

**Standards
Sales Package
for SFMA
members
only!**

Grab this opportunity to discover how standards can grow your business

Standards can be your strategic business tool as it serves to improve the quality of your products and services and raise productivity. Public awareness of food safety issue heightens the need for companies to adopt the food safety management system to identify, prevent and reduce food-borne hazards. Adoption of standards can sharpen your competitive edge through increased consumer confidence and market access.

STANDARDS SALES PACKAGE FOR SFMA MEMBERS

| Food Safety Management: | | S\$ |
|-------------------------|--|-------|
| SS 444:2018 | Hazard analysis and critical control point (HACCP) system for food industry – Requirements with guidance for use | 28.75 |
| SS 590:2013 | HACCP-based food safety management systems – Requirements for any organisation in the food chain | 42.40 |
| SS ISO 22000:2018 | Food safety management systems – Requirements for any organisation in the food chain | 49.75 |

**20%
OFF**

Retail Price: \$120.90
SFMA Member Price: \$96.72
SAVING: \$24.18

| Frozen Food: | | S\$ |
|--------------|--|-------|
| SS 630:2017 | Code of practice for the processing and handling of cook-chill food | 22.45 |
| SS 635:2018 | Code of practice for the processing and handling of quick frozen foods | 28.75 |
| TR 49:2016 | Technical Reference for cold chain management of frozen fish and seafood | 20.25 |
| SS 565:2011 | Specification for chilled and frozen partially cooked fish balls | 16.15 |

**20%
OFF**

Retail Price: \$87.60
SFMA Member Price: \$70.08
SAVING: \$17.52

| Food Storage: | | S\$ |
|-------------------|---|-------|
| SS 610:2016 | Guidelines for cleaning performance of retail food and beverage (F&B) premises | 42.40 |
| SS 629:2017 | Code of practice for food storage in warehouses – Ambient / air-conditioned | 28.75 |
| SS 633:2017 | Code of practice for food waste management for food processing/manufacturing establishments | 36.10 |
| SS ISO 22000:2018 | Food safety management systems – Requirements for any organisation in the food chain | 49.75 |

**20%
OFF**

Retail Price: \$157.00
SFMA Member Price: \$125.60
SAVING: \$31.40

| Cold Chain Management: | | S\$ |
|------------------------|--|-------|
| SS 552:2016 | Code of practice for cold chain management of chilled pork | 36.10 |
| SS 585:2013 | Cold chain management of vegetables | 36.10 |
| SS 621:2016 | Code of practice for cold chain management of milk and dairy products | 28.75 |
| TR 49:2016 | Technical Reference for cold chain management of frozen fish and seafood | 20.25 |

**20%
OFF**

Retail Price: \$121.20
SFMA Member Price: \$96.96
SAVING: \$24.20

| Others: | | S\$ |
|-------------|--|-------|
| TR 57: 2017 | Guidelines on food safety and good hygiene practices for the vending industry | 14.55 |
| TR 58: 2017 | Guidelines for developing food products that qualify for approved nutrition or health claims | 14.55 |
| SS 604:2014 | Guidelines on nutrition and food service for older adults | 22.45 |

**20%
OFF**

Retail Price: \$51.55
SFMA Member Price: \$41.24
SAVING: \$10.31



Together, let's keep food safe!

To find out more about the Singapore Standardisation programme, visit www.enterprisesg.gov.sg/standards

Purchase Now!

 6826 9629/6826 9691

 singaporestandardseshop@toppanleefung.com

 1 Kim Seng Promenade
Great World City East Tower #18-01 S 237994

TOPPAN

TOPPAN LEEFUNG PTE. LTD.

The sale of standards is managed exclusively by