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Standards

Irish Standard  
I.S. EN 15166:2008

# Food processing machinery - Automatic back splitting machines of butchery carcasses - Safety and hygiene requirements

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## I.S. EN 15166:2008

*Incorporating amendments/corrigenda issued since publication:*

*This document replaces:*

*This document is based on:  
EN 15166:2008*

*Published:  
3 December, 2008*

This document was published  
under the authority of the NSAI  
and comes into effect on:  
2 February, 2009

*ICS number:  
67.260*

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**Price Code:**  
**M**

EUROPEAN STANDARD

**EN 15166**

NORME EUROPÉENNE

EUROPÄISCHE NORM

December 2008

ICS 67.260

English Version

## Food processing machinery - Automatic back splitting machines of butchery carcasses - Safety and hygiene requirements

Machines pour les produits alimentaires - Machines automatiques à fendre les carcasses d'animaux de boucherie - Prescriptions relatives à la sécurité et à l'hygiène

Nahrungsmittelmaschinen - Automatische Rückenspaltmaschinen für Schlachttierkörper - Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 6 September 2008.

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