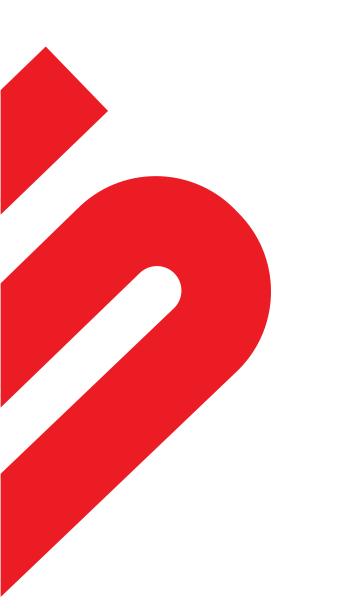




SINGAPORE STANDARD Code of practice for the processing and handling of quick frozen foods



Published by



CP 46 : 1989 (ICS 67.020)

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

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 Enterprise Singapore. Request for permission can be sent to: standards@enterprisesg.gov.sg.

ISBN 9971-67-362-2

This Singapore Standard having been approved by the Food Product Standards Committee was endorsed by the Standards Council on 28 March 1989.

First published, 1989.

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

Name	Organisation					
Chairman : Mr Wong Mong Hong Deputy	Standards Council					
Chairman : Dr Vincent Yeo	Singapore Institute of Standards and Industrial Research					
Secretary : Miss Lee Yoke Ming	Singapore Institute of Standards and Industrial Research					
Members : Mr R Alagirisamy	Central Supplies Department					
Mr Chia Hong Kuan	Ministry of the Environment					
Dr Chua Sin Bin	Primary Production Department					
Dr Chung Hock Kim	Ministry of Defence					
Haji Hashim Haji Abbas	Singapore Malay Chamber of Commerce and Industry					
Mr Khoo Seow Hwa	Singapore Food Manufacturers' Association					
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 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 : Dr Chua Sin Bin	Food Product Standards Committee					
Secretary : Mrs Maureen Lim	Singapore Institute of Standards and Industrial Research					

Members : Dr Ho Hon Fatt Mr Eddie Koh Thong Chiang Mr Peter Koh Ms Lee Seow Yong Mrs Leong-Quek Seow Chiang, Linda Mr Charles Rudd Mr David Tan Heng Piu Mr Paul Tan

Sec.

Primary Production Department
Singapore International Chamber of Commerce
Singapore Retail Merchants Association
Ministry of Defence
Singapore Institute of Standards and Industrial Research
Institution of Engineers, Singapore
Ministry of the Environment
Singapore Manufacturers' Association

Singapore Airport Terminal Services

Mr Christopher Toh

2

CONTENTS

									!	Page
Fore	word -		-	-	-	-	-	-	-	4
1.	Scope -	-	-	-	-	-	-	-	es	5
2.	Raw materials	and pre	paration	-	-	-			-	5
3.	Quick freezing	5a	-	-	-		-	-	-	5
4.	Storage-	-	-	-	-		-	-	•	6
5.	Cold store han	dling pra	actices	-	-	-	-	-	-	6
6.	Transport and	distributi	on	-	_ ^	-	-	-	-	7
7.	Retail sale	-	-	-	-	-	 .		-	7
8.	Packaging and	labelling	g-	-	-		-	-	-	8
9.	Hygiene	-	65	-	**	-	-	-	-	8
				4 51		-0				

APPENDICES

Α.	Method for checking product temperature	-	-	-	-	9
B.	Guidelines for the handling of quick frozen foo	ds du	uring trans	sport	-	14

SINGAPORE STANDARD

CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS

FOREWORD

This Code of Practice 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 Code 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 establishing this Code, the Committee believes that with its practical knowledge and experience, the industry itself is in a unique position to develop practices aimed at ensuring the highest quality of quick frozen products.

This Code is mainly based on the Codex Alimentarius Commission Volume E, 1st edition, CAC/RCP 8 : 1976 on 'Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods'.

Reference was also made to the following publications:

- 1. Code of Recommended Practices for the Handling and Merchandising of Frozen Foods by Frozen Food Roundtable, USA, Revised September 1981
- 2. Recommendations for the Processing and Handling of Frozen Foods by the International Institute of Refrigeration, 3rd Edition, 1988

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.

NOTE

- 1. Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions.
- 2. An SS or TR is voluntary in nature except when it is made mandatory by a regulatory authority. It can also be cited in contracts making its application a business necessity. Users are advised to assess and determine whether the SS or TR is suitable for their intended use or purpose. If required, they should refer to the relevant professionals or experts for advice on the use of the document. Enterprise Singapore shall not be liable for any damages whether directly or indirectly suffered by anyone or any organisation as a result of the use of any SS or TR.

3. Compliance with a SS or TR does not exempt users from any legal obligations.

1. SCOPE

1.1 This Code is intended to provide guidelines for the processing and handling of quick frozen foods.

1.2 This Code is applicable to quick frozen foods of all types which have been subjected to the process of quick freezing set out in clause 3 of this Code and are offered for sale in a quick frozen state.

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