

F FOOD SAFETY & COLD CHAIN MANAGEMENT STANDARDS

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Strengthening Cold Chain Logistics
for Food Industry

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SPRING Singapore has appointed Toppan Leefung Pte. Ltd. to manage the sale of the Singapore Standards and Technical References, as well as selected international and overseas standards. As the National Standards Body, SPRING Singapore continues to facilitate the development, promotion and implementation of Singapore Standards.

Enabling Enterprise

FOOD SAFETY & COLD CHAIN MANAGEMENT STANDARDS

The Food Standards Committee under SPRING Singapore has published three cold chain management standards to help ensure the freshness and quality of food. These standards are also important for the logistics industry to help strengthen Singapore's position as a cold chain hub. The SS 552 : 2009 on Cold Chain Management of Chilled Pork is Asia's first national standard on cold chain management of pork. It is also the second Singapore Standard on cold chain management, following the publication 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 supplies 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 products are safe for consumption. The ISO 22000 : 2005 – Food safety management systems -- Requirements for any organization in the food chain is an essential standard for organizations needing to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

The SS 444 : 2010 Hazard analysis and critical control point (HACCP) system and guidelines for its application was revised and published in 2011. HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying mainly on end-product testing in ensuring the safety of food.

The SS 565 : 2011 Specification for Chilled and Frozen Partially Cooked Fish Balls was also published in 2011 to help improve quality, safety and freshness of cooked fish balls.

SINGAPORE STANDARDS

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| <p>1. 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.</p> | <p>\$21.00</p> |
| <p>2. SS 444 : 2010 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.</p> | <p>\$21.00</p> |
| <p>*PKG 710012 – Package on food hygiene and HACCP Package comprises of CP 3 & SS 444</p> | <p>\$33.60</p> |

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| <p>3. TR 24 : 2007 Technical Reference for cold chain management of vegetables Applies to whole, intact vegetables which have not been processed.</p> | <p>\$48.60</p> |
| <p>4. CP 95 : 2002 Cold chain management - Milk and dairy products It sets out recommendation and guidelines for the proper management of cold chain for milk and dairy products - from production and storage to transportation, distribution and point of sale.</p> | <p>\$34.00</p> |
| <p>5. SS 552 : 2009 Code of practice for cold chain management of chilled pork (English version) Covers chilled pork from both the local and accredited overseas abattoirs, and chilled pork packed in vacuum and non-vacuum packs.</p> | <p>\$34.00</p> |
| <p>*PKG 710023 – Package on cold chain management Package comprises of TR 24, CP 95 & SS 552</p> | <p>\$93.28</p> |
| <p>6. SS 565 : 2011 Specification for chilled and frozen partially cooked fish balls Requirements for partially cooked fish balls distributed chilled or frozen using surimi as the basic raw material for processing.</p> | <p>\$15.75</p> |

INTERNATIONAL STANDARDS

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| <p>7. 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 organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.</p> | <p>\$187.24</p> |
| <p>8. ISO/TS 22002 - 1 : 2009 Prerequisite programmes on food safety - Part 1: Food manufacturing Specifies requirements for organization in establishing, implementing and maintaining prerequisite programmes (PRP) to assist in controlling food safety hazards.</p> | <p>\$147.98</p> |
| <p>9. 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.</p> | <p>\$129.86</p> |
| <p>10. 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.</p> | <p>\$120.80</p> |

**Prices are subject to change and exclude GST.*