

SS 612:2016(2022)
(ICS 67.060)

SINGAPORE STANDARD

Code of practice for tofu and related products

Confirmed and classified as a mature standard 2022

SS 612:2016(2022)
(ICS 67.060)

SINGAPORE STANDARD

Code of practice for tofu and related products

Published by Enterprise Singapore

All rights reserved. Unless otherwise specified, no part of this publication 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.

© Enterprise Singapore 2016

ISBN 978-981-4726-35-1

Contents

	Page
Foreword _____	3
0 Introduction _____	4
1 Scope _____	4
2 Normative references _____	4
3 Terms and definitions _____	4
4 Manufacturing _____	5
5 Hygienic manufacturing requirements _____	6
6 Packaging and labelling _____	17
7 Pre-distribution storage _____	18
8 Transport and distribution _____	18
9 Retail sale _____	19

Annex

A Hazard analysis and critical control point (HACCP) system and guidelines for its application _____	20
--	----

Figures

A.1 Logic sequence for application of HACCP _____	20
A.2 Example of decision tree to identify CCPs _____	21
A.3 Example of a HACCP worksheet _____	22

Foreword

This Singapore Standard was prepared by the Working Group on Tofu and Related Tofu Products under the direction of the Food Standards Committee.

Tofu is one of the most popular foods in Singapore, offering an excellent and highly palatable source of protein at a reasonable price to the local population. It is widely sold in the "wet markets" and also in supermarkets. It is preferable to store tofu in a chilled state.

This standard aims to provide a comprehensive guide on hygiene requirements to all operations involved in the manufacture, distribution and sale of tofu and tofu products.

In preparing this standard, reference was made to the following publications:

1. CAC/RCP1 – 1969, General Principles of Food Hygiene, Revision 4 — 2003, CODEX Alimentarius
2. Guidelines for the Handling of Chilled Foods, 1982, Institute of Food Science & Technology (UK)
3. Singapore Standard Code of Practice 3: 1988 Code of practice for Food Hygiene (General)
4. Tofu Standards, 1986, Soyfoods Association of America

Permission has been sought from the Food and Agriculture Organization of the United Nations (FAO) to reproduce their works from CAC/RCP1 – 1969 (Rev. 4 – 20030, General Principles of Food Hygiene, CODEX Alimentarius. The views expressed in this standard do not necessarily reflect the views or policies of the FAO.

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 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.*
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 and the Singapore Standards Council 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. Although care has been taken to draft this standard, users are also advised to ensure that they apply the information after due diligence.*
3. *Compliance with a SS or TR does not exempt users from any legal obligations.*

Code of practice for tofu and related products

0 Introduction

Tofu or Chinese bean curd is also known as soya bean curd, bean curd or soybean curd. Although there are many varieties of tofu, all tofu are made from three basic ingredients/additives – soybeans, water and coagulants. Tofu contains the bulk of protein found in the original soybeans.

Tofu has a soft texture and is sold in cakes. It is similar to "silken tofu", a Japanese invention, except that it is lightly pressed. "silken tofu", known as "Japanese tofu" in Singapore refers primarily to a product for which no pressing is involved in the manufacturing process and the tofu has not been drained of its whey.

Another very popular variety of tofu is tau kwa.

1 Scope

This code recommends general hygienic practices for use in the manufacturing and handling (including processing, packaging, storage, transport, distribution and sale) of tofu products for human consumption, in order to ensure a safe, sound and wholesome product for the benefit of the consumer.

This code is intended to apply to all types of tofu products and especially those which have been subjected to the process of pasteurisation set out in Clause 4 of this code and which are offered for sale in its chilled state.

The provisions of this code should be interpreted as recommendations and are intended as a guide to assist in the production and handling of the tofu products in order to maintain their quality up to the time of final sale.

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.

CAC/RCP1 – 1969, General Principles of Food Hygiene, Revision 4- 2003, CODEX Alimentarius