

Food Industry Acronyms and Useful Terms

GMP, FDA, HACCP, oh my! Running a business in the food industry can be riddled with confusing acronyms and funny sounding words. But worry not! Check out our list of commonly used acronyms to help you navigate the industry lingo with confidence!

Acronym	Meaning
3-A SSI	3-A Sanitary Standards, Inc.
°C	Degrees Celsius
°F	Degrees Fahrenheit
AIB	American Institute of Baking
AOAC	Association of Official Analytical Chemists
ACP	Allergen Control Program
ANSI	American National Standards Institute
APC	Aerobic Plate Count (micro plating)
APPS	Aseptic Processing and Packaging System
ASP	Approved Supplier Program
ASQ	American Society for Quality
ATP	Adenosine Triphosphate
Aw	Water Activity
BPA	Bisphenol A (prop 65)
BRCGS / BRC	British Retail Consortium Global Standards (GFSI Scheme)
°Bx	Degree Brix
CA	Corrective Action
CAPA	Corrective And Preventive Action (pronounced: kappa)
CAR	Corrective Action Report
CB	Certification Body
CFR	Code of Federal Regulations
CFU	Colony Forming Units (micro)
CI	Continuous Improvement
CIP	Clean in Place
CL	Critical Limits
COA	Certificate of Analysis
CPC	Coliform Plate Count (micro plating)
CCP	Critical Control Point
COC	Certificate of Conformance
COO	Country of Origin
COP	Clean out of Place
CRM	Customer Relationship Management
DC	Distribution Center
DV Audits	Direct Verification Audits
ELAP	Environmental Laboratory Accreditation Program
EMP	Environmental Monitoring Program

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ENVM	Environmental Monitoring
EQA	Emulsion Quality Analyzer
EU	European Union
FALCPA	Food Allergen Labeling and Consumer Protection Act
FAT TOM	Food Acid Time Temperature Oxygen Moisture
FCS	Food Contact Surface
FD&C	Federal Food, Drug, and Cosmetic Act (1938)
FDA	US Food & Drug Administration
FFVA	Food Fraud Vulnerability Assessment
FSC	Food Sector Category (SQF)
FSIS	Food Safety and Inspection Service (USDA)
FSMA	Food Safety Modernization Act (FDA) (2011) (pronounced: fizz-muh)
FSMS	Food Safety Management System
FSPCA	Food Safety Preventive Controls Alliance
FSSC 22000	Food Safety System Certification
FSVP	Foreign Supplier Verification Program
GAP	Good Agricultural Practices
GDP	Good Documentation Practices
GDP	Good Distribution Practices
GFSI	Global Food Safety Initiative
Global GAP	Global Good Agricultural Practices
GLP	Good Laboratory Practice
GMP	Good Manufacturing Practices
GRAS	Generally Recognized As Safe
HA	Hazard Analysis
HACCP	Hazard Analysis Critical Control Point (pronounced: hassup)
HARPC	Hazard Analysis Risk-Based Preventive Controls (pronounced: harp-see)
HHST	Higher Heat Short Time (pasteurization)
HTST	High Temp Shorter Time (pasteurization)
HPC	Heterotrophic Plate Count (micro)
ICSSL	Interstate Certified Shellfish Shippers List
IFS	International Food Standard
IFT	Institute of Food Technologists
IMS	Interstate Milk Shipper
ISSC	Interstate Shellfish Sanitation Conference
ISO	International Organization for Standardization
LOG	Letter of Guarantee
MA	Moisture Analysis
MCL	Maximum Contaminant Level
MFG	Milk Fat Globule
MRL	Maximum Residue Limit

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NC	Non-Conformance
NCR	Non-Conformance Report
NIST	Nutritional Institute of Standards and Technology
NLEA	Nutrition Labeling and Education Act
NSF	National Sanitation Foundation
NSSP	National Shellfish Sanitation Program
oz/g	Ounces per Gallon
OIM	Oil in Milk (globule)
PC	Preventive Control
PCQI	Preventive Controls Qualified Individual
pH	Potential of Hydrogen/ Power of Hydrogen (acidity or basicity of aqueous solution)
PHF	Potentially Hazardous Food
PMO	Pasteurized Milk Ordinance
PO	Purchase Order
Primus GFS	(GFSI Scheme)
PP or PRP	Prerequisite Program
PPC	Process Preventive Control
PPE	Personal Protective Equipment
PPM	Parts per Million
QA	Quality Assurance
QC	Quality Control
QMS	Quality Management System
R&D	Research and Development
RLU	Relative Light Units
RO	Reverse Osmosis
ROP	Reduced Oxygen Packaging
SDS	Safety Data Sheet
SOI	Standard of Identity
SOP	Standard Operating Procedures
SQF	Safe Quality Food (GFSI Scheme)
SQFI	Safe Quality Food Institute
SSOP	Sanitation Standard Operating Procedures
TASC Grant	Technical Assistance Specialty Crop Grant
TCS	Time/Temperature Control for Safety
TPC	Third Party Certifier
UF	Ultra-Filtration
USDA	United States Department of Agriculture
UP	Ultra-Pasteurization
Vat	Batch Pasteurizer
WHO	World Health Organization
Y&M	Yeast and Mold (micro plating)