

SINGAPORE STANDARD

Code of practice for tofu and related products



CP 54 : 1990

(ICS 664.26:635.655)

SINGAPORE STANDARD

Code of practice for tofu and related products

All rights reserved. Unless otherwise specified, no part of this Singapore Standard may be reproduced or utilised in any form or by any means, electronic or mechanical, including photocopying and microfilming, without permission in writing from SPRING Singapore at the address below:

Standards
SPRING Singapore
1 Fusionopolis Walk,
#01-02 South Tower, Solaris
Singapore 138628
Email : standards@spring.gov.sg

ISBN 9971-67-385-1

This Singapore Standard having been approved by the Food Product Standards Committee was endorsed by the Standards Council on 29 March 1990.

First published, 1990.

The Food Product Standards Committee appointed by the Standards Council consists of the following members:

	Name	Organisation
Chairman	: Mr Wong Mong Hong	Standards Council
Deputy Chairman	: Dr Vincent Yeo	Singapore Institute of Standards and Industrial Research
Secretary	: Miss Ida Tan	Singapore Institute of Standards and Industrial Research
Members	: Mr R Alagirisamy	Central Supplies Department
	Mr Chia Hong Kuan	Ministry of the Environment
	Mr Chia Weng Kaye	Singapore Food Manufacturers' Association
	Mr Chisty S A Saleem	The Singapore Malay Chamber of Commerce
	Dr Chua Sin Bin	Primary Production Department
	Mr Francis Goh	Association of Small and Medium Enterprises
	Dr Kwok Kain Sze	Singapore International Chamber of Commerce
	Mr Lim Kay Kong	Singapore Institute of Food Science and Technology
	Dr Sam Cheuck Tatt	Department of Scientific Services
	Mr Kantilal J Shah	Singapore Indian Chamber of Commerce
	Mr Tan Jin Soon	Singapore Manufacturers' Association
	Mr Tan Khieng Sin	Singapore Chinese Chamber of Commerce and Industry
	Mrs Tan Wei Ling	Ministry of Health
	Mr Teo Hee Peng	Ministry of Defence
	Mr Theng Chye Yam	Consumers' Association of Singapore
	Mr Charles Yeo	Singapore Manufacturers' Association

The Technical Committee appointed by the Food Product Standards Committee and responsible for the preparation of this standard consists of representatives from the following organisations:

	Name	Organisation
Chairman	: Mr Theng Chye Yam	Food Product Standards Committee
Deputy Chairman	: Dr Sam Cheuck Tatt	Department of Scientific Services
Secretary	: Mrs Maureen Lim	Singapore Institute of Standards and Industrial Research
Members	: Mr Chia Weng Kaye	Singapore Food Manufacturers' Association
	Mdm Foong Lai Wan	Singapore Manufacturers' Association
	Miss Goh Hwee Choon	Consumers' Association of Singapore
	Mr Goh Nyang Kuang	Singapore Food Manufacturers' Association
	Dr Kwok Kain Sze	Individual Capacity
	Miss Lim Jin Aye	Singapore Manufacturers' Association
	Miss Ng An Tyng	Singapore Institute of Standards and Industrial Research
	Miss Seah Huay Leng	Ministry of the Environment

CONTENTS

	Page
Foreword - - - - -	4
CODE OF PRACTICE	
1. Scope - - - - -	5
2. Description - - - - -	5
3. Types of tofu - - - - -	5
4. Manufacturing - - - - -	5
5. Hygienic manufacturing requirements - - - - -	6
6. Packaging and labelling - - - - -	8
7. Pre-distribution storage - - - - -	8
8. Transport and distribution - - - - -	8
9. Retail sale - - - - -	9

SINGAPORE STANDARD
CODE OF PRACTICE FOR TOFU AND RELATED PRODUCTS

FOREWORD

Tofu is one of the most popular foods in Singapore, offering an excellent and highly palatable source of protein at a reasonable price to the local population. It is widely sold in the "wet markets" without any refrigeration and also in supermarkets in a chilled state.

This code of practice aims to provide a comprehensive guide on hygiene requirements to all operations involved in the manufacture, distribution and sale of tofu and tofu products.

It was drawn up by the Technical Committee on Code of Practice for Tofu and Related Products and approved by the Food Product Standards Committee.

In preparing this Code, reference was made to the following publications:

1. Singapore Standard Code of Practice 3 : 1988 Food Hygiene (General)
2. Guidelines for the Handling of Chilled Foods 1982, Institute of Food Science & Technology (UK)
3. Tofu Standards, 1986, Soyfoods Association of America.

NOTE

1. Singapore Standards are subject to periodical review to keep abreast of technological changes and new technical developments. The revisions of Singapore Standards are announced through the issue either of amendment slips or of revised editions.
2. Compliance with a Singapore Standard does not exempt users from legal obligations.