

# SAFER FOOD STORAGE

## 食物储存与安全

DO NOT CONSUME:

Packaging/Cans with

罐装食品的容器是否

- Dents 有凹痕和损害
- Swelling or leakage 有鼓胀和/或泄漏
- Rusts 生锈或有划痕
- Broken seals 破损



Reheat solid food until steaming (e.g. rice) 固体食物应该加热到有蒸汽 (如: 米饭)

Reheat liquid food until bubbling (e.g. soup) 液体应该加热到煮沸 (如: 汤)



Store foods in **dry** and **cool** places

**A**lways wash your hands!

Follow the "Best Before" dates

**E**nsure food packaging are not damaged

**R**eheat leftover foods



储存食物于阴凉干燥处

经常洗手，保持良好的卫生

在“最佳食用期”之前食用

确保罐装食品的容器不受损坏

把吃不完的菜弄热起来



Rice, noodles, bee hoon and bread should be stored away from direct sunlight.

米，面类，米粉应该储存于阴凉干燥处。



Wash your hands before handling foods.

触碰食物之前要洗手。

Wash your hands with soap after handling raw meat.

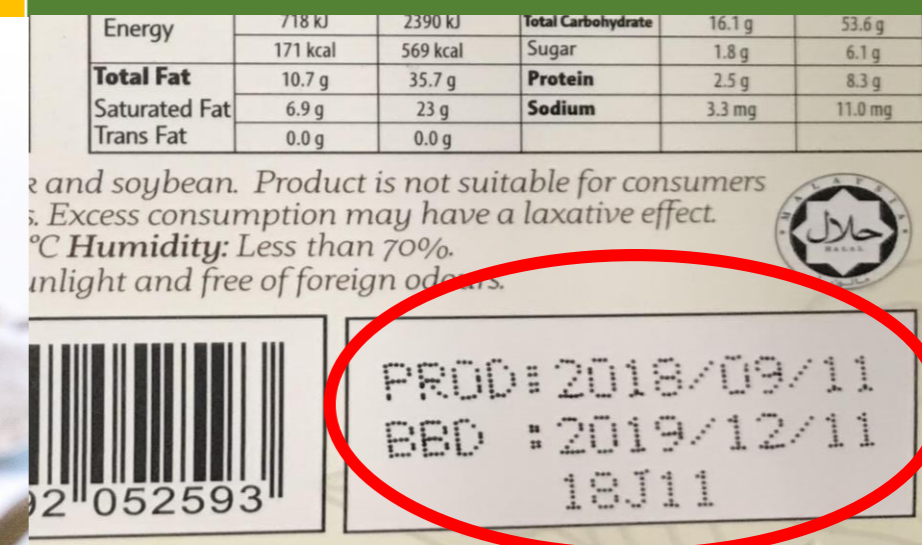
接触生肉后用肥皂洗手。



Always follow the "Best Before" date stated on the food packaging.

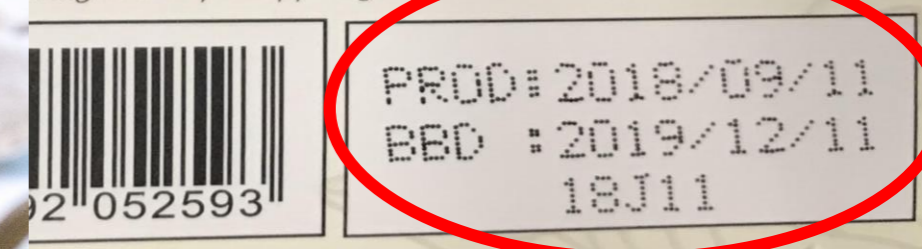
在“最佳食用期”之前食用。

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Energy	718 kJ	2390 kJ	Total Carbohydrate	16.1 g	53.6 g
	171 kcal	569 kcal	Sugar	1.8 g	6.1 g
Total Fat	10.7 g	35.7 g	Protein	2.5 g	8.3 g
Saturated Fat	6.9 g	23 g	Sodium	3.3 mg	11.0 mg
Trans Fat	0.0 g	0.0 g			

and soybean. Product is not suitable for consumers. Excess consumption may have a laxative effect. Humidity: Less than 70%. In light and free of foreign odors.



Scan the QR Code with your smart phone to access the information online or visit <http://bit.ly/TTSHConditions-Treatments>

Department of Nutrition and Dietetics  
TTSH Medical Centre, Level B2  
Contact: 6357 8322

