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TOPPAN Leefung Pte Ltd Resource Centre

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ii. Order via Singapore Standards eShop

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Please contact TOPPAN Leefung Pte Ltd, Resource Centre at

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Enabling Enterprise

Food Standards Committee (FSC) has developed three cold chain management standards to help ensure the freshness and quality of food. These standards are also important for the logistics industry as they would help strengthen Singapore's position as a cold chain hub. The newly revised Singapore Standard, SS 552 : 2009 on Cold Chain Management of Chilled Pork, previously known as Technical Reference, TR 20, is Asia's first national standard on cold chain management of chilled pork. It is also the second full-fledged Singapore Standard on cold chain management, following the completion of CP 95: 2002 Cold Chain Management for Milk and Dairy Products.

These cold chain management standards will benefit the fast moving consumers' goods (FMCG) industry. Implementation of these standards will help the industry gain higher productivity and reduce wastage for suppliers thus reducing costs. The SS will ensure the quality of food products is maintained from the farm through the various links of transportation and distribution right up to your dining table. These SS are also expected to provide high consumer satisfaction and industry growth with the improved management of every link along the cold chain.

Maintaining high food safety and quality standards is critical for protecting human health. Many countries have put in place strict food import standards to ensure that imported food is safe for consumption. The ISO 22000:2005 – Food safety management systems – Requirements for any organisation in the food chain is an essential standard for organisations needing to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

Singapore Standards

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| 1. SS 552:2009
Cold chain management of chilled pork
Covers chilled pork from both local and accredited overseas abattoirs, and chilled pork in vacuum and non-vacuum packs. | Price \$34.00 |
| 2. TR 24: 2007
Technical Reference for cold chain management of vegetables Applies to whole, intact vegetables which have not been processed. | Price \$48.60 |
| 3. CP 95 : 2002
Cold chain management - Milk and dairy products It sets out recommendations and guidelines for the proper management of the cold chain for milk and dairy products - from production and storage to transportation, distribution and point of sale. | Price \$34.00 |
| * PKG 710023 – Package on cold chain management
Package comprises: TR 24:2007, SS 552:2009 & CP 95:2002 | Price \$93.28 |

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| 4. SS 444: 1998
Hazard analysis and critical control point (HACCP) system and guidelines for its application. Sets out the principles of the Hazard Analysis and Critical Control (HACCP) system and provides general guidance for the application of the system adopted by Codex. | Price \$15.00 |
| 5. CP 3 : 1988
Code of practice for food hygiene (general) Provides a basis for establishing codes of hygienic practice for food manufacturing and requirements relating to food hygiene. | Price \$21.00 |
| * PKG 710012 – Package on food hygiene and HACCP
Package comprises: CP 3:1988 & SS 444:1998 | Price \$28.80 |

International Standards

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| 6. ISO 22000 : 2005
Food safety management systems – Requirements for any organization in the food chain. Specifies requirements for a food safety management system where an organisation in the food chain needs to demonstrate its ability to control food safety hazards to ensure that food is safe at the time of human consumption. | Price \$178.56 |
| 7. ISO/TS 22003:2007
Food safety management systems – Requirements for bodies providing audit and certification of food safety management systems. Defines the rules applicable for the audit and certification of a food safety management system (FSMS) complying with the requirements given in ISO 22000:2005 | Price \$118.68 |
| 8. ISO/TS 22004:2005
Food safety management systems – Guidance on the application of ISO 22000:2005. Provides generic guidance that can be applied in the use of ISO 22000. | Price \$115.20 |

* More Singapore Standards on food are available on the Singapore Standards eShop: <http://singaporestandardseshop.sg>

^ Prices subject to change and exclude GST.