

Somali Standards Catalogue

S/N	Standard	Description
1	Code of hygienic practice for powdered formulae for infants and young children	35 pages
2	Edible soya bean oil	19 pages
3	Foods for infants and children	47 pages
4	Formulated complementary foods for older infants and young children	10 pages
5	Code of general hygienic practice for the horticultural food industry	19 pages
6	Instant Formula	27 pages
7	Guidance on sampling of drinking water and water used for food and beverage processing	23 pages
8	Coffee and coffee products — Determination of the caffeine content using high performance liquid chromatography (HPLC)	23 pages
9	Black Tea	18 pages
10	Edible fats and oils	15 pages
11	Fortified edible fats and oils	20 pages
12	Green tea	16 pages
13	Flavoured black tea	16 pages
14	Pasta products	18 pages
15	Recommended International code of hygienic practice for foods for infants and children	27 pages
16	Blended flour — Specification Part 2 Maize and sorghum blend	9 pages
17	Blended flour — Specification Part 5: Wheat and sorghum blend	9 pages
18	Brown rice	20 pages
19	Brown sugar	19 pages
20	Canned (baked) beans in tomato sauce	16 pages
21	Code of practice for the prevention and reduction of arsenic contamination in rice	8 pages
22	Dry beans	15 pages
23	Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis — Part 1: Reference method	18 pages
24	Fortified milled maize (corn) products	24 pages
25	Fortified wheat flour	26 pages
26	Guide on maximum limits of pesticide residues in foods	39 pages
27	Glossary of terms relating to electromagnetic interference (EMI) and electromagnetic compatibility (EMC) Part 2: Electromagnetic compatibility	18 pages
28	Road vehicles — Inspection of road vehicles — Code of practice	54 pages
29	The application of liquefied petroleum and compressed natural gases as engine fuels for internal combustion engines — Code of practice	39 pages
30	Alimentary pasta produced from durum wheat semolina — Estimation of cooking quality by sensory analysis Part 2: Routine method	22 pages
31	Maize grains — Specification	19 pages
32	Milled rice — Specification	19 pages
33	Refined white sugar — Specification	15 pages
34	Sorghum flour — Specification	16 pages
35	Sorghum seed — Requirements for certification	27 pages
36	Wheat flour — Physical characteristics of dough Part 1: Determination of water absorption and rheological properties using a farinograph	36 pages
37	Code of hygienic practice for meat	55 pages
38	Base oil — Specification	10 pages
39	Engine coolant — Specification	15 pages
40	Grading live animal for meat trade — Specification Part 4: Camel	9 pages
41	Packaged drinking water — Specification	55 pages
42	Petroleum products — Determination of the smoke point of kerosine	16 pages
43	Specification for cigarettes (First Revision, 2000)	11 pages