

CODE OF HYGIENIC PRACTICE FOR LOW-MOISTURE FOODS CXC 75-2015

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Overview

CXC 75-2015, is the code of hygienic practice for low moisture foods. Following this code helps food manufacturers to reduce the risk of foodborne illness and improve food safety and quality. The document provides Good Manufacturing Practices (GMP) and Good Hygienic Practices (GHP) that will help control microbial hazards associated with all stages of the manufacturing of low-moisture foods. Particular attention is given to minimize *Salmonella* spp., which is currently considered the primary pathogen of concern in low moisture foods such as Lipid based nutritional supplements (LNS)s. These GMPs and GHPs, if adhered to, should also be effective in preventing the risk from other pathogens that may be of concern. The document should be read in conjunction with CXC 1-1969 General principles of food hygiene, as well as other applicable Codex documents which are referenced. Whenever feasible, low-moisture foods or their raw materials should be treated with a validated microbial reduction treatment in order to inactivate pathogens such as *Salmonella*, noting that some pathogens have increased heat resistance characteristics at reduced water activities in food matrices. Particular attention should be paid to information in Annex 1 and Annex II.

Overall, the document provides guidelines on how to ensure the safety of low-moisture foods.

Link to Document

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Adopted in 2015. Revised in 2016. Amended in 2018.