

SS 668 : Part 5 : 2021
(ICS 67.120.20)

SINGAPORE STANDARD

Cold chain management of chilled and frozen foods

– Part 5 : Code of practice for chilled table eggs

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Foreword

This Singapore Standard was prepared by the Working Group on Cold Chain Management of Chilled and Frozen Foods – Code of Practice for Chilled Table Eggs set up by the Technical Committee on Food Processing, Distribution and Services under the purview of the Food Standards Committee (FSC).

The review of the following standards resulted in the development of the SS 668 series of standards on cold chain management of chilled and frozen foods:

- SS 585 : 2013 Cold chain management of vegetables;
- SS 552 : 2016 Code of practice for cold chain management of chilled pork;
- SS 621 : 2016 Code of practice for cold chain management of milk and dairy products;
- TR 49 : 2016 Cold chain management of frozen fish and seafood.

The SS 668 series comprises the following parts under the general title of “Cold chain management of chilled and frozen foods”:

- Part 1 : General requirements
- Part 2 : Code of practice for meat
- Part 3 : Code of practice for vegetables and fruits
- Part 4 : Code of practice for fish
- Part 5 : Code of practice for chilled table eggs

NOTE – Parts 2 to 5 are intended to be used in conjunction with Part 1.

The introduction of new and modern technologies in food production at the farm, processing and packaging have revolutionised the whole concept of chilled and frozen food preparation, storage and transportation. These processes have a significant impact on consumers' perception and expectations of food safety and quality. Proper management of every link of the cold chain constitutes an integral part in the production, storage and transportation of wholesome and safe chilled and frozen foods to the consumers.

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. Where SSs are deemed to be stable, i.e. no foreseeable changes in them, they will be classified as “mature standards”. Mature standards will not be subject to further review unless there are requests to review such standards.*
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Cold chain management of chilled and frozen foods – Part 5 : Code of practice for chilled table eggs

0 Introduction

This standard is developed to meet the increasing demand by consumers for chilled table eggs, in terms of safety, quality and availability. It aims to set best practices for cold chain management for chilled table eggs to ensure the safety, quality and wholesomeness of chilled table eggs, safeguard public health and reduce unnecessary food waste.

It aims to achieve widespread adoption by the egg industry thus benefitting the cold chain participants and consumers.

1 Scope

This standard specifies cold chain requirements intended for the application and observance of temperature controls in the cold chain management for chilled table eggs and pasteurised shell eggs at the farm, during transportation, at the warehouse and during distribution. It sets out control measures for the handling of chilled table eggs during processing and storage.

The objectives of this standard are to establish and provide benchmarks for the management of temperature profiles in the cold chain management for chilled table eggs under hygienic and sanitary conditions. It also aims to uphold the safety, quality and wholesomeness of chilled table eggs and safeguard public health.

2 Normative references

The following referenced documents are indispensable for the application of this standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

SS 668 : Part 1 Cold chain management of chilled and frozen foods – Part 1: General requirements