

# 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



Store foods in dry and cool places

Always wash your hands!

Follow the "Best Before" dates

Ensure food packaging are not damaged

Reheat leftover foods



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。



Energy	718 kJ 171 kcal	2390 kJ 569 kcal	Total Carbohydrate	16.1 g	53.6 g
<b>Total Fat</b>	10.7 g	35.7 g	<b>Protein</b>	2.5 g	8.3 g
Saturated Fat	6.9 g	23 g	<b>Sodium</b>	3.3 mg	11.0 mg
Trans Fat	0.0 g	0.0 g			

and soybean. Product is not suitable for consumers with soybean allergies. Excess consumption may have a laxative effect.

Humidity: Less than 70%. Store in a cool, dry place, away from heat and light and free of foreign odours.

**PROD: 2018/09/11**  
**BBD : 2019/12/11**  
**18J11**

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



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