel is &gt; 40 %, the structural stability tests are not significant. The method does not apply to unstructured materials, as they are not sufficiently cohesive to form millimetric aggregates.</p>
SLNS/ISO 11264:2005	Soil quality -- Determination of herbicides -- Method using HPLC with UV-detection		A			<p>ISO 11264:2005 specifies a high-performance liquid chromatography (HPLC) method for qualitative and quantitative determination of herbicides of various substance classes in soils. This method covers triazines including their related metabolites, phenyl urea compounds and other herbicides. Compounds are identified and quantified with UV-detection.</p>
SLNS/ISO 18191:2015	Water quality -- Determination of pHt in sea water -- Method using the indicator dye m-cresol purple	11	B			<p>ISO 18191:2015 specifies a spectrophotometric determination of the pHt of sea water on the total hydrogen ion concentration pH scale using the indicator dye m-cresol purple. The total hydrogen ion concentration, [H<sup>+</sup>]<sub>t</sub>, is expressed as moles per kilogram of sea water. The method is suitable for assaying oceanic levels of pHt 7,4 to 8,2 for normal sea water of practical salinity ranging from 20 to 40.</p>
SLNS/ISO 22719:2008	Water quality -- Determination of total alkalinity in sea water using high precision potentiometric titration	16	B			<p>ISO 22719:2008 specifies an open-cell potentiometric titration determination of total alkalinity in sea water. The results are expressed in moles per kilogram of sea water. The method is suitable for assaying oceanic levels of total alkalinity (2 000 μmol kg<sup>-1</sup> to 2 500 μmol kg<sup>-1</sup>) for normal sea water of practical salinity ranging from 30 to 40.</p>
SLNS/ISO 8245:1999	Water quality -- Guidelines for the determination of total organic carbon (TOC) and dissolved organic carbon (DOC)	11	B			<p>This International Standard gives guidance for the determination of total carbon (TC), total inorganic carbon (TIC) and total organic carbon (TOC) in drinking water, ground water, surface water, sea water and waste water. It also defines terms and specifies interferences, reagents, and sample pretreatment for water samples.</p> <p>The method described in this International Standard applies to water samples containing organic carbon content ranging from 0,3 mg/l to 1000 mg/l. The lower limit concentration is only applicable in special cases, for example drinking water, measured by highly sensitive instruments. Higher concentrations may be determined after appropriate dilution.</p> <p>This International Standard does not deal with the instrument-dependent specifications. Purgeable organic substances, such as benzene, toluene, cyclohexane and chloroform, can also be determined using this method.</p> <p>Cyanide, cyanate and particles of elemental carbon (soot), when present in the sample, can be determined together with the organic carbon.</p>
SLNS/ISO 18400-100:2017	Soil quality -- Sampling -- Part 100: Guidance on the selection of sampling standards	4	A			<p>ISO 18400-100:2017 describes the structure of sampling standards for any kind of soil investigation. It also describes the coherence of the different parts in the ISO 18400 series. It provides guidance on the selection of sampling standards appropriate for the objectives of users.</p>

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SLNS/ISO 18400-101:2017	Soil quality -- Sampling -- Part 101: Framework for the preparation and application of a sampling plan	13	B			<p>ISO 18400-101:2017 specifies the procedural elements to be taken in the preparation and application of a sampling plan. The sampling plan describes among other things what laboratory samples are to be taken, how they are to be taken and from where they are to be taken, in order that the objectives of the investigation programme can be achieved. The principles or basic rules outlined in this document provide a framework that can be used to</p> <ul style="list-style-type: none"> <li>- produce standardized sampling plans for use in more regular or routine circumstances,</li> <li>- incorporate the specific requirements of national legislation, and</li> <li>- design and develop a sampling plan for use on a case-by-case basis.</li> </ul> <p>ISO 18400-101:2017 is applicable to sampling of soil and soil material, more specifically, e.g.</p> <ul style="list-style-type: none"> <li>- soil in the landscape,</li> <li>- soil stockpiles,</li> <li>- potentially contaminated sites,</li> <li>- agricultural soils,</li> <li>- landfills, and</li> <li>- forest soils.</li> </ul> <p>Ultimately, the sampling plan provides the</p>
SLNS/ISO 18400-102:2017	Soil quality -- Sampling -- Part 102: Selection and application of sampling techniques		A			<p>ISO 18400-102:2017 gives guidelines for techniques for taking samples so that these can subsequently be examined for the purpose of providing information on soil quality. It gives information on equipment that is typically applicable in particular sampling situations to enable correct sampling procedures to be carried out and representative samples to be collected. Guidance is given on the selection of the equipment and the techniques to use to enable both disturbed and undisturbed samples to be correctly taken at different depths.</p> <p>ISO 18400-102:2017 does not cover:</p> <ul style="list-style-type: none"> <li>- investigations for geotechnical purposes, though where redevelopment of a site is envisaged, the soil quality investigation and the geotechnical investigation may sometimes be beneficially combined;</li> <li>- sampling of hard strata such as bedrock;</li> <li>- methods for the collection of information on soil quality without taking samples such as geophysical methods;</li> <li>- collection of water samples (these are to be collected in accordance with appropriate</li> </ul>
SLNS/ISO 18400-103:2017	Soil quality -- Sampling -- Part 103: Safety	32	D			<p>ISO 18400-103:2017 gives guidelines for:</p> <ul style="list-style-type: none"> <li>- identification of hazards that could be encountered during a site investigation and when collecting samples of soil and other ground material, including hazards that are intrinsic in the sampling operation (e.g. physical hazards) in addition to the hazards that might arise, e.g. from contamination with chemicals or biological agents;</li> <li>- measures to be adopted to control risks once an appropriate risk assessment has been carried out.</li> </ul>



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SLNS/ISO 18400-104:2018	Soil quality -- Sampling -- Part 104: Strategies	131	D			<p>This document gives general guidance on the development of site investigation strategies and detailed guidance on the development of sampling strategies, when collecting information on</p> <ul style="list-style-type: none"> <li>— the average properties of soil,</li> <li>— the variability of soil properties, and</li> <li>— the spatial distribution of soil properties.</li> </ul> <p>It is applicable to soil samples intended for chemical testing and determination of a variety of other properties (e.g. physical). Although the main focus of this document is the collection of material (field samples) for transfer to a laboratory for testing, it is also applicable when measurements are made directly in the field.</p> <p>NOTE 1 This document also provides information on the statistical principles underlying the development of appropriate sampling strategies and statistical methodologies.</p> <p>NOTE 2 Guidance on other forms of related sampling activities are given in other International Standards [for soil gas (ISO 18400-204) and for biological testing purposes (ISO 18400-206)]. Guidance on</p>
SLNS/ISO 18400-105:2017	Soil quality -- Sampling -- Part 105: Packaging, transport, storage and preservation of samples	10	A			<p>ISO 18400-105:2017 establishes general principles for packing, preservation, transport and delivery of samples of soil and related materials with an emphasis on requirements for when chemical analysis of the samples is required, but with the intention that the general procedures are to be adapted as appropriate when other forms of testing are required (e.g. biological testing, physical tests on disturbed or undisturbed samples). Special procedures for specific sampling purposes are given in other parts of ISO 18400 (see also 7.2).</p> <p>ISO 18400-105:2017 is intended to be read in conjunction with ISO 18512.</p>
SLNS/ISO 18400-106:2017	Soil quality -- Sampling -- Part 106: Quality control and quality assurance	10	A			<p>ISO 18400-106:2017 provides guidelines for quality assurance and quality control (QA/QC) for soil sampling. It identifies the steps which are subject to QA and QC in situations where QA and QC are required. It addresses aspects of QA and QC of the International Standards under the ISO 18400-100 umbrella (level 1, level 2) and gives guidance to methods on level 3.</p>
SLNS/ISO 18400-107:2017	Soil quality -- Sampling -- Part 107: Recording and reporting	7	A			<p>ISO 18400-107:2017 specifies the minimum information required for a sampling report independent of the purpose of the investigation.</p> <p>The preparation of the overall investigation report is not covered by this document (see ISO/IEC 17025:2005, 5.10.3).</p>
SLNS/ISO 18400-201:2017	Soil quality -- Sampling -- Part 201: Physical pretreatment in the field	21	C			<p>ISO 18400-201:2017 specifies methods for the pretreatment of samples that can be applied "in the field" directly after sampling.</p> <p>Pretreatment methods in this document are limited to:</p> <ul style="list-style-type: none"> <li>- sample division methods aimed at reducing the size/volume of the sample;</li> <li>- the production of composite samples;</li> <li>- the selection of a specific fraction of the sampled material.</li> </ul> <p>ISO 18400-201:2017</p> <ul style="list-style-type: none"> <li>- does not apply to samples required for biological or microbiological examination,</li> <li>- does not apply to soil materials sampled for the content of volatile components, and</li> </ul> <p>NOTE 1 These soil materials are intended to be sampled according to ISO 22155.</p> <p>-? does not give instructions for particle size reduction.</p> <p>NOTE 2 Guidance for particle size reduction is given in ISO 11464, ISO 14507 and ISO 23909.</p>

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SLNS/ISO 18400-202:2018	Soil quality -- Sampling -- Part 202: Preliminary investigations	34	D			This document provides guidance on the design and execution of preliminary investigations comprising desk studies and site reconnaissance, and where appropriate, preliminary risk assessment. It is applicable whenever sampling exercises or investigations are to be carried out to determine soil quality.
SLNS/ISO 18400-203:2018	Soil quality -- Sampling -- Part 203: Investigation of potentially contaminated sites	32	D			This document gives guidance on the: <ul style="list-style-type: none"> <li>— investigation of sites, where either it is known that soil contamination is present, or the presence of soil contamination is suspected;</li> <li>— investigation of sites where no soil contamination is expected, but the soil quality is to be determined (e.g. to make sure that there is no contamination present);</li> <li>— investigation in anticipation of a need to manage re-use or disposal of excavated soil which might be contaminated;</li> <li>— collection of information that is necessary for risk assessment and/or the development of remedial action plans (e.g. whether remediation is required and suggestions as to how this might be best achieved).</li> </ul> Although the information on soil quality for the risk assessment and/or the development of remedial action plans is gathered by applying this document, it does not give guidance on the decisions and actions that follow from a site investigation, for example, risk assessment and decisions about the requirements for remediation (if any).
SLNS/ISO 18400-204:2017	Soil quality -- Sampling -- Part 204: Guidance on sampling of soil gas		A			ISO 18400-204:2017 contains guidance on soil gas sampling using <ul style="list-style-type: none"> <li>- active sampling (adsorbents, filters, air containers), and</li> <li>- passive sampling</li> </ul> applied at permanent or temporary monitoring wells or other installations in soils or underneath buildings (sub-slab). It provides guidance on: <ul style="list-style-type: none"> <li>- development of a sampling plan;</li> <li>- construction of monitoring installations;</li> <li>- transport, packaging and storage soil gas samples;</li> <li>- quality assurance.</li> </ul> ISO 18400-204:2017 also gives basic information about <ul style="list-style-type: none"> <li>- soil gas dynamics, and</li> <li>- identification of soil gas sources relevant to permanent or temporary boreholes in soils or underneath buildings (sub-slab).</li> </ul> The compounds covered by this document are: <ul style="list-style-type: none"> <li>. volatile organic compounds (VOCs);</li> <li>. inorganic volatile compounds (e.g. mercury, HCN);</li> </ul>
SLNS/ISO 18400-205:2018	Soil quality -- Sampling -- Part 205: Guidance on the procedure for investigation of natural, near-natural and cultivated sites	15	B			This document provides guidance on the sampling of soils of <ul style="list-style-type: none"> <li>— natural and near-natural sites,</li> <li>— natural arboreal areas including forests and woods,</li> <li>— areas used for agriculture (arable and pasture sites),</li> <li>— areas used for horticulture (including domestic gardens, allotments), and</li> <li>— areas used for special crop-cultivation, orchards, vineyards, commercial plantations and forests, etc.</li> </ul> It is applicable to <ul style="list-style-type: none"> <li>— soil investigations and evaluations in the field, and</li> <li>— collection of samples for chemical, geochemical, physical, and biological characterization of soil and soil materials in the laboratory.</li> </ul> This document sets out appropriate strategies for the design of sampling programmes, field procedures and subsequent treatment of samples for transport and storage prior to sample pretreatment (e.g. drying, milling). It is intended to be used in conjunction with the other parts of the ISO 18400 series. Attention

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SLNS/ISO 20760-2:2017	Water reuse in urban areas -- Guidelines for centralized water reuse system -- Part 2: Management of a centralized water reuse system		A			<p>ISO 20760-2:2017 provides guidelines for the management of centralized water reuse systems and water reuse applications in urban areas.</p> <p>ISO 20760-2:2017 is applicable to practitioners and authorities who intend to implement management concepts, principles and supports on centralized water reuse in a safe, reliable and sustainable manner.</p> <p>ISO 20760-2:2017 addresses centralized water reuse systems in their entirety and is applicable to any water reclamation system component (e.g. source water, treatment, storage, distribution, operation and maintenance and monitoring).</p> <p>ISO 20760-2:2017 provides:</p> <ul style="list-style-type: none"> <li>- standard terms and definitions;</li> <li>- principles and methodology of reclaimed water management;</li> <li>- management issues in each system component of a centralized water reuse system;</li> <li>- specific aspects for consideration and emergency response.</li> </ul> <p>Monitoring parameters and regulatory values of a centralized water reuse system are out of</p>
SLNS/ISO 25177:2008	Soil quality -- Field soil description		A			<p>ISO 25177:2008 is a guide for describing the soil and its environmental context at a given site. Sites can be natural, near-natural, urban or industrial. It is important to realize that a number of soil samples can be taken at a site to support the soil description. The information provided by the descriptions in ISO 25177:2008 provides the context for the presentation of results from analyses undertaken on soil samples.</p>
SLNS/ISO 14055-1:2017	Environmental management -- Guidelines for establishing good practices for combatting land degradation and desertification -- Part 1: Good practices framework	31	D			<p>ISO 14055-1:2017 provides guidelines for establishing good practices in land management to prevent or minimize land degradation and desertification. It does not include management of coastal wetlands.</p> <p>ISO 14055-1:2017 defines a framework for identifying good practices in land management, based on assessment of the drivers of land degradation and risks associated with current and past practices. Guidance on monitoring and reporting implementation of good practices is also provided.</p> <p>ISO 14055-1:2017 is intended for use by private and public sector organizations with responsibility for land management and will allow an organization to communicate implementation of good practices.</p>
SLNS/ISO 50001:2018	Energy management systems -- Requirements with guidance for use	30	C			<p>This document specifies requirements for establishing, implementing, maintaining and improving an energy management system (EnMS). The intended outcome is to enable an organization to follow a systematic approach in achieving continual improvement of energy performance and the EnMS.</p> <p>This document:</p> <ul style="list-style-type: none"> <li>a) is applicable to any organization regardless of its type, size, complexity, geographical location, organizational culture or the products and services it provides;</li> <li>b) is applicable to activities affecting energy performance that are managed and controlled by the organization;</li> <li>c) is applicable irrespective of the quantity, use, or types of energy consumed;</li> <li>d) requires demonstration of continual energy performance improvement, but does not define levels of energy performance improvement to be achieved;</li> <li>e) can be used independently, or be aligned or integrated with other management systems.</li> </ul> <p>Annex A provides guidance for the use of this document. Annex B provides a comparison of this edition with the previous edition.</p>

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SLNS/ISO 50002:2014	Energy audits -- Requirements with guidance for use		A			ISO 50002:2014 specifies the process requirements for carrying out an energy audit in relation to energy performance. It is applicable to all types of establishments and organizations, and all forms of energy and energy use. ISO 50002:2014 specifies the principles of carrying out energy audits, requirements for the common processes during energy audits, and deliverables for energy audits. ISO 50002:2014 does not address the requirements for selection and evaluation of the competence of bodies providing energy audit services, and it does not cover the auditing of an organization's energy management system, as these are described in ISO 50003. ISO 50002:2014 also provides informative guidance on its use.
SLNS/ISO 50003:2014	Energy management systems -- Requirements for bodies providing audit and certification of energy management systems	18	B			ISO 50003:2014 specifies requirements for competence, consistency and impartiality in the auditing and certification of energy management systems (EnMS) for bodies providing these services. In order to ensure the effectiveness of EnMS auditing, ISO 50003:2014 addresses the auditing process, competence requirements for personnel involved in the certification process for energy management systems, the duration of audits and multi-site sampling. ISO 50003:2014 is intended to be used in conjunction with ISO/IEC 17021:2011. The requirements of ISO/IEC 17021:2011 also apply to ISO 50003:2014.
SLNS/ISO 50004:2014	Energy management systems -- Guidance for the implementation, maintenance and improvement of an energy management system	42	D			ISO 50004:2014 provides practical guidance and examples for establishing, implementing, maintaining and improving an energy management system (EnMS) in accordance with the systematic approach of ISO 50001. The guidance in ISO 50004:2014 is applicable to any organization, regardless of its size, type, location or level of maturity. ISO 50004:2014 does not provide guidance on how to develop an integrated management system. While the guidance in ISO 50004:2014 is consistent with the ISO 50001 energy management system model, it is not intended to provide interpretations of the requirements of ISO 50001.
SLNS/ISO 50006:2014	Energy management systems -- Measuring energy performance using energy baselines (EnB) and energy performance indicators (EnPI) - General principles and guidance	33	D			ISO 50006:2014 provides guidance to organizations on how to establish, use and maintain energy performance indicators (EnPIs) and energy baselines (EnBs) as part of the process of measuring energy performance. The guidance in ISO 50006:2014 is applicable to any organization, regardless of its size, type, location or level of maturity in the field of energy management.

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ISO 50007:2017	Energy services -- Guidelines for the assessment and improvement of the energy service to users	41	D			<p>ISO 50007:2017 addresses the relevant elements of energy service provided by energy suppliers to users. It envisages energy service as including two broad categories:</p> <ul style="list-style-type: none"> <li>· energy supply/generation and distribution;</li> <li>· advice on and improvement to energy efficiency.</li> </ul> <p>ISO 50007:2017 provides best practice guidelines for energy service providers in order to continually improve their practices and quality of interaction with users. The following are within the scope of ISO 50007:2017:</p> <ul style="list-style-type: none"> <li>· definition of a language common to the different stakeholders;</li> <li>· definition of key components and characteristics of the energy service to users, with respect to their needs and expectations;</li> <li>· guidelines for satisfying users' needs and expectations;</li> <li>· assessment criteria for energy service to users;</li> <li>· introduction to performance indicators;</li> <li>· examples of performance indicators;</li> <li>· performance improvement;</li> <li>· education or training for users to understand</li> </ul>
SLNS/ISO 50015:2014	Energy management systems -- Measurement and verification of energy performance of organizations -- General principles and guidance	19	B			<p>ISO 50015:2014 establishes general principles and guidelines for the process of measurement and verification (M&amp;V) of energy performance of an organization or its components. ISO 50015:2014 can be used independently, or in conjunction with other standards or protocols, and can be applied to all types of energy.</p>
SLNS/ISO 50047:2016	Energy savings -- Determination of energy savings in organizations	41	D			<p>ISO 50047:2016 describes approaches for the determination of energy savings in organizations. It can be used by all organizations, whether or not they have an energy management system, such as ISO 50001.</p> <p>ISO 50047:2016 addresses the following topics in the context of energy savings:</p> <ul style="list-style-type: none"> <li>· establishing the purpose of determining energy savings;</li> <li>· determining boundaries;</li> <li>· energy accounting, including primary and delivered energy and the use of common energy units;</li> <li>· selecting an approach for the determination of energy savings;</li> <li>· establishing an energy baseline;</li> <li>· normalization of energy consumption;</li> <li>· determination of energy savings;</li> <li>· reporting and other matters.</li> </ul> <p>Specific methods for the measurement and verification of energy performance and its improvement are outside the scope of ISO 50047:2016.</p>
SLNS/ISO 24510:2007	Activities relating to drinking water and wastewater services -- Guidelines for the assessment and for the improvement of the service to users	62	D			<p>ISO 24510:2007 specifies the elements of drinking water and wastewater services of relevance and interest to users. It also provides guidance on how to identify users' needs and expectations and how to assess whether they are being met. The following are within the scope of ISO 24510:2007:</p> <ul style="list-style-type: none"> <li>the definition of a language common to the different stakeholders;</li> <li>the definition of key elements and characteristics of the service to users;</li> <li>the objectives for the service with respect to users' needs and expectations;</li> <li>guidelines for satisfying users' needs and expectations;</li> <li>service to users assessment criteria;</li> <li>introduction to performance indicators;</li> <li>examples of performance indicators.</li> </ul>



STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ISO 24511:2007	Activities relating to drinking water and wastewater services -- Guidelines for the management of wastewater utilities and for the assessment of wastewater services	59	D			ISO 24511:2007 provides guidelines for the management of wastewater utilities and for the assessment of wastewater services. ISO 24511:2007 is applicable to publicly and privately owned and operated wastewater utilities, but does not favour any particular ownership or operational model. ISO 24511:2007 addresses wastewater systems in their entirety and is applicable to systems at any level of development (e.g. pit latrines, on-site systems, networks, treatment facilities). The following are within the scope of ISO 24511:2007: the definition of a language common to different stakeholders; objectives for the wastewater utility; guidelines for the management of wastewater utilities; service assessment criteria and related examples of performance indicators, all without setting any target values or thresholds.
SLNS/ISO 17742:2015	Energy efficiency and savings calculation for countries, regions and cities	53	D			ISO 17742:2015 provides a general approach for energy efficiency and energy savings calculations with indicator-based and measure-based methods for the geographical entities countries, regions, and cities. ISO 17742:2015 considers all end-use sectors, such as households, industry, tertiary (services, etc.), agriculture, and transport. It does not incorporate calculation of energy efficiency and energy savings in energy supply sectors, such as power plants, refineries, and coal mines.
SLNS/ISO 17743:2016	Energy savings -- Definition of a methodological framework applicable to calculation and reporting on energy savings	16	B			ISO 17743:2016 establishes a methodological framework that applies to the calculation and reporting of energy savings from existing (implemented) and prospective measures and actions which intend to save energy. This framework standard will be applicable to other standards in the field of energy saving determination. ISO 17743:2016 addresses the following in the context of energy savings: - terminology; - definition of the system boundaries; - principles for the determination of a baseline; - principles for statistical indicator-based methods; - data used; - principles for reporting. The development of the methodology for measurement and verification of the energy savings is not in the scope of this International Standard. The methodology of construction of the scenarios for future energy saving measures and actions is not in the scope of this International Standard.
SLNS/ISO /IEC 13273-1:2015	Energy efficiency and renewable energy sources -- Common international terminology -- Part 1: Energy efficiency	14	B			ISO/IEC 13273-1:2015 contains transverse concepts and their definitions in the subject fields of energy efficiency. This horizontal standard is primarily intended for use by technical committees in the preparation of standards in accordance with the principles laid down in IEC Guide 108.
SLNS/ISO /IEC 13273-2:2015	Energy efficiency and renewable energy sources -- Common international terminology -- Part 2: Renewable energy sources	10	A			ISO/IEC 13273-2:2015 contains transversal concepts and their definitions in the subject field of renewable energy sources. This horizontal standard is primarily intended for use by technical committees in the preparation of standards in accordance with the principles laid down in IEC Guide 108.

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/ISO 18602:2013	Packaging and the environment -- Optimization of the packaging system	27	C			ISO 18602:2013 specifies requirements and a procedure for assessment of packaging to ensure that the weight or volume of its material content is optimized consistent with the functions of packaging. This is one of several options for reducing the impact of packaging on the environment. It also provides methodologies and procedures for determining the amount and minimization of substances or mixtures hazardous to the environment, and determining the amount of four heavy metals (lead, cadmium, mercury, hexavalent chromium) in packaging. The process for packaging design, including material selection, is not part of ISO 18602:2013. The procedure for applying ISO 18602:2013 is contained in ISO 18601.
SLNS/ISO 18603:2013	Packaging and the environment -- Reuse	12	B			ISO 18603:2013 specifies the requirements for a packaging to be classified as reusable and sets out procedures for assessment of meeting the requirements, including the associated systems. The procedure for applying this International Standard is contained in ISO 18601.
SLNS/ISO 18604:2013	Packaging and the environment -- Material recycling	18	B			ISO 18604:2013 specifies the requirements for packaging to be classified as recoverable in the form of material recycling while accommodating the continuing development of both packaging and recovery technologies and sets out procedures for assessment of meeting its requirements. ISO 18604:2013 cannot by itself provide presumption of meeting its requirements. The procedure for applying ISO 18604:2013 is contained in ISO 18601.
SLNS/ISO 18605:2013	Packaging and the environment -- Energy recovery	16	B			ISO 18605:2013 specifies the requirements for packaging to be classified as recoverable in the form of energy recovery and sets out assessment procedures for fulfilling the requirements. ISO 18605:2013 is a part of a series of International Standards. The procedure for applying it is contained in ISO 18601.
SLNS/ISO 18606:2013	Packaging and the environment -- Organic recycling	19	B			ISO 18606:2013 specifies procedures and requirements for packaging that are suitable for organic recycling. Packaging is considered as recoverable by organic recycling only if all the individual components meet the requirements. Therefore, packaging is not considered recoverable by organic recycling if only some of the components meet the requirements of ISO 18606:2013. However, if the components can be easily, physically separated before disposal, then the physically separated components can be individually considered for organic recycling. ISO 18606:2013 is applicable to organic recycling of used packaging but does not address regulations regarding the recoverability of any residual packaged goods. ISO 18606:2013 does not provide information on requirements for the biodegradability of used packaging which ends up in the soil environment as litter, because littering is not considered as a recovery option. It is also not applicable to biological treatment undertaken in small installations by householders. For each of the packaging components the
SLNS/ISO 21067-2:2015	Packaging -- Vocabulary -- Part 2: Packaging and the environment terms	8	A			ISO 21067-2:2015 defines terms used in the field of packaging and the environment. It does not include terminology already covered by ISO 21067-1 or other International Standards such as ISO 14050.

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SLNS/ISO 13687-2:2017	Tourism and related services -- Yacht harbours -- Part 2: Minimum requirements for intermediate service level harbours	10	A			ISO 13687-2:2017 establishes minimum requirements for commercial and non-commercial harbours for leisure craft in order to define the intermediate level to deliver services to the boating community for all types of recreational boating activities, excluding the standardization of sports activities. The scope does not cover specifics of boat yards, dry stacks, dry-docking areas, dry storages, fuel stations and nearby beaches. ISO 13687-2:2017 does not cover risks in case of abnormal weather conditions above windforce 9 on the Beaufort scale and extreme sea conditions or rogue waves.
SLNS/ISO 13810:2015	Tourism services -- Industrial tourism -- Service provision	16	B			ISO 13810:2015 establishes general requirements for industrial tourism offered by service providers intending to transmit knowledge of production, scientific and technical activities, both present and past, based on processes, know-how, products or services. The requirements in ISO 13810:2015 are applicable to all the services of industrial tourism (visits and additional offer), dealing with living industry, industrial heritage, or a combination of both, including the facilities and equipment related to such services, as well as their internal operation. Technical specifications regarding tools and equipment used in these services are excluded.
SLNS/ISO 13970:2011	Recreational diving services -- Requirements for the training of recreational snorkelling guides	8	A			ISO 13970:2011 specifies requirements for snorkelling guide training programmes and the criteria to be met that permit a training organization to award a snorkelling guide qualification indicating that the requirements specified in ISO 13970:2011 have been met. ISO 13970:2011 also specifies the particular conditions under which the training is provided, in addition to the general requirements for recreational diving service provision specified in ISO 24803.
SLNS/ISO 14785:2014	Tourist information offices -- Tourist information and reception services -- Requirements	11	B			ISO 14785:2014 establishes minimum quality requirements for services provided by tourist information offices (TIO) of any type and size, whether publicly or privately operated, in order to satisfy visitors' expectations
SLNS/ISO 17680:2015	Tourism and related services -- Thalassotherapy -- Service requirements	20	B			ISO 17680:2015 establishes the requirements for the provision of services in thalassotherapy centres using marine environment's beneficial effects with curative or preventive purposes, aiming at ensuring -Good quality services responding to customer's implicit and explicit needs, -The respectful use of the thalassotherapy concept, -Very specifically, the implementation of hygiene and safety principles, and -The comfort to the customers. ISO 17680:2015 does not deal with the therapeutic virtues supposed to be offered by thalassotherapy nor does it cover decisions that correspond to the medical profession. ISO 17680:2015 does not apply to accommodation nor to catering services. It is understood that all national legal obligations especially regarding hygiene, health, consumers, and employees are to be fulfilled by the thalassotherapy centre.
SLNS/ISO 18513:2003	Tourism services -- Hotels and other types of tourism accommodation -- Terminology	22	C			ISO 18513:2003 defines terms used in the tourism industry in relation to the various types of tourism accommodation and other related services.

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SLNS/ISO 20611:2018	Adventure tourism -- Good practices for sustainability -- Requirements and recommendations	10	A			<p>This document provides requirements and recommendations for adventure tourism activity providers on good practices for sustainability (environmental, social and economic aspects) for adventure tourism activities.</p> <p>This document can be used by all types and sizes of adventure tourism activity providers, operating in different geographic, cultural and social environments.</p>
SLNS/ISO 21101:2014	Adventure tourism -- Safety management systems -- Requirements	22	C			<p>ISO 21101:2014 outlines the requirements of a safety management system for adventure tourism activity providers.</p> <p>A provider can use ISO 21101:2014 for the following:</p> <ul style="list-style-type: none"> <li>• to enhance safety performance;</li> <li>• to meet expectations for participant and staff safety;</li> <li>• to demonstrate safe practice;</li> <li>• to support compliance with applicable legal requirements.</li> </ul> <p>ISO 21101:2014 can be used by all types and sizes of providers, operating in different geographic, cultural and social environments.</p>
SLNS/ISO 21103:2014	Adventure tourism -- Information for participants	6	A			<p>ISO 21103:2014 specifies minimum requirements for information to be provided to participants before, during and after adventure tourism activities.</p> <p>ISO 21103:2014 can be used by all types and sizes of providers operating in different geographic, cultural and social environments.</p>
SLNS/ISO 21401:2018	Tourism and related services -- Sustainability management system for accommodation establishments -- Requirements	29	C			<p>This document specifies environmental, social and economic requirements to implement a sustainability management system in accommodation establishments in the tourism sector.</p> <p>This document applies to the aspects that can be controlled by the accommodation establishments and over which they can exert influence.</p> <p>This document is applicable to any accommodation establishment, regardless of its type, size or location, that wishes to:</p> <ol style="list-style-type: none"> <li>implement, maintain and improve sustainable practices in their operations;</li> <li>ensure conformance with its defined sustainability policy.</li> </ol>
SLNS/ISO 21426:2018	Tourism and related services -- Medical spas -- Service requirements	29	C			<p>This document specifies requirements for the provision of quality services at medical spas which use natural healing waters (except sea water) and other natural resources.</p> <p>This document does not cover decisions that correspond to the medical profession.</p> <p>This document does not apply to thalassotherapy centres or wellness spa centres</p>
SLNS/ISO 24801-1:2014	Recreational diving services -- Requirements for the training of recreational scuba divers -- Part 1: Level 1 -- Supervised diver	10	A			<p>ISO 24801-1:2014 specifies the competencies required of a scuba diver in order to obtain a scuba diver qualification from a training organization attesting that he/she has met or exceeded scuba diver level 1 ("Supervised diver"), and specifies evaluation criteria for these competencies.</p> <p>It also specifies the conditions under which training is provided, in addition to the general requirements for recreational diving service provision in accordance with ISO 24803.</p> <p>ISO 24801-1:2014 applies to training and evaluation in recreational scuba diving.</p>

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SLNS/ISO 24801-2:2014	Recreational diving services -- Requirements for the training of recreational scuba divers -- Part 2: Level 2 -- Autonomous diver	15	B			ISO 24801-2:2014 specifies the competencies required of a scuba diver in order to obtain a scuba diver qualification from a training organization attesting that he/she has met or exceeded scuba diver level 2 ("Autonomous diver"), and specifies evaluation criteria for these competencies. It also specifies the conditions under which training is provided, in addition to the general requirements for recreational diving service provision in accordance with ISO 24803. ISO 24801-2:2014 applies to training and evaluation in recreational scuba diving.
SLNS/ISO 24801-3:2014	Recreational diving services -- Requirements for the training of recreational scuba divers -- Part 3: Level 3 -- Dive leader	12	B			ISO 24801-3:2014 specifies the competencies required of a scuba diver in order to obtain a scuba diver qualification from a training organization attesting that he/she has met or exceeded scuba diver level 3 ("Dive leader"), and specifies evaluation criteria for these competencies. It also specifies the conditions under which training is provided, in addition to the general requirements for recreational diving service provision in accordance with ISO 24803. ISO 24801-3:2014 applies to training and evaluation in recreational scuba diving.
SLNS/ISO 24802-1:2014	Recreational diving services -- Requirements for the training of scuba instructors -- Part 1: Level 1	10	A			ISO 24802-1:2014 specifies the competencies required of a scuba instructor in order to obtain a scuba instructor qualification from a training organization attesting that he/she has met or exceeded scuba instructor level 1, and specifies evaluation criteria for these competencies. It also specifies the conditions under which training is provided, in addition to the general requirements for recreational diving service provision in accordance with ISO 24803. ISO 24802-1:2014 applies to training and evaluation in recreational scuba diving.
SLNS/ISO 24802-2:2014	Recreational diving services -- Requirements for the training of scuba instructors -- Part 2: Level 2	10	A			ISO 24802-2:2014 specifies the competencies required of a scuba instructor in order to obtain a scuba instructor qualification from a training organization attesting that he/she has met or exceeded scuba instructor level 2, and specifies evaluation criteria for these competencies. It also specifies the conditions under which training is provided, in addition to the general requirements for recreational diving service provision in accordance with ISO 24803. ISO 24802-2:2014 applies to training and evaluation in recreational scuba diving.
SLNS/ISO 24803:2017	Recreational diving services -- Requirements for recreational diving providers	11	B			ISO 24803:2017 specifies requirements for service providers in the field of recreational scuba diving and snorkelling excursions. It specifies the following areas of service provision: <ul style="list-style-type: none"> <li>- introductory diving activities;</li> <li>- snorkelling excursions;</li> <li>- provision of training and education;</li> <li>- organized and guided diving for qualified divers;</li> <li>- rental of diving and snorkelling equipment.</li> </ul> Service providers can offer one or more of these services. ISO 24803:2017 specifies the nature and quality of the services to the client. ISO 24803:2017 does not apply to freediving (also called "apnea diving").



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SLNS/IEC 60335-2-2: 2019	Household and similar electrical appliances - Safety - Part 2-2: Particular requirements for vacuum cleaners and water-suction cleaning appliances	73	D			<p>IEC 60335-2-2:2019 RLV contains both the official IEC International Standard and its Redline version. The Redline version is not an official document, it is available in English only and provides you with a quick and easy way to compare all the changes between the official IEC Standard and its previous edition.</p> <p>IEC 60335-2-2:2019 deals with the safety of electric vacuum cleaners and water suction cleaning appliances for household and similar purposes, including vacuum cleaners for animal grooming, their rated voltage being not more than 250 V. It also applies to centrally-sited vacuum cleaners and automatic battery-operated cleaners.</p> <p>This standard also applies to motorized cleaning heads and current-carrying hoses associated with a particular vacuum cleaner. Battery-operated appliances and other DC supplied appliances are within the scope of this standard. Dual supply appliances, either mains-supplied or battery-operated, are regarded as battery-operated appliances when operated in the battery mode. Appliances not intended for normal household</p>
SLNS/IEC 60335-2-7: 2019	Household and similar electrical appliances - Safety - Part 2-7: Particular requirements for washing machines	77	D			<p>IEC 60335-2-7:2019 RLV contains both the official IEC International Standard and its Redline version. The Redline version is not an official document, it is available in English only and provides you with a quick and easy way to compare all the changes between the official IEC Standard and its previous edition.</p> <p>IEC 60335-2-7:2019 deals with the safety of electric washing machines for household and similar use, that are intended for washing clothes and textiles, their rated voltage being not more than 250 V for single-phase appliances and 480 V for other appliances. This standard also deals with the safety of electric washing machines for household and similar use employing an electrolyte instead of detergent. Additional requirements for these appliances are given in Annex CC. Guidance is given in Annex DD for requirements that can be used to ensure an acceptable level of protection against electrical and thermal hazards for washing machines fitted with a power driven wringer. Appliances not intended for normal household use but which nevertheless may be a source of</p>
SLNS/IEC 60335-2-8:2012+A1:2015+A2:2018	Household and similar electrical appliances - Safety - Part 2-8: Particular requirements for shavers, hair clippers and similar appliances	32	D			<p>IEC 60335-2-8:2012+A1:2015+A2:2018 deals with the safety of electric shavers, hair clippers and similar appliances intended for household and similar purposes, their rated voltage being not more than 250 V. Examples of similar appliances are those used for manicure and pedicure. Appliances not intended for normal household use, but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops and on farms, are within the scope of this standard. Examples of such appliances are animal clippers, animal shearers and appliances for hairdressers. As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account, persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction or children playing with the appliance. This sixth edition cancels and replaces the fifth edition published in 2002</p>

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/IEC 60335 2-9: 2019	Household and similar electrical appliances - Safety - Part 2-9: Particular requirements for grills, toasters and similar portable cooking appliances	87	D			<p>IEC 60335-2-9:2019 RLV contains both the official IEC International Standard and its Redline version. The Redline version is not an official document, it is available in English only and provides you with a quick and easy way to compare all the changes between the official IEC Standard and its previous edition.</p> <p>IEC 60335-2-9:2019 deals with the safety of electric portable appliances for household and similar purposes that have a cooking function such as baking, roasting and grilling, their rated voltage being not more than 250 V. Examples of appliances that are within the scope of this standard are:</p> <ul style="list-style-type: none"> <li>- barbecues for indoor use;</li> <li>- breadmakers;</li> <li>- candy floss appliances;</li> <li>- contact grills (griddles);</li> <li>- cookers;</li> <li>- food dehydrators;</li> <li>- hotplates;</li> <li>- induction wok hotplates;</li> <li>- pop-corn makers;</li> <li>- portable ovens;</li> <li>- raclette grills;</li> </ul>
SLNS/IEC 60335-2-23:2016+A1:2019	Household and similar electrical appliances - Safety - Part 2-23: Particular requirements for appliances for skin or hair care	41	D			<p>IEC 60335-2-8:2012+A1:2015+A2:2018 deals with the safety of electric shavers, hair clippers and similar appliances intended for household and similar purposes, their rated voltage being not more than 250 V. Examples of similar appliances are those used for manicure and pedicure. Appliances not intended for normal household use, but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops and on farms, are within the scope of this standard. Examples of such appliances are animal clippers, animal shearers and appliances for hairdressers. As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account, persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction or children playing with the appliance. This sixth edition cancels and replaces the fifth edition published in 2002</p>
SLNS/IEC 60335-2-36: 2017	Household and similar electrical appliances - Safety - Part 2-36: Particular requirements for commercial electric cooking ranges, ovens, hobs and hob elements	74	D			<p>IEC 60335-2-36:2017 deals with the safety of electrically operated commercial cooking and baking ranges, ovens, hobs, hob elements and similar appliances not intended for household and similar use, their rated voltage being not more than 250 V for single-phase appliances connected between one phase and neutral and 480 V for other appliances.</p> <p>These appliances are used for the commercial processing of food, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc.</p> <p>The electrical part of appliances making use of other forms of energy is also within the scope of this standard.</p> <p>As far as is practicable, this standard deals with the common hazards presented by these types of appliances.</p> <p>This standard does not apply to:</p> <ul style="list-style-type: none"> <li>- appliances designed exclusively for industrial purposes;</li> <li>- appliances intended to be used in locations where special conditions prevail, such as the presence of a corrosive or explosive atmosphere (dust, vapour or gas);</li> </ul>
SLNS/IEC 60335-2-59:2002+A1:2006+A2:2009	Household and similar electrical appliances - Safety - Part 2-59: Particular requirements for insect killers	31	D			<p>IEC 60335-2-59:2002+A1:2006+A2:2009 Deals with the safety of electric insect killers, their rated voltage being not more than 250 V, for household and similar purposes. This consolidated version consists of the third edition (2002), its amendment 1 (2006) and its amendment 2 (2009). Therefore, no need to order amendments in addition to this publication.</p>

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SLNS/IEC 60335-2-36:2017	Household and similar electrical appliances - Safety - Part 2-36: Particular requirements for commercial electric cooking ranges, ovens, hobs and hob elements	74	D			IEC 60335-2-36:2017 deals with the safety of electrically operated commercial cooking and baking ranges, ovens, hobs, hob elements and similar appliances not intended for household and similar use, their rated voltage being not more than 250 V for single-phase appliances connected between one phase and neutral and 480 V for other appliances. These appliances are used for the commercial processing of food, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc. The electrical part of appliances making use of other forms of energy is also within the scope of this standard. As far as is practicable, this standard deals with the common hazards presented by these types of appliances. This standard does not apply to: - appliances designed exclusively for industrial purposes; - appliances intended to be used in locations where special conditions prevail, such as the presence of a corrosive or explosive atmosphere (dust, vapour or gas);
SLNS/IEC 60335-2-15:2012+A1:2016+A2:2018	Household and similar electrical appliances - Safety - Part 2-15: Particular requirements for appliances for heating liquids	129	D			IEC 60335-2-15:2012+A1:2016+A2:2018 deals with the safety of electrical appliances for heating liquids for household and similar purposes, their rated voltage being not more than 250 V. Appliances intended for normal household and similar use and that may also be used by laymen in shops, in light industry and on farms, are within the scope of this standard. If the appliance is intended to be used professionally to process food for commercial consumption, the appliance is not considered to be for household and similar use only. As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction or children playing with the appliance. This sixth edition cancels and replaces the fifth edition published in 2002 including its Amendment 1 (2005) and its Amendment 2 (2008). The principal changes
SLNS/IEC 62552-1:2015	Household refrigerating appliances - Characteristics and test methods - Part 1: General requirements	129	D			IEC 62552-1:2015 specifies the essential characteristics of household refrigerating appliances, cooled by internal natural convection or forced air circulation, and establishes test methods for checking the characteristics. For the purposes of declaration, the tests defined in this part of IEC 62552 are considered to be type tests to assess the fundamental design and operation of a refrigerating appliance. This part of IEC 62552 does not define requirements for production sampling or conformity assessment or certification. This part of IEC 62552 does not define a regime for verification testing as this varies by region and country. When verification of the performance of a refrigerating appliance of a given type in relation to this standard is necessary, it is preferable, wherever practicable, that all the tests specified be applied to a single unit. The tests can also be made individually for the study of a particular characteristic. IEC 62552-1, -2 and -3 cancel and replace the first edition of IEC 62552 published in 2007. IEC 62552-1, -2 and -3 constitute a technical revision and includes
SLNS/BS 1363-1:2016+A1:2018	13 A plugs, socket-outlets, adaptors and connection units. Specification for rewirable and non-rewirable 13 A fused plugs	86	D			i
SLNS/BS 1363-2:2016+A1:2018	13 A plugs, socket-outlets, adaptors and connection units. Specification for 13 A switched and unswitched socket-outlets	92	D			i

STANDARD_CODE	STANDARD TITLE	Pages	Class	Hard Copy (ECD)	PDF Copy (ECD)	SCOPE
SLNS/BS 1363-3:2016+A1:2018	13 A plugs, socket-outlets, adaptors and connection units. Specification for adaptors	110	D			i
SLNS/BS 7671:2018	Requirements for Electrical Installations. IET Wiring Regulations	560	D			
SLNS/IEC 60335-2-14:2016+A1:2019	Household and similar electrical appliances - Safety - Part 2-14: Particular requirements for kitchen machines	156	D			IEC 60335-2-14:2016+A1:2019 deals with the safety of electric kitchen machines for household and similar purposes, their rated voltage being not more than 250 V. See the scope of 60335-2-14 for a list of appliances that are within the scope of this standard. Appliances intended for normal household and similar use and that may also be used by laymen in shops, in light industry and on farms, are within the scope of this standard. However, if the appliance is intended to be used professionally to process food for commercial consumption, the appliance is not considered to be for household and similar use only. As far as is practicable, this standard deals with the common hazards presented by appliances which are encountered by all persons in and around the home. However, in general, it does not take into account persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction; children playing with the appliance. This standard does not apply to - slicing machines having a circular knife the
SLNS/IEC 60335-2-3:2012+A1:2015	Household and similar electrical appliances - Safety - Part 2-3: Particular requirements for electric irons	77	D			IEC 60335-2-3:2012+A1:2015 deals with the safety of electric dry irons and steam irons, including those with a separate water reservoir or boiler having a capacity not exceeding 5 l, for household and similar purposes, their rated voltage being not more than 250 V. Appliances not intended for normal household use, but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops, in light industry and on farms, are within the scope of this standard. As far as is practicable, this standard deals with the common hazards presented by appliances, which are encountered by all persons in and around the home. However, in general, it does not take into account persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction or children playing with the appliance. This standard does not apply to ironers (IEC 60335-2-44); appliances designed exclusively for industrial purposes or appliances intended to be used in locations
SLNS/IEC 60335-1:2010+A1:2013+A2:2016	Household and similar electrical appliances - Safety - Part 1:General requirements	735	D			EC 60335-1:2010+A1:2013+A2:2016 deals with the safety of electrical appliances for household and similar purposes, their rated voltage being not more than 250 V for single-phase appliances and 480 V for other appliances. Battery-operated appliances and other d.c. supplied appliances are within the scope of this standard. Appliances not intended for normal household use but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops, in light industry and on farms, are within the scope of this standard. Examples of such appliances are catering equipment, cleaning appliances for commercial use, and appliances for hairdressers. The principal changes in this edition as compared with the fourth edition are as follows: - updated the text of the standard to align with the most recent editions of the dated normative references; - modified the functional safety requirements using programmable electronic circuits including software validation requirements; - updated Clause 29 to cover insulation



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SLNS/IEC 60335-2-8:2012+A1:2015+A2:2018	Household and similar electrical appliances - Safety - Part 2-8: Particular requirements for shavers, hair clippers and similar appliances	70	D			IEC 60335-2-8:2012+A1:2015+A2:2018 deals with the safety of electric shavers, hair clippers and similar appliances intended for household and similar purposes, their rated voltage being not more than 250 V. Examples of similar appliances are those used for manicure and pedicure. Appliances not intended for normal household use, but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops and on farms, are within the scope of this standard. Examples of such appliances are animal clippers, animal shearers and appliances for hairdressers. As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account, persons (including children) whose physical, sensory or mental capabilities; or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction or children playing with the appliance. This sixth edition cancels and replaces the fifth edition published in 2002
SLNS/IEC 60335-2-48:2002+A1:2008+A2:2017	Household and similar electrical appliances - Safety - Part 2-48: Particular requirements for commercial electric grillers and toasters	106	D			IEC 60335-2-48:2002+A1:2008+A2:2017 deals with the safety of electrically operated commercial grillers and toasters not intended for household use. The rated voltage being not more than 250 V for single-phase appliances connected between one phase and neutral, and 480 V for other appliances. Rotary or continuous grillers and toasters and similar appliances intended for grilling by radiant heat such as rotisseries, salamanders, etc. are within the scope of this standard. Appliances within the scope of this standard are typically used in restaurants, canteens, hospitals and commercial enterprises such as bakeries, butcheries, etc. The electrical part of appliances making use of other forms of energy is also within the scope of this standard. This consolidated version consists of the fourth edition (2002), its amendment 1 (2008) and its amendment 2 (2017). Therefore, no need to order amendment in addition to this publication.
SLNS/IEC 60335-2-11:2008+A1:2012+A2:2015	Household and similar electrical appliances - Safety - Part 2-11: Particular requirements for tumble dryers	129	D			
SLNS/IEC 60335-2-24:2010+A1:2012+A2:2017	Household and similar electrical appliances - Safety - Part 2-24: Particular requirements for refrigerating appliances, ice-cream appliances and ice makers	234	D			IEC 60335-2-24:2010+A1:2012+A2:2017 deals with the safety of the following appliances, refrigerating appliances for household and similar use; ice-makers incorporating a motor-compressor and ice-makers intended to be used in frozen food storage compartments; refrigerating appliances and ice-makers for use in camping, touring caravans and boats for leisure purposes, their rated voltage being not more than 250 V for single-phase appliances and 480 V for other appliances and 24 V d.c for appliances when battery operated. These appliances may be operated from the mains, from a separate battery or operated either from the mains or from a separate battery. This standard also deals with the safety of ice-cream appliances intended for household use, their rated voltage being not more than 250 V for single phase appliances and 480 V for other appliances. It also deals with with compression-type appliances for household and similar use, which use flammable refrigerants. The principal changes in this edition as compared with the previous edition are as follows:
SLNS/IEC 60381-1:1982	Edition 2.0 (1982-01-01) Analogue signals for process control systems. Part 1: Direct current signals	9	A			Applicable to analogue direct current signals used in industrial-process measurement and control systems to transmit information between elements of systems. Does not apply to signals used entirely within an element.



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SLNS/IEC 60381-2:1978	Edition 1.0 (1978-01-01) Analogue signals for process control systems. Part 2: Direct voltage signals	9	A			Applicable to analogue direct voltage signals used in industrial process measurement and control systems. It specifies ranges of analogue direct voltage signals and the signal common; it also deals with ripple content. The analogue direct voltage signal, unlike the analogue direct current signal specified in IEC 60381-1, is not intended for transmission over long distances. This standard does not apply to signals used entirely within an element.
SLNS/IEC 60382:1991	Edition 2.0 (1991-11-01) Analogue pneumatic signal for process control systems	9	A			Applies to analogue pneumatic signals used in process control systems to transmit information between the elements of systems and gives definitions, units and the recommended value of the range of the analogue pneumatic signal.
SLNS/IEC 61010-2-201:2017	Edition 2.0 (2017-03-24) Safety requirements for electrical equipment for measurement, control, and laboratory use - Part 2-201: Particular requirements for control equipment	156	D			IEC 61010-2-201:2017 RLV contains both the official IEC International Standard and its Redline version. The Redline version is not an official document, it is available in English only and provides you with a quick and easy way to compare all the changes between the official IEC Standard and its previous edition.  IEC 61010-2-201:2017 specifies safety requirements and related verification tests for any product performing the function of control equipment and/or their associated peripherals. In addition, these products have as their intended use the command and control of machines, automated manufacturing and industrial processes, e.g. discrete and continuous control. This second edition cancels and replaces the first edition published in 2013. This edition constitutes a technical revision. This second edition includes the following significant technical changes with respect to the previous edition; a) clarify, change, delete definitions which were causing confusion, b) change and clarify the temperature testing
SLNS/IEC 61010-2-202:2016	Edition 1.0 (2016-07-12) Safety requirements for electrical equipment for measurement, control and laboratory use - Part 2-202: Particular requirements for electrically operated valve actuators	25	C			IEC 61010-2-202:2016 specifies the safety requirements for electric ACTUATORS and SOLENOIDS, as applied to valves, intended to be installed in an industrial process or discrete control environment.  This publication is to be read in conjunction with IEC 61010-1:2010
SLNS/IEC 61506:1997	Edition 1.0 (1997-02-28) Industrial-process measurement and control - Documentation of application software	119	D			Defines the requirements for the documentation of software in industrial process measurement and control systems.
SLNS/IEC 62419:2008	Edition 1.0 (2008-11-05) Control technology - Rules for the designation of measuring instruments	25	C			IEC 62419:2008 is applicable to measurement technology. It defines rules for the unambiguous designation of different types of measuring instruments and of measuring instrument features with the intention of enabling unambiguous technical communication over language boundaries. This standard cancels and replaces IEC/PAS 62419 published in 2005. This first edition constitutes a technical revision.

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SLNS/IEC 60998-1:2002	Edition 2.0 (2002-12-13) Connecting devices for low-voltage circuits for household and similar purposes - Part 1: General requirements	47	D			This part of IEC 60998 applies to connecting devices as separate entities for the connection of two or more electrical copper conductors (complying with IEC 60228 or IEC 60344) rigid (solid or stranded) or flexible, having a cross-sectional area of 0,2 mm <sup>2</sup> up to and including 35 mm <sup>2</sup> and equivalent AWG conductors with a rated voltage not exceeding 1 000 V a.c. up to and including 1 000 Hz and 1 500 V d.c. where electrical energy is used for house-hold and similar purposes. This standard constitutes Part 1 of the IEC 60998 series, published under the general title Connecting devices for low-voltage circuits for household and similar purposes. This series consists of this Part 1, devoted to general requirements, and various Parts 2, devoted to particular requirements. This second edition cancels and replaces the first edition published in 1990 and constitutes a technical revision. The contents of the interpretation sheet of March 2005 have been included in this copy.
SLNS/IEC 63044-1:2017	Edition 1.0 (2017-01-27) Home and Building Electronic Systems (HBES) and Building Automation and Control Systems (BACS) - Part 1: General requirements	21	C			IEC 63044-1:2017 applies to all Home and Building Electronic Systems (HBES) and Building Automation and Control Systems (BACS) and specifies the general requirements for these systems and products. This document is applicable (but not limited) to operator stations and other human-system interface devices, devices for management functions, control devices, automation stations and application specific controllers, field devices and their interfaces, and cabling and interconnection of devices used within a dedicated HBES/BACS network. This document provides an overview of the IEC 63044 series. To enable integration of a wide spectrum of applications, the IEC 63044 series covers electrical safety, functional safety, environmental conditions, EMC requirements, and installation and cabling rules and topologies. IEC 63044 is a series of product family standards.