

Media Release

DKSH Singapore Distribution Centers Achieve FSSC 22000 Certification

DKSH has received FSSC 22000 certification for its distribution centers in Jalan Buroh and Jalan Besut in Singapore. This certification underscores DKSH's commitment to food safety, operational excellence, and consumer protection across its supply chain operations in Singapore.

Singapore, January 8, 2026 – DKSH Singapore, a leading market expansion services provider in Asia and beyond, is proud to announce that its distribution centers in Jalan Buroh and Jalan Besut has successfully achieved FSSC 22000 certification, a globally recognized standard for “Food Safety Management System”. This milestone reflects DKSH's continued focus on maintaining the highest levels of food safety, quality, and compliance across its warehousing and distribution operations.

The certification was awarded following 4 audits, covering the storage and handling of ambient, chilled, and frozen food and pet food products. The certification applies to the storage of various food and pet food categories, such as confectionery, beverages, canned food, snacks, milk powder, sauces, dairy products, and processed meat, within ambient, chilled, and frozen warehouse environments at DKSH Singapore's distribution centers located at 47 Jalan Buroh and 8 Jalan Besut.

The FSSC 22000 certification reflects DKSH Singapore's ongoing efforts to continuously strengthen its internal processes and capabilities. This includes the continuous refinement of workflows and optimization of warehouse infrastructure to meet stringent food safety requirements, as well as targeted training programs that equip distribution center personnel with a strong, practical understanding of food safety standards.

In parallel, DKSH Singapore continually enhances its documentation, controls, and monitoring systems in line with industry best practices, while actively supporting the Singapore Food Agency's allergen awareness efforts. Together, these measures reinforce DKSH's responsibility to safeguard consumers through robust handling, storage, and distribution practices.

“Achieving the FSSC 22000 certification is a significant milestone for our distribution center operations in Singapore,” said Jaff Phua, Director, Supply Chain Management, DKSH Singapore. “It reflects the dedication and professionalism of our colleagues, as well as our unwavering commitment to delivering safe, reliable, and high-quality products to our clients. By strengthening food safety standards across our operations, we help protect consumers and contribute meaningfully to our purpose of enriching people's lives.”

Collectively, this achievement further strengthens DKSH's position as a trusted partner in the food and FMCG sector. It reinforces the organization's strong operational foundation and its ability to meet evolving regulatory and customer requirements. As DKSH continues to invest in people, processes, and infrastructure, the company remains committed to upholding global standards that build trust, ensure safety, and support sustainable growth across its supply chain operations.

About DKSH

For 160 years, DKSH has been delivering growth for companies in Asia and beyond across its Business Units Healthcare, Consumer Goods, Performance Materials, and Technology. As a leading Market Expansion Services provider, DKSH offers sourcing, market insights, marketing and sales, eCommerce, distribution and logistics as well as after-sales services, following its purpose of enriching people's lives. DKSH is a participant of the United Nations Global Compact and adheres to its principles-based approach to responsible business. Listed on the SIX Swiss Exchange, DKSH operates in 36 markets with 28,060 specialists, generating net sales of CHF 11.1 billion in 2024. www.dksh.com

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