



Liberia Standards Harmonization Model (LISHAM)

Work Items proposed for Adoption under the Standard Project 2 by the national technical harmonization committees (NTHCs)

The below work items have been approved by the Technical Management Committee of LISHAM.

No.	Environmental Management Standards
1.0	ISO 5149 on Refrigerant
2.0	ISO 14001 on Environmental

No.	ECOWAS Food Standards
1.0	Cassava Flour – specification
2.0	Principles and guidelines for the establishment and application of microbiological criteria
3.0	Specification for fortified wheat flour
4.0	Salt fortified with iodine
5.0	Code of hygiene practice for milk and milk products
6.0	General standard for labeling of prepackaged food
7.0	General principles of food hygiene
8.0	Standard for degermed maize (corn) meal maize (corn grits)
9.0	Specification for gari
10.0	Standard for unrefined shea butter
11.0	Standard for quick frozen whole fish
12.0	Code of practice for fish and fishery products
13.0	Code of hygiene practice for meat
14.0	Standard for enriched vegetable oil
15.0	Standard for quick frozen fish filets
16.0	Standard for smoke fish, smoke flavored fish, and smoke dried fish
17.0	Standard for processed tomato concentrate
18.0	General standard for bottled/package drinking water
19.0	Standard for tomato
20.0	Code of hygienic practice for bottle/package drinking water other than natural mineral water
21.0	Code of hygienic practice for collecting, processing and marketing of of natural mineral water
22.0	Standard for raw milk
23.0	Standard for roasted cashew kernels
24.0	Standard sugar
25.0	Standard for fruit juices and netars

26.0	Standard for natural mineral water
27.0	Specification for Mangoes
28.0	Raw cashew nuts – specification
29.0	Raw cashew nuts –sampling and test methods
30.0	Code of practice for shea nuts and shea butter (unrefined)