

**SS 253:1981(2022)**  
(ICS 67.060)

**SINGAPORE STANDARD**

# **Specification for fresh white pan bread**

Amendment No. 1 (issued separately)

Confirmed and classified as a mature standard 2022

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SINGAPORE STANDARD

## **Specification for fresh white pan bread**

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## Acknowledgements

The confirmation of this Singapore Standard and classifying it as a mature standard was approved on 6 October 2022 by the Food Standards Committee (FSC) under the purview of the Singapore Standards Council.

FSC consists of the following members:

	<b>Name</b>	<b>Representation</b>
<b>Chair</b>	: Dr Allan Lim	<i>Individual Capacity</i>
<b>Deputy Chair</b>	: Dr Tan Lee Kim	<i>Singapore Food Agency</i>
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The Technical Committee on Food Products under FSC undertook the confirmation of this standard. The Technical Committee consists of the following members:

	<b>Name</b>	<b>Representation</b>
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	Ms Adelene Yap	<i>Singapore Food Agency</i>

## SS 253 : 1981

This Singapore Standard having been approved by the Food Industry Standards Committee was endorsed by the Standards Council on 20 March 1981.

First published, 1981.

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

	<b>Names</b>	<b>Organizations</b>
<b>Chairman :</b>	Mr Wong Mong Hong	Individual Capacity
<b>Deputy Chairman :</b>	Mr Chia Hong Hoe	Department of Scientific Services
<b>Secretary :</b>	Mrs Lee-Yoong Ngeun Yoon	Singapore Institute of Standards and Industrial Research
<b>Members :</b>	Mr Chia Hong Kuan	Ministry of the Environment
	Dr Chua Sin Bin	Primary Production Department
	Mr Lawrence Sandosham	Central Supplies Department
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	Captain Lum Yew Wai	Ministry of Defence
	Mr Peh Cheng Chuan	Singapore Food Manufacturers' Association
	Mr Tan Jin Soon	Singapore Manufacturers' Association
	Mrs Tan Wei Ling	Ministry of Health
	Mr Theng Chye Yam	Consumers' Association of Singapore

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

	<b>Names</b>	<b>Organizations</b>
<b>Chairman :</b>	Dr Lee Ngak Siang	Consumers' Association of Singapore
<b>Secretary :</b>	Mrs Tan-Lau Shuk Tack	Singapore Institute of Standards and Industrial Research
<b>Members :</b>	Mr Chia Hong Kuan	Ministry of the Environment
	Dr B Rachman	Singapore Manufacturers' Association
<b>Members :</b>	Miss Tai Mee Yin	Singapore Institute of Standards and Industrial Research
	Mr Teo Hee Peng	Ministry of Defence
	Mr Theng Chye Yam	Department of Scientific Services
	Mr Wang Lian Cheng	Singapore Bakery and Confectionery Trade Association
	Mr Wee Soon King	Singapore Bakery and Confectionery Trade Association

To keep abreast of technological changes and new technical developments in the manufacturing sector, Singapore Standards are subject to periodical review. Revisions of Singapore Standards are announced through the issue either of amendment slips or of revised editions.

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**SINGAPORE STANDARD**

**SPECIFICATION FOR WHITE PAN BREAD**

**FOREWORD**

Bread is one of the widely consumed foods in Singapore. There are many varieties and types of bread in the market. This standard prescribes only the requirements for white pan bread.

Being a product for direct consumption, the maintenance of hygiene and sanitation in the bakeries is important. The ingredients recommended to be used in the preparation of white pan bread are also prescribed.

This standard is drawn up to ensure product quality and to safeguard the health of consumers.

This standard is drawn up by the Technical Committee for White Pan Bread and approved by the Food Industry Standards Committee.

In preparing the standard, reference was made to overseas standards. Acknowledgement is made for the use of information from these standards:

- |  |   |
|--|---|
| 1. Canadian Government Specification Board Standard<br>32-Gp-1d : 1970 | Bread : White,<br>Enriched White,<br>and Wholewheat |
| 2. Indian Standard<br>1483 - 1968                                      | White Bread   |
| 3. Malaysian Standard<br>8.8 : 1974                                    | Bread and Wholemeal<br>Bread                        |
| 4. Chinese National Standard<br>3899 N5120-12 : 1975                   | Bread (Tentative)                                   |
| 5. Federal Specification<br>EE-B-671-G : 1971                          | Bread and Rolls                                     |
| 6. Sri Lanka Standard<br>141 : 1972                                    | White Bread   |

**1. SCOPE**

This standard prescribes the requirements and methods of test for white pan bread.

**2. DEFINITION**

**White Pan Bread** shall be the product obtained by baking, in closed or open tin, a yeast-leavened dough prepared with wheat flour complying with the Group I requirements in \*SS 46, water, and with or without the recommended ingredients listed in Clause 3.