

**SINGAPORE STANDARD**

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



Published by

**Enterprise**  
**Singapore**

**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](mailto: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:

	<b>Name</b>	<b>Organisation</b>
<b>Chairman</b>	: Mr Wong Mong Hong	Standards Council
<b>Deputy Chairman</b>	: Dr Vincent Yeo	Singapore Institute of Standards and Industrial Research
<b>Secretary</b>	: Miss Lee Yoke Ming	Singapore Institute of Standards and Industrial Research
<b>Members</b>	: 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:

	<b>Name</b>	<b>Organisation</b>
<b>Chairman</b>	: Dr Chua Sin Bin	Food Product Standards Committee
<b>Secretary</b>	: Mrs Maureen Lim	Singapore Institute of Standards and Industrial Research
<b>Members</b>	: Dr Ho Hon Fatt	Primary Production Department
	Mr Eddie Koh Thong Chiang	Singapore International Chamber of Commerce
	Mr Peter Koh	Singapore Retail Merchants Association
	Ms Lee Seow Yong	Ministry of Defence
	Mrs Leong-Quek Seow Chiang, Linda	Singapore Institute of Standards and Industrial Research
	Mr Charles Rudd	Institution of Engineers, Singapore
	Mr David Tan Heng Piu	Ministry of the Environment
	Mr Paul Tan	Singapore Manufacturers' Association
	Mr Christopher Toh	Singapore Airport Terminal Services

## CONTENTS

	Page
Foreword - - - - -	4
1. Scope - - - - -	5
2. Raw materials and preparation - - - - -	5
3. Quick freezing - - - - -	5
4. Storage- - - - -	6
5. Cold store handling practices - - - - -	6
6. Transport and distribution - - - - -	7
7. Retail sale - - - - -	7
8. Packaging and labelling- - - - -	8
9. Hygiene - - - - -	8

## APPENDICES

A. Method for checking product temperature - - - - -	9
B. Guidelines for the handling of quick frozen foods during transport - - - - -	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  $-18^{\circ}\text{C}$  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.