

SINGAPORE STANDARD

**Code of practice for the processing and
handling of quick frozen foods**

[Formerly CP 46]



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SATS Catering Pte Ltd
Seafood Industries Association Singapore
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Singapore Institute of Food Science and Technology
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Singapore Retailers Association

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Foreword

This Singapore Standard was prepared by the Working Group on Processing and Handling of Quick Frozen Foods under the direction of the Food Standards Committee.

This standard is a revision of Singapore Standard CP 46 : 1989 'Code of practice for the processing and handling of quick frozen foods' and is re-designated as SS 635. It is based on the Codex Alimentarius Commission's 'Code of practice for the processing and handling of quick frozen foods' (CAC/RCP 8-1976, Revision 2008).

This standard aims to promote good processing and handling practices in the frozen food industry to ensure the production and sales of high quality frozen products. The subjects covered under this standard relate to proper processing and handling of quick frozen foods from raw material to the ultimate consumer. It involves application of efficient freezing techniques, retention of packaging integrity, proper stock rotation and maintenance of uniform product temperature of -18 °C or colder.

In preparing this standard, reference is also made to the 'Recommendations for the Processing and Handling of Frozen Foods' by the International Institute of Refrigeration, 4th Edition, 2006

Permission has been sought from Food and Agriculture Organization of the United Nations (FAO) for the reproduction of materials from CAC/RCP 8-1976 "Code of practice for the processing and handling of quick frozen foods", www.fao.org.

Acknowledgement is made for the use of information from the above publications.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

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Code of practice for the processing and handling of quick frozen foods

1 Scope and objectives

1.1 Scope

This Singapore Standard is intended to provide guidelines for the processing, handling, storage, distribution and retail of quick frozen foods.

This standard is applicable to quick frozen foods of all types that have been subjected to the process of quick freezing set out in Clause 6 of this standard and are offered for sale in a frozen state. This standard does not apply to ices and frozen milk and dairy products.

1.2 Objectives

The provisions of this standard should be interpreted as recommendations and are intended as a guide to assist in the processing and handling of quick frozen foods to ensure food safety and to maintain their quality up to the time of final sale.

2 Normative references

There are no normative references cited in this standard.