

MEDIA RELEASE

LAUNCH OF NEW FOOD SAFETY MANAGEMENT SYSTEMS STANDARD FOR FOOD MANUFACTURERS

10th January 2014 – The new SS 590:2013 Singapore Standard for Hazard Analysis and Critical Control Points based (HACCP-based) Food Safety Management Systems – Requirements for any Organisation in the Food Chain launched today, introduces a robust food safety management systems standard in Singapore which is closely aligned to the international ISO food safety management system standard (ISO 22000). It will help strengthen the credibility and enhance the competitiveness of food companies in local and global markets.

SS 590 covers requirements on sourcing, preparation, processing, manufacturing, packaging, storage, transportation, distribution, handling and offering for sale or supply of food in any sector of the food chain.

The new standard developed by the Food Standards Committee under the Singapore Standards Council brings two main benefits to more than 800 food manufacturers in Singapore. First, SS 590 will help enhance the branding of food manufacturing companies in food safety which in turn helps them in exporting overseas. The new standard will replace the Singapore Accreditation Council (SAC) HACCP Document No. 2¹. SAC will require all accredited certification bodies to migrate their current certifications of SAC HACCP Document No. 2 to SS 590 by 10 January 2016.

Second, since SS 590 is closely aligned to the international ISO food safety management system standard (ISO 22000), it is easier for companies that have implemented SS 590 to upgrade to ISO 22000 if required. This will be particularly helpful for small and medium-sized enterprises (SMEs) which may not have sufficient capabilities and resources to immediately adopt ISO 22000. By

¹ The full name of the document is Singapore Accreditation Council (SAC) HACCP Document No. 2 – Management of Food Safety based on HACCP – Requirements for a HACCP-based Food Management System

implementing SS 590, SMEs will put in place some systems and processes in line with ISO 22000, and this will greatly facilitate them to make the transition. Being certified to ISO 22000 will help companies gain recognition on food safety with potential local and global business partners, as well as increase market access.

“The certification to food safety management standards like HACCP and ISO 22000 has helped to assure the quality and consistency of our products. This has earned us credibility and confidence from our customers, which fuelled the growth of our blending business over the years,” said Mr Cheng Liang Chye, Managing Director, SMC Food 21, who believes that attaining the relevant standards has helped his company corner about 25% of the Japanese market in chocolate and ice cream blends.

“Food products manufactured in Singapore are known to have high standard of food safety and quality. Food standards play a pivotal role in ensuring the safety, freshness and quality of our food for mass consumption. Food manufacturers, especially those currently HACCP-certified or have the intention to obtain HACCP certification, will benefit from SS 590. The launch of SS 590 will help to strengthen Singapore’s branding in food safety,” explained Mr Tan Khieng Sin, Chairman, Food Standards Committee.

“SMF encourages food manufacturers to adopt SS 590. Through its implementation and adoption, the food safety and productivity of these businesses’ food products and services will improve, hence enabling access to targeted international export markets. With Singapore being a smaller economy, we still have to continually improve our food standards to maintain a strong foothold in the global arena,” said Mr Lam Joon Khoi, Secretary-General, Singapore Manufacturing Federation.

About Singapore Standards Council

The industry-led Singapore Standards Council advises SPRING Singapore, the national standards body, on the directions, policies, strategies and priorities for the Singapore Standardisation Programme.

The Council has appointed 11 Standards Committees to lead standards development and implementation in various functional areas. Under these Standards Committees, various Technical Committees and Working Groups, which comprise representatives from the industry, professional bodies, associations, academia and government agencies, are formed to undertake the preparation of standards.

The Food Standards Committee establishes food-related Singapore Standards and Technical References that meet industry needs and regulatory requirements, so as to achieve quality, productivity, safety and competitiveness.

For more information on the Singapore Standards Council, please visit www.spring.gov.sg/standards

For more information on the Food Standards Committee, please visit <http://www.spring.gov.sg/qualitystandards/std/pages/standards-committees.aspx?type=m#FSC>

About SMF Standards Development Organisation (SMF-SDO)

The Singapore Manufacturing Federation (SMF) was appointed by SPRING Singapore on 1 April 2011 as the Standards Development Organisation (SDO) for the following Standards Committees;

- Biomedical Standards Committee (BMSC)
- Food Standards Committee (FSC)
- General Engineering & Safety Standards Committee (GESSC)

SMF-SDO administers the development, promotion and implementation of standards in these areas to meet the needs of industry and regulators under the purview of the Food Standards Committee. SMF-SDO is guided by the industry-led Singapore Standards Council, which provides advice on the directions, policies, strategies and priorities for the Singapore Standardisation Programme, managed by SPRING Singapore, the national standards body.

About Singapore Manufacturing Federation (SMF)

Established since 1932, SMF represents the interest of the Singapore manufacturing community, driving its competitiveness and sustainable growth through serving industry-specific needs. Supported by 10 industry groups and 6 Centres of Excellence, SMF enhances the competitiveness of the industry by encouraging capacity development and capability building, innovation and productivity.

It provides opportunities for companies to collaborate, network; and to grow and expand both locally and internationally. Current membership stands at more than 3,000 corporate members ranging from SMEs to MNCs. For more information, please visit www.smfederation.org.sg

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