

Learning from Japan on food quality and safety

An eight-person delegation from Singapore visited Japan 23–25 June to examine Japanese food safety mechanisms and systems under the APO's Bilateral Cooperation Between NPOs (BCBN) Program. The mission was jointly conducted by the APO and Japan Productivity Center for Socio-Economic Development. The delegation, led by Quality Assurance Director Kong Hong Lam, SPRING Singapore, was also comprised of two other SPRING Singapore staff, three governmental officials promoting Singapore's food exports, and two senior managers from private companies in the food industry. They visited governmental departments and national institutions involved in Japanese food quality and safety regulatory systems and facilities of food production companies over the course of this three-day program. "It was indeed a very fruitful trip. The meetings gave me an in-depth understanding of Japanese customs and quarantine regulations. This will definitely assist us to be more efficient in our export coordination," said Regional Business Development Manager Claire Chng, Sin Hua Dee Foodstuff Industries Pte Ltd. 🌀



BCBN delegates at Kamaichi, a Japanese ISO-certified company