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## Singapore

### Food and Agricultural Import Regulations and Standards - Narrative

### FAIRS Country Report 2016

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**Report Highlights:**

This report provides information on the regulations and procedures for the importation of food and agricultural products to Singapore. The Agri-Food and Veterinary Authority, the national authority responsible for ensuring food safety and food regulations in the country. The report also includes contact information for government regulatory agencies and import specialists. AVA regularly reviews and updates the Food Regulation. It is highly recommended to check regulations regularly. Various updates have been made in this report, and they include changes on pesticide, additional labeling requirements for pre-packed foods, and special purposes food. For the detailed information on certificates to export to Singapore, please refer to the latest version of GAIN FAIRS Certificate Report 2016 (Singapore).

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## SECTION I. FOOD LAWS:

As a country that imports 90% of its food, Singapore depends on the rest of the world for its food supply. The country imports from about 160 countries; and the United States is one of the country's main suppliers in addition to Malaysia, Indonesia, Australia and China. Heavy dependence on food imports has exposed Singapore's food supply and food safety to constant global challenges such as the outbreaks of animal diseases. Thus, the main goal of Singapore's food laws, policies and enforcement practices is to facilitate the supply of safe and wholesome food / food products for the country. While Singapore can be overly strict on SPS / food safety matters, it maintains a generally liberal and open trade system. Singapore does not impose quotas and tariffs on imported agricultural products except tobacco and alcoholic beverages.

The Agri-Food and Veterinary Authority (AVA) is the national authority responsible for food and agriculture matters in Singapore. The logo encapsulates AVA's mission in "ensuring a resilient supply of safe food, safeguarding the health and welfare of animals, safeguarding the health of plants and facilitating agri-trade". Established as a statutory board under the Ministry of National Development in 2000, AVA's main functions include facilitating agri-trade, ensuring a resilient supply of safe food, and warranting the safety of all food / food products in the country from production to just before retail. AVA adopts a science-based risk analysis and management approach based on international standards such as Codex and OIE to evaluate and ensure food safety. [www.ava.gov.sg](http://www.ava.gov.sg)

### Legislations



AVA administers nine statutes, including the Agri-Food and Veterinary Authority Act, the Animals and Birds Act, the Control of Plants Act, Endangered Species (Import and Export) Act, the Feeding Stuffs Act, Fisheries Act, the Sale of Food Act, the Wholesome Meat and Fish Act, the Wild Animals and Birds Act, and their subsidiary legislations. The **AVA Act (Chapter 5)** is an Act to "establish the Agri-Food and Veterinary Authority, to provide for its functions and powers; and for matters connected therewith," The food safety system is backed up by enforcement of food safety standards through a legal framework. Essentially, all food, drinks and eligible agricultural products, both local and imported products, are governed by AVA's laws and regulations. Major legislation that relate to food safety can be found [here](#).

The **Sale of Food Act (Chapter 283)** is an Act to ensure the wholesomeness and purity of general food products and establishing food standards; prevent the sale or the use of articles dangerous or injurious to health; and provide the regulation of food establishments.

The **Control of Plants Act (Chapter 57A)** is an Act that governs the cultivation, import, transshipment and export of plants / plant products; the protection of plants / plant products against pests and diseases; and the use of pesticides and measures pertaining to the development and improvement of the plant industry.

The **Feeding Stuffs Act (Chapter 105)** is an Act that provides the control of feeding stuffs for birds

and animals.

The **Wholesome Meat and Fish Act (Chapter 349A)** is an Act that regulates the slaughtering of animals, processing, packing, inspection, import, distribution, sale, transshipment and export of meat and fish products.

The **Animals and Birds Act (Chapter 7)** is an Act for preventing the introduction into, and the spreading within Singapore of diseases of animals, birds or fish; and for the control of the movement of animals, birds or fish into, within and from Singapore.

In terms of enforcement of meat and fish processing, AVA takes enforcement actions against meat and fish processing establishments and cold stores that do not observe Good Manufacturing Practices (GMPs) and violate the licensing condition of processing meat and fish products. AVA also works closely with other government agencies, such as the Checkpoints Authority to intercept illegal imports of food, animals and wildlife. Under Section 9 of the Wholesome Meat and Fish, AVA has the authority to issue bans to prohibit the importation of contaminated food products. Under Section 49 of the Sales of Food Act, there are provisions that authorize AVA to impose penalties ranging from fines to imprisonment.

### **Singapore Food Regulations**

One of the most important legislations is the **Sale Food Act (Chapter 283)**. It is an Act for securing the wholesomeness and purity of food and fixing standards for the same; preventing the sale, use of articles that are dangerous or injurious to health; and providing regulation for food establishments. The Act's Subsidiary Legislations of the Act include the following:

- Food Regulations
- Sale of Food (Composition of Offences) Regulations
- Sale of Food (Fees) Regulations
- Sale of Food (Food Establishments) Regulations
- Sale of Food (Prohibition of Chewing Gum) Regulations 2003

For U.S. exporters, Food Regulations are the most important as it provides the details of the country's guidelines governing imported foods – all food, drinks and edible agricultural products, including also food ingredients, and whether locally manufactured or imported are required to adhere with the prevailing requirements in the Food Regulations. Please click [here](#) for the Food Regulations.

The Food Regulations also contain specific provisions on the following:

- General requirements for labeling
- Exemptions from general requirements for labeling
- Containers to be labeled
- Hampers to be labeled
- Nutrition information panel
- False or Misleading statements, etc.
- Date-marking
- Removal, etc., of date-marking prohibited

- Claims as to presence of vitamins and minerals
- Misleading statements in advertisements
- Food and appliances offered as prizes
- Imported food to be registered
- Food Additives
- Incidental Constituents in Food
- Mineral Hydrocarbons
- Containers for Food
- Irradiated Food

#### **Part IV (of the Food Regulations): Standard and Particular Labeling**

Part IV of the Singapore Food Regulations provides Standards and Particular Labeling Requirements for the following product categories:

- Flour, Bakery and Cereal Products
- Aerating Ingredients
- Meat and Meat Products
- Fish and Fish Products
- Edible Fats and Oils
- Milk and Milk Products
- Ice-Cream, Frozen Confections and Related Products
- Sauces, Vinegar and Relishes
- Sugar and Sugar Products
- Tea, Coffee and Cocoa
- Fruit Juices and Fruit Cordials
- Jams
- Non-Alcoholic Drinks
- Alcoholic Drinks
- Salts
- Spices and Condiments
- Flavoring Essences or Extracts
- Flavor Enhancers
- Special Purpose Foods: Products consumed by those who require a special diet, including low-calorie food, infant foods such as infant formula, infant milk formula or milk preparation, diabetic foods, foods containing phytosterols, phytosterol esters, phytosterols or phytosterol esters, low sodium food, gluten-free food, low protein food and carbohydrate-modified food.
- Miscellaneous Foods: Products such as agar-agar, custard powder, edible gelatin, fish and prawn crackers.
- Rice

It is advisable for U.S. exporters consult relevant sections of the Food Regulations for information on their own specific food products. The AVA regularly reviews and updates the Food Regulations. Thus, it is highly recommended that U.S. exporters also contact AVA for further clarification (please see contact address listed in appendix I.)

AVA is responsible for the following:

- Regulates the safety of locally produced and imported fresh produce and processed foods.
- Enforces food safety programs for both locally produced and imported fresh produce and processed foods.
- Operates a comprehensive inspection program, monitors emerging health threats and develops food policies affecting fresh produce and processed foods.

AVA inspects all imported primary produce, livestock and processed food at ports of entry; in particular:

1. Inspects every consignment of meat and poultry imports for wholesomeness and freedom from disease, spoilage and economic fraud, apart from documentary checks. Samples are taken for microbiological examination to detect presence of food-borne pathogens and food borne parasites. Tests are also conducted for food physical quality. For more details on laboratory testing, please refer to AVA's website at [www.ava.gov.sg](http://www.ava.gov.sg)

Importers are requested to withhold the sale of imported meat and poultry products until the Singapore authorities clear them through physical examination and laboratory testing. This process is strictly carried out without exception. Shipments that fail to meet Singapore food safety standards are totally rejected and destroyed under AVA's supervision. That is why it is advised that U.S. exporters consult a competent Singaporean importer on the strict regulations imposed on imported meats before proceeding to export their products to Singapore.

2. Strictly monitors imported seafood for various chemical preservatives, particularly high-risk products such as oysters, clams, mussels, scallops and cooked crabmeat. These products are automatically detained upon arrival for physical inspection and laboratory testing. High-risk shellfish products may only be imported from sources with acceptable sanitation programs. A health certificate must accompany each shellfish import from the country of origin. Again, it is strongly advised that U.S. exporters check with a competent Singapore importer or the AVA on the requirements of the Singapore Food Regulations concerning fish and seafood before proceeding to export their products.
3. Inspects all imported fruits and vegetables. Samples are taken for laboratory testing for pesticide residues. All external cartons of imported fruits and vegetables are required either to be tagged or labeled to indicate their country of origin and packing plant, thus allowing the AVA to identify the farms, which use excessive pesticides. Consignments which exceed the prescribed maximum residue levels (MRLs) listed in the Singapore Food Act, Food Regulations are rejected and destroyed under AVA's supervision.

The allowable ingredients, preservative, additive, and coloring are listed in the Food Act, Food Regulations. It is always advisable for U.S. exporters or Singapore importers to seek prior permission if any of ingredients falls outside the scope of the current food regulations.

## **SECTION II. LABELING REQUIREMENTS:**

## A. General Requirements (Regulation 5):

The Food Regulations require that all pre-packed food products including also drinks for sale to be properly labeled.

The law requires that the following basic information be declared and provided in English:

- Name or description of the product: the common name of the food or drink or a description (in the case where a suitable common name is not available) which is sufficient to indicate the true nature of the product. It is advisable to check Part IV – Standards and Particular Labeling Requirement for Food of the Food Regulations to ensure that the terms used for the common name or the descriptions comply with the requirement
- Statement of Ingredients: A complete list of ingredients and additives should be declared in descending order of the proportions by weight in which they are present on each product label, i.e. the ingredient that weighed the most should be listed at the top. The exact identity or the permitted generic terms of the ingredients and additives should be declared. International Numbering System (INS) number or E number can be used for declaration of food additives. Under regulation 5 (4)(b)(i) of the Food Regulations, the name and description of ingredients should indicate their true nature. Please refer to the First Schedule of the Food Regulations for a listing of allowed ingredients belonging to food groups.
- Declaration of foods and ingredients known to cause hypersensitivity. Regulation 5(4)(ea) of the Food Regulations states that foods and ingredients known to cause hypersensitivity are required to be declared when present as an ingredient/additive or as a component of a compound ingredient. The following foods and ingredients to be declared are:
  - Cereals containing gluten. This group includes wheat, rye, barley, oats, spelt or their hybridized strains and their products.
  - Crustacean and crustacean products. This group includes crayfish, prawns, shrimps, lobsters, crabs and their products.
  - Eggs and egg products. This group includes eggs from laying hens as well as eggs from duck, turkey, quail, goose, gull, guinea fowl and their products.
  - Fish and fish products. This group also includes mollusks such as oysters, clams, scallops and their products.
  - Peanuts, soybeans and their products. Peanuts may be declared using similar terms such as “groundnuts”. Terms such as “soya” or “soy” can be used for soybeans.
  - Milk and milk products (including lactose). This group includes milk from cows, buffaloes, or goats and their products.
  - Tree nuts and nut products. This group includes almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, macadamia nut and their products.
  - Sulphites in concentrates of 10mg/kg or more. Food products that have sulphur dioxide and/or sulphites directly added and/or carried over from food ingredients at a total concentration of 10mg/kg or more (calculated in terms of total sulphur dioxide).
- Net Content: The net quantity, derived using the Minimum Quantity System or the Average



Quantity System, of the food in the package should be printed on the label, expressed in terms of volumetric measures for liquid foods (for example, milliliters, liters) or net weight for solid foods (for example, grams or kilograms) or any other measure. In the case of weight measure, suitable words such as “net” should be used to describe the manner of measurement. Food packed in a liquid medium, i.e. water, aqueous solutions of sugar and salt, fruit and vegetables juices in canned fruits and vegetables only, or vinegar, either singly or in combination, will be required to have both “net weight” and “drained weight” declared.

- Wording size for label: In general the wordings providing consumers with information on product information should be printed in letters of not less than 1.5 millimeters in height.
- Name and address of manufacturer, importer or package or distributor: The name and address of the manufacturer, packer or vendor should be printed on the label of foods of local origin. In the case of imported food, the label should indicate the name and address of the local importer, distributor or agent. Telegraphic, facsimile and post office addresses alone are not acceptable. The name appearing on the label will be presumed to be the name of the manufacturer, packer, local vendor or importer of the food unless proven otherwise. If more than one name appears, the names will be presumed to be that of the manufacturer, packer, local vendor or importer of the food.
- Country of Origin of the product: The labels of imported foods must contain the name of the country of origin. The name of a city, town or province alone is not acceptable as an indication of country of origin.
- The following words or any words indicating the presence of aspartame in any food: “PHENYLKETONURICS: CONTAINS “PHENYLALANINE
- **UPDATES/NEW:** Pre-packed food products (e.g. special purpose foods, foods with nutrition or health claims, etc.) are required to meet additional labelling requirements. Traders and manufacturers are required to ensure that their pre-packed food are labeled correctly before importing, advertising, manufacturing, selling or delivering their products. Pre-packed food product refers to any food product that is packed in a wrapper or container in advance, before being put up for sale.
- The latest information on labeling and advertising can be found [here](#)

### **Exemptions from Labeling Requirements / Regulation 5:**

- The labeling requirements do not apply to food, weighted, counted or measured in the presence of the purchaser and food which is loosely packed in the retailer’s premises.
- Regulation 5, except paragraph (4)(c), (d) and (e) should not apply to bread which is loosely packed in the retailer’s premises.
- Regulation 5(4)(b) should not apply to intoxicating liquor.

**Containers to be labeled:** Where food is sold in containers other than in a package, the seller must attach to the containers in which the food is stored, a label or statement visible to purchaser, the name or description of the product, list of ingredients, net weight or volume and the name and address of manufacturer, importer, packer or distributor.

**Hampers to be labelled:** Any items of pre-packed food which form part of a package / container is



allowed for sale as a single item if there appears on a label, marked on or securely attached to the package / container, the name and business address (in English) of the packer of the package / container.

**Nutrition Labeling:** Nutrition labeling is required when nutrition claims, vitamins and minerals claims or permitted health claims are made. Please see the following sections, (1) on regulations on declarations that are made on the labels of products and (2) where claims are made on nutritional content and vitamins and minerals.

U.S. exporters should note that AVA’s Food Control Division strictly enforces the labeling laws. It is a requirement to comply with Singapore’s Food Regulations before products are imported into Singapore.

**B. Specific Requirements (Regulation 5):**

Nutrition claims as defined in the Food Regulations, are representations that suggest or imply that a food has a nutritive property, and include references to: (a) energy; (b) salt, sodium or potassium; (c) amino acids, carbohydrates, cholesterol, fats, fatty acids, fiber, protein, starch or sugars; (d) vitamins or minerals; and (d) any other nutrient; but does not include a statement of ingredients.

Examples of nutrition claims are “Low in calories: “Sugar free” and “Reduced sodium”. Nutrition claims are allowed as long as the requirements of the Food Regulations and the nutrient claims guidelines published in “A Handbook on Nutrition Labeling” by Singapore’s Health Promotion Board (HPB) are complied with. A copy of the handbook can be downloaded from the above link that refers to “Food Labeling and Advertising”. Latest amendment was made in March, 2016.

The Food Regulations require nutrient declaration in an acceptable nutrition information panel, for pre-packed foods when nutrition claims are made. Here is an acceptable nutrition information panel:

<b>Nutrition Information</b>		
Servings per package <i>(here insert number of servings)*</i>		
Serving size: <i>(here insert the serving size)*</i>		
	Per Serving*	Per 100g (or 100 ml)
Energy	kcal, kJ or both	kcal, kJ or both
Protein	G	G
Fat	G	G
Carbohydrate	G	G
<i>(here insert the nutrients for which nutrition claims are made, or any other nutrients to be declared)**</i>		
*Applicable only if the nutrients are declared on a per serving basis.		
**Amounts of sodium, potassium and cholesterol are to be declared in mg.		

Source: AVA Food Regulations

**Additional requirements for foods claimed to be source of energy or protein.** Foods claimed to be a

source of energy are required to state on the labels the quantity of that food to be consumed in one day, which should yield at least 300 kcal. The labels should also include an acceptable nutrition information panel.

Foods claimed to be a source or an excellent source of protein should include on the label the quantity of that food to be consumed in one day, and an acceptable nutrition information panel. To claim as a source of protein, at least 12% of the total calorie yield of the food should be derived from protein. To claim as an excellent source of protein, at least 20% of the total calorie yield of the food should be derived from protein. In addition, the amount of food stated on the label as the quantity to be consumed in one day should also contain at least 10g of protein.

### Specific labeling requirements for certain food categories

Specific labeling requirements are stipulated for certain food categories under their individual specification standards. The following list comprises of examples of food categories with specific labeling requirements:

Type of Food	Singapore Food Regulations
Irradiated Food	Regulation 38
Wholegrain	Regulation 40A
Bakery Products	Regulation 53
Edible fats and oils	Regulation 79
Milk	Regulation 109
Coffee (coffee and chicory, coffee mixture, instant or soluble coffee and chicory)	Regulation 158, 159, 161
Fruit Juice	Regulation 171
Natural mineral water	Regulation 183A
Fruit wine	Regulation 195
Compounded liquor	Regulation 210
Infant Formula	Regulation 254
Rice	Regulation 260

*Source: AVA website*

**Warning Statements:** Products containing the ingredients listed below would need to be labeled with the relevant warning statements or any other statements to the same effect. For example:

Aspartame “Phenylketonurics: contains phenylalanine” [refer to regulation 5 (4)(f)]

Royal Jelly “Warning: This product may not be suitable for asthma and allergy sufferers” [refer to regulation 151A]

### C. Claims about Vitamins and Minerals

There are extensive regulations covering disclosures that are required to be made on the labels of products that claim to contain vitamins and/or minerals or claim to be rich in vitamins and/or minerals. Therefore, U.S. exporters are strongly advised to refer to the Food Regulations to check on their products' compliance with these regulations.

1. Foods that carry claims on the presence of vitamin(s) and/or mineral(s) on the label are allowed if the reference quantity for that food as laid down in Table II contains at least one-sixth of the daily allowance as laid down in Table I for the relevant vitamin or mineral.
2. No label shall claims that any article of food is enriched, fortified, ennobled, vitaminized, or in any way imply that it is an excellent source of one or more vitamins or minerals unless the reference quantity for that food as laid down in Table II contains not less than 50% of the daily allowance as laid down in Table I for the relevant vitamin or mineral.

<b>TABLE I VITAMINS AND MINERALS</b>		
Substances	To be calculated as	Daily Allowance
Vitamin A, vitamin A alcohol and ester, carotenes	Micrograms of retinol activity	750 mcg
Vitamin B1, aneurine, thiamine, thiamine hydrochloride, thiamine monoitrate	Milligrams of thiamine	1 mg
Vitamin B2, riboflavin	Milligrams of riboflavin	1.5 mg
Vitamin B6, pyridoxine, pyridoxal, pyridoxamine	Milligrams of pyridoxamine	2.0 mg
Vitamin B12, cobalamin, cyanocobalamin	Micrograms of cyanocobalamin	2.0 mcg
Folic acid, folate	Micrograms of folic acid	200 mcg
Niacine, niacinamide, nicotinic acid, nicotinadmine	Milligrams of niacin	16 mg
Vitamin C, ascorbic acid	Milligrams of ascorbic acid	30 mg
Vitamin D, vitamin D2, vitamin D3	Micrograms of cholecalciferol	2.5 mcg
Calcium	Milligrams of calcium	500 mg
Iodine	Micrograms of iodine	100 mcg
Iron	Milligrams of iron	10 mg
Phosphorus	Milligrams of phosphorus	800 mg

<b>TABLE II</b>	
Food	Reference Quantity

Bread	240 g
Breakfast Cereals	60 g
Extracts of meat or vegetables or yeast (modified or not)	10 g
Fruit and vegetable juices	200 ml
Fruit juice concentrates (diluted according to directions on the label)	200 ml
Fruit juice cordials (diluted according to directions on the label)	200 ml
Flavored cordials or syrups (diluted according to directions on the label)	200 ml
Malted milk powder	30 g
Condensed milk	180 g
Milk powder (full cream or skimmed) and food containing not less than 51% of milk powder	60 g
Other concentrated liquid food including powdered beverage not specified above (diluted according to directions on the label)	200 ml
Liquid food not specified above	200 ml
Solid food not specified above	120 g

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3. The label should not contain any statement claiming or implying that the article of food is a source of one or more vitamins or minerals if it contains less than 50% of the recommended daily allowance as specified in Table I unless the recommended daily intake of the food contains not less than 50% of the recommended daily allowance and unless the recommendation is declared on the label.
4. When vitamin A or vitamin D or a mineral is added to a food, the addition must not increase the vitamin A content to more than 750 mcg of retinol activity per reference quantity for that food as specified in Table II, nor increase the content of vitamin D to more than 10 mcg of cholecalciferol or of any mineral to more than 3 times the daily allowance (as specified in Table I for that mineral) per reference quantity for that food as specified in Table I.

#### **D. Date marking**

Expiry date information is required to be permanently marked or embossed on the package, and printed in letters not less than 3 mm in height, along with the general labeling requirements.

The pre-packed foods listed in the Second Schedule (the list is reprinted here in Table 1) of the Singapore Food Regulations are required to be labeled with their expiry dates.

<b>Table 1 List of pre-packed food that are required to be date-marked with their expiry dates</b>		<b>Format of Date Marking</b>
1.	Cream, reduced cream, light cream, whipped cream and sour cream excluding sterilized canned cream.	The year of the date mark is optional. For example, the expiry date of pasteurized milk can be declared as “31 May 12” or “31 May”
2.	Cultured milk and cultured milk drink.	
3.	Pasteurized milk and pasteurized milk drink.	
4.	Yoghurt, low-fat yoghurt, fat-reduced yoghurt, non-fat yoghurt and yoghurt products.	
5.	Pasteurized fruit juice and pasteurized fruit juice drink.	
6.	Pasteurized vegetable juice and pasteurized vegetable juice drink.	
7.	Tofu, “taufu” or “doufu”, a soybean curd product made of basically soybeans, water and a coagulant, including “egg tofu”, “taukau” or “dougan”, and the soft soybean curd dessert known as “tauhui”, “tofa”, or “douhua”, but excluding the oil fried tofu in the form of a pouch known as “taupok”, and the fried/dried beancurd stick.	
8.	Food which is stored or required to be stored at a chilling temperature to maintain or prolong its durable life, including read-to-eat minimally processed fruits and vegetables* but excluding raw fruits and vegetables	
9.	Vitaminised fruit juice and vitaminised fruit juice drink.	The day of the date mark is optional. For example, the expiry date of infants’ food can be declared as either “31 May 12” or “May 12”.
10.	Vitaminized vegetable juice and vitaminized vegetable juice drink.	
11.	Liquid milk and liquid milk products excluding condensed milk, sweetened condensed milk, evaporated milk and canned sterilized milk and milk products.	
12.	Flour	
13.	Salad dressing	
14.	Mayonnaise	
15.	Raisins and sultanas	
16.	Chocolate, milk chocolate and chocolate confectionery in which the characteristic ingredient is chocolate or cocoa, with or without the addition of fruits and nuts.	
17.	Breakfast-cereal with or without fruit and nuts except cereal in cans.	
18.	Infants’ food	
19.	Edible cooking oils	

*\*Refers to fresh fruits and vegetables that have been peeled, cored, sliced, chopped, and shredded, prior to being packaged for sale and/or ready for consumption.*

Expiry date as defined in the Food Regulations as the date after which the food, when kept in accordance with any storage conditions indicated on the label of that food, may not retain its normal

nature and quality. The expiry date should be shown in one of the following ways:

- “USE BY (here insert the day, month and year)”;
- “SELL BY (here insert the day, month and year)”;
- “EXPIRY DATE (here insert the day, month and year)”;
- “BEST BEFORE (here insert the day, month and year)” or other words of similar meaning.

Where the validity of the date mark is dependent on its storage, the storage direction of that food must be stated on the label or package. For example: “BEST BEFORE: JAN 30 2012. Store in a cool, dry place”

Where the pre-packed food as specified in item 8 of the Second Schedule (Table 1 above) is a raw produce, it should be sufficient for the date mark to state the date of packing in the following manner:

- “PACKING DATE (here insert the day, month and year)”;
- “PACKED ON (here insert the day, month and year)”;
- “PKD (here insert the day, month and year)”

The expiry dates and packing dates referred to above must be expressed in the following manner: (a) the day of the month be expressed in figures, where the figure is a single digit, it should be preceded by a zero; (b) the month of the year be expressed in words and may be abbreviated by using the first 3 letters of the alphabet of the month except that where the day is shown first then followed by the month and year, the month may be expressed in figures; and (c) the year be expressed in figures in full or by the last two figures of the year.

Raw Produce would include – raw meat; raw minced or chopped meat; raw organs; raw fish; raw crustaceans; and raw shellfish, but exclude processed or manufactured food products such as corned, cured, pickled or salted meat, smoked meat, hamburger meat and other burger meat, sausage meat, smoked fish, fish ball and fish cake.

For products packed in bulk, it is sufficient to state either the date of manufacture or the expiry date. The removal, etc., of date marking is prohibited; and no person should do the following:

- remove, erase, alter, obscure, superimpose or in any way tamper with any date mark on any prepacked food;
- import, sell, consign or deliver any prepacked food with an expired date mark; or
  - import, sell, consign or deliver any prepacked food which has been stored in a condition which contradicts the storage condition specified on the package or the label.

#### **E. Labeling of Infant Formula**

Every package of infant formula, other than infant milk formula, must have a label indicating the sources of protein. The indication should be printed immediately after the common name “infant food”. The label must include:

- a. Directions as to the method of preparing the food.

- b. The amount of energy and the number of grams of protein, fat and carbohydrate per 100 ml or other equivalents of formula prepared in accordance with instructions.
- c. The total quantity of each vitamin and mineral per 100 ml or other equivalents of formula prepared in accordance with the instructions.
- d. A statement suggesting the amount of the prepared food to be given each time, and the number of times such amount is to be given per day; such statement should be given for each month of the infants' age up to 6 months.
- e. Directions for storage and information regarding its keeping qualities before and after the container have been opened.
- f. Information that infants over the age of 6 months should start to receive supplemental foods in addition to the formula.

### **SECTION III. PACKAGING AND CONTAINER REQUIREMENTS:**

According to the Regulations, "container" includes "any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article and in particular includes a wrapper or confining band"; and "package" includes "every means by which food may be cased, enclosed, contained or packed".

Under the Food Regulations, the following are prohibited:

- 1. Contains more than 1 ppm of vinyl chloride monomer;
- 2. If any package or container yields, or is likely to yield to its contents more than 0.05 ppm vinyl chloride monomer; or
- 3. If any package or container yields, or is likely to yield to its contents any compounds known to be carcinogenic, mutagenic, teratogenic or any other poisonous or injurious substances.

The Food Regulations prohibit the sale, consignment or delivery of any appliance, container or vessel that is intended for use in the storage, preparation or cooking of food, and is either capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food stored, prepared or cooked in it.

Additionally, the regulations forbid the use of ceramic food ware where the maximum amount of lead in any of six units examined is:

- a. not more than 3.0 mcg of lead per ml of leaching solution in the case of a flatware with an internal depth of not more than 25 mm;
- b. not more than 2.0mcg of lead per ml of leaching solution in the case of a small hollow-ware with a capacity of less than 1.1 liters but excluding cups and mugs;
- c. not more than 1.0 mcg of lead per ml of leaching solution in the case of a large hollow-ware with a capacity of 1.1 liters or more but excluding pitchers;
- d. not more than 0.5 mcg of lead per ml of leaching solution in the case of cups and mugs;
- e. not more than 0.5 mcg of lead per ml of leaching solution in the case of pitchers.

The use of lead piping for the conveyance of beer, cider or other beverages or liquid food is also prohibited.



## SECTION IV. FOOD ADDITIVES REGULATIONS:

Food additives are described as chemical substances which are intentionally added to food in order to serve specified technological functions. They can be derived from natural sources or artificially synthesized. In Singapore, only those food additives that have undergone relevant risk assessments by AVA will be allowed for use in food products. The usage of food additives in food must comply with the Food Regulations to ensure that they are only used when there is a technological justification; do not represent health risks to consumers; and do not mislead consumers.

Also the food additives description are for an amount appropriate to the quantity of such specified food should also be in accordance with the Food Regulations, and the purity of permitted food additives must conform to the specifications in the Food Regulations. Under Regulation 15(4) of the Food Regulations, food additives in food must comply with their respective specifications as suggested by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

The specifications containing specific purity requirements for the food additive can be found on the JECFA website: <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/> In the event there are no JECFA specifications for a food additive, AVA refers to accepted specifications and purity criteria published in the British Pharmacopoeia (<http://www.pharmacopoeia.co.uk/>), European Pharmacopoeia (<http://www.edqm.eu/>) or the Food Chemical Codex (<http://www.usp.org/>).

The Food Regulations contain comprehensive regulations relating to food additives and their use in food and drinks manufactured, imported and sold in Singapore. The positive additives list refers to the types of food additives and their functions:

1. Anti-caking agents
2. Anti-foaming agents
3. Anti-oxidants
4. Sweetening agents
5. Chemical preservatives
6. Coloring matter
7. Emulsifiers and stabilizers
8. Flavoring agents
9. Flavor enhancers
10. Humectants
11. Nutrient supplements
12. Sequestrants
13. Gaseous packaging agents
14. General purpose food additives

The Food Regulations provide: (1) official definitions of additives; (2) details of additives that are permitted for use in Singapore including their permitted uses and / or proportions of use; and (3) specific labeling requirements.

The Food Regulations on food additives are to be read and interpreted with reference to the following detailed schedules to the Food Regulations:

- Third Schedule defines: Permitted oxidants, their use and the amounts that are permitted in specified foods, including processed foods, unprocessed foods and some food ingredients.
- Fourth Schedule defines: The range of specific permitted chemical preservatives, their use and the amounts that are permitted in specific foods, including processed foods, unprocessed foods and some food ingredients.

Chemical preservatives are divided into 3 classes:

- Class I: chemical preservatives such as: (i) common salt; (ii) sugars; (iii) vinegar or acetic acid, ascorbic acid, erythorbic acid, citric acid, malic acid, phosphoric acid, or tartaric acid or the calcium, potassium or sodium salts of any of the acids specified here; and (iv) ethyl alcohol or potable spirits;
- Class II: chemical preservatives such as: (i) sulphur dioxide; (ii) benzoic acid; (iii) methyl para-hydroxy-benzoate or propyl para-hydroxy-benzoate; (iv) sorbic acid; (v) propionic acid; (vi) nitrates; (vii) nitrites
- Class III: such as dimethyl dicarbonate.
- Fifth Schedule defines: Permitted coloring matters; synthetic organic and other colors.
- Sixth Schedule defines: Permitted emulsifiers and stabilizers.
- Seventh Schedule defines: Permitted nutrient supplement
  - Part I: Vitamins; Part II: Minerals; and Part III: Amino Acids
- Eighth Schedule defines: Permitted general purpose food additives
- Ninth Schedule defines: Food with maximum amounts of pesticide content that specific types of food and drinks may contain. If a particular pesticide is not found in the schedule, the Codex Alimentarius Commission recommendations would be consulted.
- Tenth Schedule defines: Permitted maximum amount of arsenic, lead and copper permitted in food.
- Eleventh Schedule defines: Microbiological standards for milk powder, buttermilk powder, pasteurized milk, ice cream, cooked crab meat, prawns and shrimps, mollusk ready for consumption, edible gelatin, fish ready for consumption, pastry, meat ready for consumption and any solid or liquid food ready for consumption.

Key point to note: As AVA periodically updates regulations to take into account new products, new risks and new scientific findings on pesticides and other contaminants in foods, the contents of the above schedules change. It is recommended that U.S. exporters and their importers review the most up-to-date content of the schedules online or in consultation with the relevant authorities to ensure that their products are in compliance with the Singapore Food Regulations.

The following is a link to the Food Regulations and the list of permitted food additives:

<http://www.ava.gov.sg/explore-by-sections/food/bringing-food-into-singapore-andexporting/commercial-food-imports>

## **SECTION V. PESTICIDES AND OTHER CONTAMINANTS:**

Pesticide under the Singapore Food Regulations is defined as a “substance or compound used or capable of being used or intended for use for agricultural, pastoral, horticultural, domestic or industrial purposes for controlling, destroying or preventing the growth and development of any fungus, bacterium, virus, insect, mite, mollusk, nematode, plant or animal or for any other related purposes”.

AVA issued several guidelines for pesticide registration:

- All pesticides used in the cultivation of plants must be registered with the Director-General, Agri-Food and Veterinary Services. Pesticides for industrial, public hygiene and household uses do not need to be registered under the Control of Plants Act.
- Any person who manufactures, imports, distributes, supplies or sells any pesticide and who is conducting business in Singapore which is registered under the Business Names Registration Act 2014, or any company incorporated under the Companies Act, may apply for the registration of pesticide for use in the cultivation of plants in Singapore.
- Applicants are required to get approval from the Pollution Control Department (PCD) of the National Environment Agency (NEA) for use of the pesticides in Singapore before applying for registration of pesticides for use in the cultivation of plants.
- If applicants are dealing with pesticides that are listed in the Environmental Protection and Management Act (EPMA), a copy of the Hazardous Substances License issued by the PCD/NEA must accompany the application.

Under the Food Regulations, foods containing incidental constituents, i.e. any extraneous substance, toxic substance, pesticide, heavy metal, antibiotic, oestrogen or mycotoxin that is introduced into or on a food are not permitted.

Unless otherwise prescribed in the Regulations, pesticide residue contained in any food must not exceed the maximum limit stated for the residue adopted by the Codex Alimentarius Commission.

As specified in the Food Regulations, foods containing the following are not permitted for import and sale in Singapore:

- Foods containing arsenic, lead and copper in amounts in excess of those specified in the Tenth Schedule are not permitted for import and sale in Singapore. Seaweed which contains inorganic arsenic in excess of 2 ppm is not permitted.
- Any Fish or fish products containing mercury in excess of 0.5 ppm and 0.05 ppm for any other food.
- Tin in excess of 250 ppm are not permitted.
- Mollusks/dried mushrooms containing cadmium in excess of 1 ppm, or any seaweed containing cadmium in excess of 2 ppm, or any cocoa or cocoa products containing cadmium in excess of 0.5, or any other food containing cadmium in excess of 0.2 ppm.
- Antimony in excess of 1 ppm is not permitted.
- Antibiotic residues and or detectable antibiotic residues or their degradation products in milk, meat and meat products, or any other food intended for human consumption. However, Nisin (which have been sufficiently heat processed to destroy spores of *Clostridium botulinum*) may

be used in the preservation of liquid eggs, cheese and canned foods.

- Oestrogen residues in meat or any food derived from meat which contain residues of the following compounds: (a) diethylstilbestrol (3, 4-bis(p-hydroxyphenyl)-3hexene);(d) hexoestrol (3, 4-bis(p-hydroxyphenyl)-n-hexane); (c) dienoestrol (3,4-bis(p-hydroxyphenyl)-2, 4-hexadiene).
- Mycotoxins: food containing alfatoxin B1 or total aflatoxins (B1, B2, G1 and G2) in excess of 5 parts per billion are not permitted. Milk containing alfatoxin M1 in excess of 0.5 parts per billion is also not permitted. Infant formula containing aflatoxin M1 in in excess of 0.024 parts per billion as calculated on the reconstituted read-to-drink product is not permitted as well. Patulin in excess of 50 parts per billion for fruit; or food containing fruit juice as ingredient are not allowed as well.
- 3-monochloropropane-1,2diol (3-MCPD) in excess of 20 parts per billion, calculated on 40% dry matter content, in any soy sauce or oyster sauce is not permitted.
- Melamine. (a) Powdered infant formula containing melamine in excess of 1 ppm; (b) any liquid infant formula (as consumed) containing melamine in excess of 0.15 ppm; or (c) any food (other than powdered infant formula or liquid infant formula (as consumed) containing melamine in excess of 2.5 ppm are all not permitted.

### **Microbiological Contamination**

1. Foods which are ready for human consumption must not be contaminated with Escherichia coli exceeding 20 per gm or per ml in the case of liquid food or with any pathogenic micro-organism.
2. Any food specified in column 1 of the Eleventh Schedule (Microbiological standards) has to comply with the standard specified in columns 2 and 3 of that Schedule.
3. The mould count for tomato products shall be such that the percentage of positive fields shall not be more than 20% for tomato juice and 40% for other comminuted tomato products, including ketchup, puree and paste.
4. The percentage of microscopic fields shall be examined in accordance with the method laid down by the “Association of Official Agricultural Chemists” of the United States.

### **SECTION VI. OTHER REGULATIONS AND REQUIREMENTS:**

In general, all commercial food imports entering Singapore must come from accredited establishments in approved countries. In addition, only those traders who are licensed or registered with AVA can bring in shipments of food products to enter Singapore.

Please click [here](#) for more information on “Licensing and Registration of Traders”.

Essentially, there are five import requirements and procedures for bringing food products to Singapore:

#### **1. Apply for trader’s license or register with AVA**

All traders who would like to import, export or transship food products are required by law to either obtain a relevant trader’s license or register with AVA. The general requirements for traders are as

follows:

- Register the company with [Accounting and Corporate Regulatory Authority \(ACRA\)](#); ACRA will issue a Unique Entity Number (UEN) to Singapore-registered companies.
- Register and activate UEN with [Singapore Customs](#); specifically please refer to the Singapore Customs circular on the Activation of Customs Account or contact (65) 6355-2000 for more details.
- [Open and maintain a GIRO account](#) with AVA for payment of fees and permits.

A license is required for the following:

1. Importing, exporting or transshipping meat and fish products.
2. Importing or transshipping fresh fruits and vegetables.
3. importing fresh table eggs

Registration is required for the following:

Importing processed food and food appliances (including food ware and food utensils)

Please click [here](#) for the Step-by-Step guideline for license application.

## 2. Food imports must comply with food legislation

U.S. exporters must ensure that their food imports comply with AVA's relevant legislations.

Type of Food	Legislation
Meat and fish	<ul style="list-style-type: none"><li>• Wholesome Meat and Fish Act</li><li>• Sales of Food Act</li><li>• Food Regulations</li></ul>
Fresh fruit and vegetables	<ul style="list-style-type: none"><li>• Control of Plants Act</li><li>• Sale of Food Act</li><li>• Food Regulations</li></ul>
Fresh eggs	<ul style="list-style-type: none"><li>• Animal and Birds Act</li><li>• Sale of Food Act</li><li>• Food Regulations</li></ul>
Processed eggs Processed food Food-appliances	<ul style="list-style-type: none"><li>• Sale of Food Act</li><li>• Food Regulations</li></ul>

(Sources: AVA)

U.S. exporters can find the above and other relevant and subsidiary legislations [here](#)

### **3. Meet AVA's conditions for specific types of food**

Different requirements and conditions apply to specific types of food. Essentially, the conditions would depend on the type of food, source, country, etc. For example, meat / meat products can only be imported from accredited overseas establishments.

Please refer to [General Classifications of Food & Food Products](#) for more information on AVA's categories of food products. This section will be elaborated further below.

### **4. Satisfy AVA's labeling requirements**

For more information on food labelling, please refer [to Labeling Guidelines for Food Importers and Manufacturers](#). If the trader intends to import pre-packed food for commercial purposes, please follow AVA's rules on food labelling and advertisements.

### **5. Apply for an import permit**

After meeting the above requirements, the trader is advised to apply for an import permit before importing food / food products into Singapore. Please refer to Section IX (Import procedures) for the details.

### **Approval of imported Food Sources**

Essentially, all food / food products entering Singapore must originate from establishments / sources approved by AVA. Overseas food establishments are required to apply for accreditation from AVA; and applications are to be submitted through their own competent authorities of exporting countries.

The food / food products include the following: meat and meat products; processed eggs; fresh table eggs; live poultry; processed food and food appliances; and fish and fish products. Also, "other" food products such as processed food products and food appliances, and fresh fruit and vegetables must be obtained from establishments regulated by overseas competent authorities.

Additional information on conditions for specific foods:

#### **Meat and Meat Products**

AVA classifies meat and meat products as products that contain more than 5% meat content and include animal fat and oil.

In general, accreditation will need to be done at three levels:

- [Of the exporting country](#)

The U.S. is on AVA's list of "countries approved for exporting".

- [Of the individual establishments of approved countries](#)

Slaughterhouses and meat processing establishments' applications for accreditations should be submitted through the competent authorities of the exporting countries. They must follow the steps below:

- Ensure that the country is accredited by AVA: will only consider applications from slaughterhouses and meat processing establishments from [AVA approved exporting countries](#) listed approved to export raw and raw and processed meat and processed eggs to Singapore.

Submit application to the competent authority of the export country; and raw meat used for further processing must be obtained from slaughterhouses approved by AVA. The reader may want to use AVA’s database to search for [approved overseas establishments](#).

File Form	File Type	
Slaughterhouse/Cutting Plant	AVA Form-SH	
Canning/Processing Plant*		AVA Form-PP

Sources: AVA website

- Of the products from approved establishments.

AVA approved slaughterhouses and meat processing establishments are required to submit their applications through the competent authorities of the exporting country. They have to provide product-related information in their submissions, which will be verified and endorsed by the competent authority prior to forwarding the submission to AVA for assessment.

## SECTION VII. OTHER SPECIFIC STANDARDS:

### A. Special Purpose Food

Under the Food Regulations, special purpose foods are “foods formulated to cater for the special dietary needs of specific group of consumers”. Such products are usually food substance modified, prepared or compounded so as to possess nutritive and assimilative properties to meet the special dietary need of these individuals. These products may be added with vitamins, minerals, amino acids and other nutrient supplements permitted under the Food Regulations. Such foods include diabetic food, low sodium food, gluten-free food, low protein food, carbohydrate-modified food, low-calorie energy food, infant formula and formulated food.

Special purpose food must be labeled, stated clearly its special suitability, i.e. such as diabetic food, etc. Every package of special purpose food, unless otherwise exempted, should bear a label containing a nutrition information panel in the form as specified in the Twelfth Schedule, or in similar forms that are acceptable to the Director-General and sufficient information to support claims. No package of a special purpose food that contains carbohydrate is to be labelled “sugarless” or “sugar free”.



**Low calorie food:** Refers to special purpose foods that are suitable for persons adopting a restricted diet by the calorie content.

The following table shows the type of low-calorie food and the permissible calorie content:

<b>Food Type</b>	<b>Calorie Content (less or equal to the stipulated amount)</b>
<b>Beverages (ready for consumption)</b>	8 kcal/100 ml
<b>Bread spreads including jam substitutes</b>	100 kcal/100 g
<b>All other foods</b>	50 kcal/100 g

**Diabetic foods:** Refers to special purpose food that is particularly suitable for persons who are diabetic, and should bear a label containing a nutrition information panel in the form as specified in the Twelfth Schedule of the Food Regulations and should include a statement as to nature of the carbohydrates present in the food such as sugar and starch.

**Foods containing phytosterols, phytosterol esters, phytosterols or phytosterol esters:** Refer to foods suitable for consumption by persons who require a special diet for the purposes of lowering blood cholesterol levels. The following foods may be added with phytosterols, phytosterol esters, phytosterols or phytosterol esters in an amount such that the suggested amount of the food to be consumed per day should contain no more than 3 g in total of phytosterols or phytosterols: (a) milk containing no more than 3 g total fat per 100 g, or 1.5 g total fat per 100 ml; (b) yoghurt containing no more than 3 g total fat per 100 g; and (c) fat spread.

The label should bear the following statements in this category of food:

- (a) The product is a special purpose food intended exclusively for people who want to lower their blood cholesterol level;
- (b) The product may not be nutritionally appropriate for pregnant and breast-feeding women and children under the age of 5 years;
- (c) The product should be used as part of a balanced and varied diet;
- (d) Consumption of more than 3 g per day of added phytosterols or phytosterols or both, does not provide any additional benefit in lowering blood cholesterol levels; and (e) Consumption in a day of a total of at least 2 g of phytosterols or phytosterols, or both, has been shown to lower blood cholesterol levels; and (f) A statement suggesting the amount of the food (in g or ml) to be consumed each time (referred to as a serving), and a statement of the total amount of phytosterols (whether in free form or as derived from any phytosterol esters) and phytosterols (whether in free form or as derived from any phytosterol esters) that each serving contains.

**Infants' food and infant formula:** Refers to foods suitable for consumption by infants and include infant formula. Infants' food, other than infant formula formulated for infants from birth to 6 months, is to be food intended for feeding infants as a complementary food from over the age of 6 months and free from rancidity. No label for infant's food, other than infant formula formulated for infants from birth to 6 months, is to state or imply such food is suitable for infants of or below 6 months.

Infants' food should not contain: (a) added mono-sodium salt of L-glutamic acid; and neither nitrates nor nitrites, other than those present naturally in foods, should be used in any preparation of infants'

food; (b) any chemical preservative. Infants' food shall be date-marked in accordance with regulation 10.

**Infant Formula:** Refers to any food described or sold as an alternative to human milk for the feeding of infants, and is a product prepared from milk of cows or other animals or both or from other edible constituents of animals, including fish, or plants and which have been proved suitable for infant feeding. Infant formula prepared in accordance with the directions on the label should have an energy value of not less than 640 kcal and not more than 720 kcal per liter of the product which is ready for consumption.

Specific details on caloric allowances, nutrients, etc. are detailed in Regulation 252 of the Singapore Food Regulations.

Additional detailed information on infant formula can be found under regulations 252 to 254 of the Food Regulations

## **B. Mineral Hydrocarbons**

Mineral hydrocarbons is defined in the Food Regulations as “any hydrocarbon product, in semi-liquid or solid, derived from petroleum or synthesized from petroleum gases” and includes odorless light petroleum hydrocarbons, white mineral oils, halogenated hydrocarbons, petroleum jellies, hard paraffins and micro-crystalline waxes.

Mineral hydrocarbons are not to be used in the composition or preparation of any article of food intended for human consumption, and any food containing any mineral hydrocarbon are to be sold for human consumption. However, exceptions to this rule, exists for the following products:

- a. Dried fruits containing not more than 0.5 part by weight of mineral hydrocarbon per 100 parts by weight of dried fruit;
- b. Citrus fruits containing not more than 0.1 part by weight of mineral hydrocarbon per 100 parts by weight of citrus fruit;
- c. Sugar confectionery containing mineral hydrocarbon by reason of the use of mineral hydrocarbon as a polishing or glazing agent for confectionery if such confectionery contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of such confectionery;
- d. Chewing compound which contains no more than 60 parts by weight of solid mineral hydrocarbon per 100 parts by weight of chewing compound and otherwise contains no mineral hydrocarbon;
- e. Whole pressed cheese or part thereof containing mineral hydrocarbon by reason of the use of mineral hydrocarbon on the rind;
- f. Egg, laid by any domestic fowl or domestic duck which contains mineral hydrocarbon by reason of its having been subjected to a process of preservation consisting of being dipped in, sprayed with or otherwise treated with mineral hydrocarbon, and which shall be marked with the word “SEALED” on the shell;
- g. Food containing mineral hydrocarbon --- (i) by reason of the use in the composition of dried

fruit, citrus fruit or sugar confectionery, or any one or more those commodities, containing mineral hydrocarbon not in excess of the relevant quantities permitted in accordance with subparagraphs (a), (b) and (c); and (ii) by reason of the use of mineral hydrocarbon as a lubricant or greasing agent on some surface with which that food has necessarily to come into contact during the course of preparation if that food contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of the food;

- h. Food containing residues of mineral hydrocarbon resulting from its use as a solvent in the manufacture, provided that the tolerance limit for a specified food indicated in the following table is not exceeded:

<b>Mineral Hydrocarbon</b>	<b>Name of Food</b>	<b>Tolerance Limit (ppm)</b>
Trichloroethylene	Decaffeinated ground coffee	25
	Decaffeinated soluble (instant) coffee extract	10
	Spice oleoresins	30
	Edible vegetable oil	10
Methylene chloride	Decaffeinated ground coffee	10
	Decaffeinated soluble (instant) Coffee extract	10
	Spice oleoresins	30
Ethylene dichloride	Spice oleoresins	30
Hexane	Spice oleoresins	25
	Edible Vegetable oil	10
Where the use of more than one chlorinated hydrocarbon is expressly permitted in a specified food, the total residue of chlorinated hydrocarbon in that food shall not exceed 30 ppm.		

(Sources: AVA website)

### C. Irradiated Food

The sale or import of any food which has been exposed to ionizing radiation is prohibited unless such ionizing radiation has been conducted in accordance with the requirements of the Codex Recommended International Code of Practice for the Operation of Radiation Facilities Used for Treatment of Foods; and Codex Code of Practice for Radiation Processing of Food (CAC/RCP 19-1979); and the Codex General Standard for Irradiated Foods (CODEX STAN 106-1983); and such irradiated food should meet all the requirements of the Codex General Standard for Irradiated Foods (CODEX STAN 106-1983).

Irradiated foods, and foods containing irradiated ingredients and irradiated food ingredients are required to clearly disclose on their label that they have been irradiated or contain irradiated products, e.g. the following words, to be printed in letters of note less than 3 mm height:

“TREATED WITH IONIZING IRRADIATION” or

“IRRADIATED (here insert the name of the food)

When an irradiated food is used as an ingredient in another food, it should be declared in the statement

of ingredients.

And, if a single ingredient product is prepared from a raw material which has been irradiated, the label of the product should contain a statement indicating the treatment.

#### **D. Halal Food**

Essentially, there is no global standard certification for halal food and thus certification requirements vary by country. The halal certifying body in Singapore (Majelis Ugama Islam / MUIS) serves the country's small Muslim population (13.3 % in 2016). The MUIS Halal services started in 1978 and MUIS set up its Halal Certification Standard Unit to regulate the halal sector.

MUIS halal certification mark is recognized in key halal markets such as Brunei, Indonesia, Malaysia and the Gulf Cooperation Council countries. MUIS will also intervene to certify whenever halal products are imported for repacking or reprocessing in local facility. This procedure will have to be completed by the local importer / manufacturer.

MUIS is a statutory board of the Singapore government and it under the purview of the Ministry of Culture, Community and Youth; and under the direct supervision of the Minister-In-Charge of Muslim Affairs. MUIS works closely with AVA on food safety matters.

The following are considered “high-risk” products that require halal certification:

- Products containing gelatin
- Flavors and ingredients for food processing
- Meat products

The following are types of halal certification schemes in Singapore:

- Eating Establishment Scheme
- Endorsement Scheme
- Food Preparation Area Scheme
- Poultry Abattoir Scheme
- Product Scheme
- Storage Facility Scheme
- Whole Plant Scheme

In general, the halal certification processes are as follows – as stated in MUIS web site:

1. Submit your new/renewal application via the [Muis eHalal System \(MeS\)](https://www.halal.sg/ehalalv2/login.aspx) at <https://www.halal.sg/ehalalv2/login.aspx>.
2. If you are submitting a new application, ensure that you pay the [application fees](#). MUIS will start processing your application once the payment has been made.
3. Be ready for MUIS to conduct an audit/inspection at your premises. Ensure that you have complied with the MUIS Halal Certification Terms & Conditions.
4. Check your MeS or email account for updates on your Halal application status. You will need to

rectify your application shortcomings, if any.

5. Upon approval of your application, collect your Halal certificate(s) from MUIS, together with the approval notification and necessary payment (total amount reflected in your invoice).

#### **E. Biotechnology / Genetically Modified Foods**

The Genetic Modification Advisory Committee (GMAC) was established in April 1999, under the purview of the Singapore's Ministry of Trade and Industry to oversee and provide scientifically-sound advice on the research and development, production, release, use and handling of genetically modified organisms (GMOs) in Singapore. The main objective of GMAC is to ensure public safety while maintaining an environment that is conducive for commercial exploitations of GMOs and GMO derived products.

As an advisory committee, GMAC works very closely with and leverages the authorities of regulatory agencies such as AVA, the Ministry of Health, and the Ministry of Manpower. GMAC monitors international developments on the labeling of GM products to see how these may be of relevance to Singapore, and ensures scientifically-sound information is being disseminated to the general public. The GMAC has four subcommittees each specializing on the different issues related to GM technology, they are; (a) release of agriculture-related GMOs; (b) research on GMOs; (c) labeling; and (d) public awareness.

Labeling GM foods remains an issue. No international consensus has been reached so far and Singapore does not currently have any legislation or guideline specific for the labeling of GM foods. GMAC's subcommittee on labeling monitors international trends and developments and considers the issue of labeling in relation to Singapore's needs.

GM foods are controlled items in Singapore. They are subject to special declaration, review, inspection and testing procedures that are being implemented by the Food Control Division of the AVA. Regulation and enforcement of the regulations, policies, procedures and practices covering GMOs are performed with reference to the Singapore Guidelines on the Release of Agriculture-Related Genetically Modified Organisms (issued 20 August 1999). The Guidelines provide a common framework for the assessment of risks of agriculture related GMOs to human health and environment; and the approval mechanisms for their release in the country.

The process for the evaluation and approval of agriculture-related GMOs in Singapore is outlined in the flowchart.



*Source: GMAC*

The Biosafety Guidelines for Research on GMOs were released in 2006, revised in 2008 and January 2013. They cover experiments that involve the construction and/or propagation of biological entities which have been made by genetic manipulation and are of a novel genotype that are unlikely to occur naturally or which cause public health or environmental hazards. The Guidelines have provisions for the importation of GMOs/GMO derived products for research purposes. The Guidelines' objectives are to ensure the safe containment; handling and transport of GMOs used in research; and provide a common framework for assessment and notification of research on GMOs.

U.S. exporters and their importers in Singapore should refer to GMAC for detailed information about the procedures and regulations that may affect their GMO food, drink and agri-food products, including those that include GMO ingredients.

**Points to Note:**

- The commercial import, sale or advertisement of chewing gum is prohibited in Singapore. However, the import, sale or advertisement of oral dental gum products with therapeutic benefits is permitted under the Sale of Food Regulations 2003 but only for products with a license granted under the Medicines Act (Cap 176).
- All dutiable goods imported into Singapore are subject to Customs duty and or Excise duty in accordance with the Singapore Customs Duties Order. All food products with the exception of alcoholic beverages, tobacco and tobacco products are allowed entry duty free. The list of dutiable goods and information on the valuation for duties is available at the Singapore Customs website.
- A Goods and Service Tax (GST) of 7% is levied on the Costs, Insurance and Freight (CIF) value of all food, drinks, and edible agricultural products destined for the Singapore market. For dutiable goods, the taxable value for GST is calculated based on the CIF value plus all duties and other charges. In the case of non-dutiable goods, GST is based on the CIF value plus any



commission and other incidental charges whether or not shown on the invoice. If the goods are dutiable, the GST will be collected simultaneously with the duties. This has to be paid before goods are allowed into Singapore's customs territory. Special provisions in the GST law exist for products that are to be re-exported from Singapore.

## **SECTION VIII: OTHER CERTIFICATION AND TESTING REQUIREMENTS**

For the detailed information on certificates to export to Singapore, please refer to the latest version of GAIN FAIRS Certificate Report 2016 (Singapore).

### **Inspection of imported food**

Some types of food imports must undergo inspection upon entering Singapore – including meat and meat products; fresh / processed eggs; seafood; fresh fruit and vegetables; and processed food / food appliances. The importer can find out if their food imports required AVA inspection by checking the Cargo Clearance Permit (CCP) for the AVA approval code and conditional approval message.

Some samples may be taken by AVA for laboratory analysis. In some cases, the shipment may be placed on “hold and test” – i.e. the consignment would not be allowed for sale or distribution until the laboratory results have been released and sample found to be in compliance with the food laws. Otherwise, the consignments will have to return or dispose the products.

In particular, all imports of uncooked poultry, beef, pork and lamb are visually inspected and also regularly subjected to laboratory testing for salmonella and bacteria before being allowed for distribution into the country. If the samples of import shipment are to be found with unacceptable levels of microorganisms, the entire shipment will be denied entry into Singapore. In cases where listeria monocytogenes are detected, the plant will be barred from future exports.

### **Certificates and Testing Requirements**

#### **Meat / Poultry Products**

Import meat / poultry products are regulated under the Wholesale Meat and Fish Act and its subsidiary legislations. Essentially meat products include the whole carcass or parts of any animal or birds. They may be imported in chilled, frozen, processed or canned forms. Meat products may only be imported from approved sources. Please refer to AVA website for the list.

Every consignment of imported meat products must be accompanied by a health certificate issued by a veterinary authority of the exporting country, essentially certifying that Singapore's animal health and food safety requirements are met. Every consignment of meat products will be inspected by AVA and sampling for laboratory analysis may be required. Some consignments may be placed on “hold and test” pending the outcome of the laboratory analysis. For the U.S., all FSIS export certificates accompanying the meat product must be signed by a FSIS veterinarian; and the veterinary degree must be indicated after the signature. Relevant FSIS certificates include Form 9060-5 (Meat and Poultry Certificate of Wholesomeness); FSIS Form 9435-1; and Letter of certificate (FSIS Form 2630-9) – specifically catering to the situation in Singapore.



Generally, every carton and basic packaging unit of meat products must be labelled with the following details:

1. A description of the meat product;
2. The country from which the meat product originates;
3. The brand name of the meat product, if any;
4. The name and designation number of the processing establishment in which, and the date on which, the meat product was processed, if applicable;
5. In the case of a processed meat product, the name and designation number of the slaughter-house in which the animals used in the production of such meat product were slaughtered and the date of the slaughter
  - The name and designation number of the establishment in which, and the date on which, the meat product was packed;
  - The batch number and, where the meat product is canned, the canning code.
  - The net weight of meat product as contained in each basic packaging and outer carton.

**NOTE to Exporter:** There is a registration and approval process with AVA for processed beef and beef offal products, which establishments must complete prior to export. The registration and approval process is in addition but separate from the AMS EV program requirements. Information regarding this process and details of Singapore’s residue limits for processed beef and offal are detailed in the *GAIN Report Singapore Opens Market to Full Range of U.S. Beef Products*. Please click [here](#) for the report.

## Fish Products

Imported fish is regulated under the Wholesome Meat and Fish Act and its subsidiary legislation. Essentially, fish products refer to any of the varieties of marine, fresh water fishes, crustacean, aquatic Mollusca, marine sponges, trepang and other form of aquatic life and their young and eggs, but excluding ornamental varieties. An import permit issued by the AVA, is required for every consignment of fish products.

Imported fish products are subject to mandatory inspection by AVA before sale is permitted. Sampling for laboratory analysis may be required. Some consignments may be placed on “hold and test” pending the outcome of the laboratory analysis before sale is permitted.

Generally, fish may be imported from any country; however, only items classified as “high risk” products are subject to strict restrictions:

High Risk Product	Condition
Chilled shucked raw oysters	Import is not allowed

Chilled cockle meat	
Chilled cooked prawn/shrimp	
Chilled crab meat	
Live oysters	Import is only allowed from countries which meet AVA's requirements for a shellfish sanitation program. Countries currently approved are Australia, Canada, France, Ireland, the Netherlands, New Zealand, United Kingdom and USA.  Each consignment must be accompanied by a health certificate issued by the competent authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with.
Frozen oysters	Export to Singapore is allowed from any country. Each consignment must be accompanied by a health certificate issued by the competent authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with.
Frozen blood cockle meat	
Frozen cooked prawns	
Frozen raw/cooked crab meat	

*(Source: AVA Website)*

### **Fresh Fruits and Vegetables**

Imported fresh fruits and vegetables are regulated under the Control of Plants Act (Import & Transshipment of Fresh Fruits and Vegetables) and its subsidiary legislation. Fresh fruits and vegetables refer to raw and unprocessed fruits and vegetables. Fruits and vegetables which have undergone some processing including cutting, peeling, canning and freezing are regulated as processed food.

Upon import, fresh fruits and vegetables may be subjected to inspection (document and physical inspection) by AVA. Sampling for laboratory analysis may be required. Some consignments may be placed on "hold and test" pending the outcome of the laboratory analysis before sale is permitted.

Fresh fruits and vegetables may be imported from any countries; however the following import requirements are applicable:

1. Fresh fruits and vegetables imported must not contain levels of pesticide residue or toxic chemical residue exceeding the prescribed levels specified in the Ninth Schedule of the Food

Regulations or recommended in the Joint FAO/WHO Codex Alimentarius Commission.

2. A phytosanitary certificate is required for consignments of fresh fruits and vegetables imported from countries in the South American tropics (list obtainable from AVA website) to certify that the imported produce is free from South American Leaf Blight (SALB) or is sourced from or grown in an area free from SALB.
  
3. Containers (cartons, baskets, etc.) of the produce should be labeled with the following:
  - name and address of the producer of the products;
  - product description; and
  - date of export/packing.

### **Fresh Eggs**

Imported fresh table eggs (hen eggs) are regulated under the Animal and Birds Acts and its subsidiary legislations. Competent authorities and layer farms are required to seek AVA's approval for export of fresh table hen eggs to Singapore.

Approval of poultry layers are as follows:

1. Eggs may only be imported from approved sources. Please refer to AVA website for the list of approved countries and farms. AVA will only consider approval applications from poultry layer farms from [AVA approval exporting countries](#), including the U.S.
2. Submit application to competent authority of the exporting country.

### **Processed Eggs**

Establishments and competent authorities are required to seek AVA's accreditation for export of processed eggs if the products are in the following forms:

- Powdered and pasteurized liquid eggs such as:
  - whole eggs
  - egg whites
  - egg yolks
  - blends of whites and yolks
- Whole egg products such as:
  - hard boiled eggs
  - whole egg omelets
  - salted and preserved eggs

Accreditation is to be done at 3 levels:

- of the exporting country,
- of the individual establishments of approved countries, and
- of the products from approved establishments

List of ACA approving exporting countries can be found [here](#).

Applications for AVA approval has to be submitted to the competent authority of the export country. Forms can be downloaded as follows:

<b>File Form</b>	<b>File Type</b>
Egg Processing Plant	<a href="#">AVA Form-EPP</a>
Salted and Preserved Egg	<a href="#">AVA Form-ESP</a>

### **Processed Foods**

Processed food may be imported from any country. Importers should ensure that the processed food products are produced in an establishment under proper supervision of the competent food authority of the exporting country or which has a quality assurance program acceptable to AVA.

Documentary proofs that the imported products are produced under sanitary conditions in regulated establishments for several products including infant cereal and formulas, pasteurized liquid milk, minimally processed fruits and vegetables and traditional cakes. For imports of food products outside the above list should also maintain regulated source documentations and submit them when requested by AVA. Examples of documentary proof includes:

- Certificate of HACCP (Hazard Analysis Critical Control Point)
- Certificate of GMP (Good Manufacturing Practices)
- Health Certificate (issued by competent food or veterinary authority of exporting country)
- Attestation of export (issued by competent food or veterinary authority of exporting country)
- Factory license (issued by regulatory authority of the exporting country)

Importers are advised to initiate some quality control checks on the products by sending the products to accredited laboratories for analysis. A list of accredited laboratories can be found at [the Singapore Accreditation Council-Singapore Laboratory Accreditation Scheme](#) (SAC-SINGLAS) website.

Importers are also advised to check against the list of food additives and ingredients are permitted by AVA, where the list can be found in the Food Regulations.

Additionally, all pre-packed food products for sale in Singapore are to be labeled according to specific requirements. Please refer to Labeling Guidelines for Food Importers and Manufacturers for the details.

### **General Food Control Programs**

In Singapore, all meat, fish and egg processing establishments, cold stores and slaughter-houses must be licensed by AVA before they are permitted to carry out any food processing or storage for wholesale distribution. They are subjected to regular inspections by AVA who conducts regular, scheduled and unannounced inspections to ensure that the food produced are safe and fit for human consumption. The frequency of checks depends on the sanitary conditions of the premises. Areas of checks include the general cleanliness and hygiene of the premises and workers; and documentation and status of rectification of the shortcomings observed in earlier inspection visits. AVA also provides advice on GMPs (Good Manufacturing Practices) and food safety programs such as HACCP (Hazard Analysis and Critical Control Point). AVA may collect samples from the licensed establishments for laboratory analysis to ensure compliance with the Sale Food Act and the Food Regulations.

All food establishments in Singapore, including meat/fish/egg processing establishments, cold storages, slaughter-houses and processed food establishments are categorized into four grades; A for Excellent, B for Good, C for Average and D for Pass based on their food hygiene and food safety standards. They are graded prior to the expiry of its license and are reassessed annually. AVA's aim of grading such establishments is to enable food manufacturers to be aware of their hygiene and food safety standards and the need for improvements. The system also allows for identification of the lower grade establishments so that more regulatory efforts and more frequent checks will be directed at them.

## **SECTION IX. COPYRIGHT AND/OR TRADEMARK LAWS:**

### **Trademark Laws in Singapore**

In Singapore, trademark laws are laid down in the Trade Marks Act (Cap332). Intellectual Property Office of Singapore (IPOS), a statutory board under the Ministry of Law, administers the Trade Marks Act (Cap 332) and is the main government agency to contact for trademarks. The Trade Marks Act (2005 Revised Ed)(Cap. 332), together with its subsidiary legislation which consists of the Trade Mark Rules and Trade Marks (International Registration) Rules, form the legislation governing the registration of trade marks in Singapore.

According to IPOS, a trade mark is a sign used by a person in the course of business or trade to distinguish his goods or services from those of other traders. Under the Trade Mark Law, a trade mark include letters, words, names, signatures, numerals, devices, brands, labels, tickets, shapes, colors, aspects of packaging or any combination of these. In order for a trade mark to be registered, it must be distinctive and capable of distinguishing the goods and/or services of the owner from similar goods and/or services of other trader. A trademark registration is valid for 10 years from the date of application. Protection can last indefinitely subject to the payment of renewal fees every 10 years, and with proper use of the mark.

A trademark will not be registered by the Trademark registry if:

- Descriptive Marks. Marks that describe the goods and services of the business. For e.g., marks that describe the quality (“Super” or “Best”), quantity (“One dozen”), value (“Cheap”), intended purpose (“Cleaner”), or geographical origin.
- Marks “Common to the Trade”. Marks that are signs or indications that have become customary in the trade.
- Marks that could offend or promote immoral behavior.
- Deceptive Marks (ones that could misrepresent the nature, quality or geographical origin of the goods or services).
- Marks that are Identical to Earlier Marks. A trade mark will not be registered if it is identical with an earlier mark and the goods or services for which the trade mark is sought to be registered are identical with the goods or services for which the earlier mark is protected.
- Marks that could Cause Confusion. May not be registered if it is likely to cause the public to be confused under the following circumstances:
  - It is identical with an earlier trade mark and is to be registered for goods or services similar to those for which the earlier mark is protected;
  - It is similar to an earlier trade mark and is to be registered for goods or services identical

- with those for which the earlier mark is protected; or
  - It is similar to an earlier trade mark and is to be registered for goods or services similar to those for which the earlier trade mark is protected.
- Marks that are Identical/Similar to Well Known Marks.

IPOS provides public access to its records of trade mark application and trademarks that are registered in Singapore. These records may be accessed via eTradeMarks, electronic filing of trade marks on [IPOS website](#).

Singapore has a fully Trade Related Aspects of Intellectual Property Rights (TRIPS) – compliant Intellectual Property Rights (IPR) legislative and administrative regime. It is also a signatory to the following international conventions:

- Paris Convention
- Berne Convention
- Madrid Protocol
- Nice Agreement
- Patent Cooperation Treaty
- Budapest Treaty
- WIPO Copyright Treaty
- WIPO Performances and Phonograms Treaty
- International Convention for the Protection New Varieties of Plants otherwise known as the “UPOV Convention”
- The Geneva Act (1999) of the Hague Agreement concerning the International Registration of the Industrial Design
- Singapore Treaty on the Law of Trademarks

The scope of a trade mark registration is determined by the goods or services in relation to which the trade mark is registered. Singapore uses the International Classification of Goods and Services prescribed by the Nice Agreement to classify trade mark registrations. The Nice Agreement is an international agreement on classification of goods and services for the purpose of the registration of marks, and to which Singapore is a party. The classification sets out the list of goods and services for which the applicant may wish to register for in relation to his trade mark. The Nice classification is used in more than 140 countries worldwide and in international applications for the registration of marks under the Madrid Agreement and Protocol.

**NOTE:** It is not compulsory to register a trade mark in Singapore.

The Intellectual Property Office of Singapore provides the following:

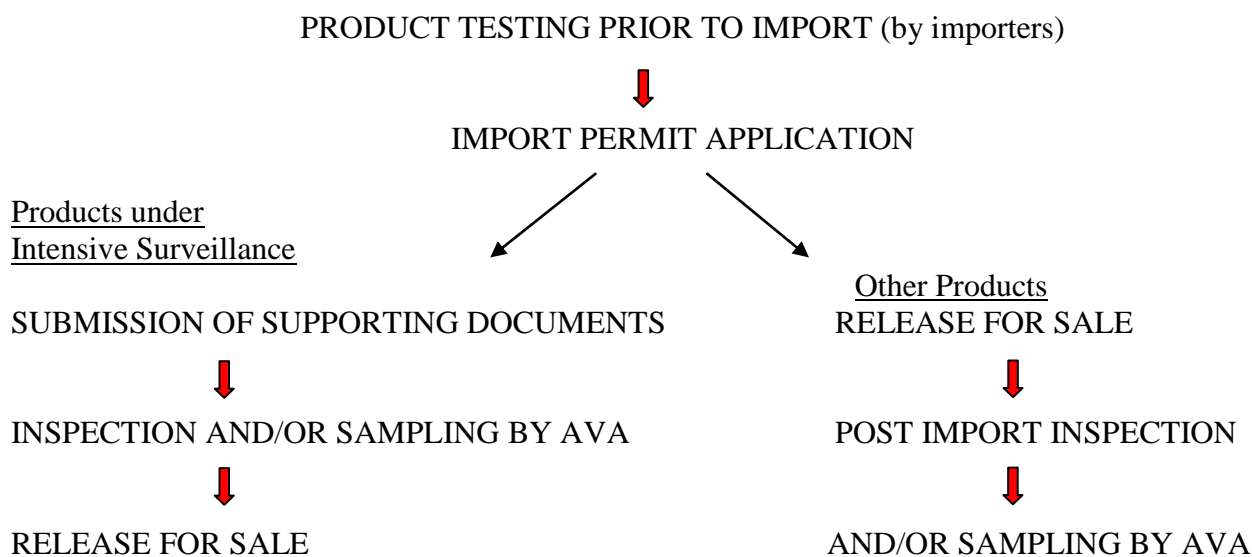
- An individual, firm or company who owns a trade mark and uses it in connection with his goods or services, acquires common law (generally refers to the law based on past decisions and general principles, serving as precedent or is applied to situations not covered by statutes) rights in that mark by virtue of the use and reputation of the mark. The point to note is that such legal action can involve long and costly litigation.

Registration of a trademark provides its owner with a statutory monopoly over the trademark. As a result, he can sue for infringement of his registered trade mark if someone else uses the same or similar mark on the same or similar goods and/or services in respect of which the mark is registered. U.S. manufacturers, exporters and their agents should refer to the Trade Mark Act and/or the Intellectual Property Office of Singapore for further information on this matter.

**SECTION X. IMPORT PROCEDURES:**

Please also refer to **Section VI: Other Regulations And Requirements.**

The following is a flowchart of import process:



Only AVA registered importers are allowed to apply for processed food imports permit. Registration numbers can be obtained from the AVA’s Quarantine & Inspection Department (QID).

The following are pre-requisites prior to application:

- Applicant / importer must first be a company or business that is registered with the Accounting and Corporate Regulatory Authority (ACRA) and obtain a Unique Entity Number (UEN) from ACRA.
- Applicant / importer must register their UEN with the [Singapore Customs](#) (SC).
- Applicant / importer are then requested to open add maintain a GIRO account for the payment of fees and permits.
- Finally, check any additional requirements.

After complying with the pre-requisites, the importer can then apply for an import permit through the [TradeXchange system](#). AVA requires import permit for ALL food and food products brought into Singapore, regardless of the mode of transport (e.g. by air, land, sea or parcel post). Additional documents as attachments should be submitted through the TradeXchange system. After approval by Singapore Customs and AVA, a Cargo Clearance Permit (CCP) will be issued and which also serves as



an AVA import permit. The CPP will be used for clearance of goods at the border checkpoint, inspection, etc.

Each food item should be declared accurately with: (a) correct HS and products and license/registration number; (b) product description; (c) correct quantity and unit of measurement; (d) correct brand in brand name field; and (e) country of origin.

Essentially AVA adopts a risk-based approach on food safety. Food products identified through trend studies to be of high potential risk, or have a history of poor safety record are usually placed under strict import control (high risk). These products require pre-market assessment such as the submission of health certificates of laboratory reports to certify the product's safety. Examples of strict control items include mineral water, coconut milk, infant formula, read-to-eat fruits and vegetables, etc.

## **APPENDIX I. GOVERNMENT REGULATORY AGENCY CONTACTS:**

A) Regulatory Authority for Meat, Poultry, Produce and Seafood imports  
Import & Export Division  
Agri-Food and Veterinary Authority (HQ)  
JEM Office Tower, 52 Jurong Gateway Road  
#14-01  
Singapore 608550  
Tel: (65) 6805 2992 (General Enquiries)  
Fax: (65) 6334 1831  
Website: <http://www.ava.gov.sg>

B) Regulatory Authority for Processed and Retail Packed Foods  
Food Control Division  
Agri-Food and Veterinary Authority (HQ)  
JEM Office Tower, 52 Jurong Gateway Road  
#14-01  
Singapore 608550  
Tel: (65) 6805 2992 (General Enquiries)  
Fax: (65) 6334 1831  
Website: <http://www.ava.gov.sg>

C) Trade facilitation and revenue enforcement matters. Responsible for the implementation of customs and trade enforcement measures including those related to free trade agreements and strategic goods.

Singapore Customs  
55 Newton Road,  
#10-01 Revenue House  
Singapore 307987  
Tel: (65) 6355-2000  
Tax: (65) 6250-9606

Website: <http://www.customs.gov.sg>

D) International Enterprise (IE) Singapore is an agency under the Ministry of Trade and Industry spearheading the development of Singapore's external economy. Under the Price Control Act (Chapter 244) and the Price Control (Rice) 1990 issued by the Minister of Trade and Industry, rice is a controlled item. To import, export and carry out wholesale dealings of rice, a license is required. The license can be obtained from the International Enterprise Singapore (IE Singapore).

International Enterprise (IE) Singapore  
230 Victoria Street  
Level 10 Bugis Junction Office Tower  
Singapore 188024  
Tel: (65) 6433-4792  
Fax: (65) 6337-8158  
Website: <http://www.iesingapore.com>

E) HSA is a statutory board of the Singapore Ministry of Health, is the leading authority to protect and advance national health and safety. The Health Products Regulation Group manages a regulatory system to ensure that medicines, medical devices and other health products are safe.

Health Products Regulation Group (HPRG)  
Health Sciences Authority  
11 Outram Road, Singapore 169078  
Tel: (65) 6866-3400  
Fax: (65) 6478-9076

F) Advises on and administers intellectual property (IP) laws, and oversees registration of trademarks:

Intellectual Property Office of Singapore  
Ministry of Law  
51 Bras Basah Road  
#04-01 Manulife Centre  
Singapore 189554  
Tel: (65) 6339-8616  
Fax: (65) 6339-0252  
Website: [www.ipos.gov.sg](http://www.ipos.gov.sg)

G) Oversees and advises on the research and development, production, use and handling of Genetically Modified Organisms (GMOs) in Singapore:

Secretariat  
Singapore Genetic Modification Advisory Committee (GMAC)  
20 Biopolis Way  
#08-01 Centros  
Singapore 138668  
Tel: (65) 6407-0515

Fax: (65) 6795-5073

Website: <http://www.gmac.gov.sg>

H) Official retailer of government legislation, including the Sale of Food Act (Chapter 283) and its amendments. Please refer to [website](#)

Toppan Leefung Pte.Ltd.

No. 1 Kim Seng Promenade

#18-01/06 Great World City, East Tower

Singapore 237994

Tel: 6826 9691.

Website: <http://www2.toppanleefung.com/webshop>

## **APPENDIX II. OTHER IMPORT SPECIALIST CONTACTS:**

A) U.S. Department of Agriculture   
Foreign Agricultural Service  
Office of Agricultural Affairs  
American Embassy Singapore  
27 Napier Road  
Singapore 258508  
Tel: (65) 6476-9120  
Fax: (65) 6476-9517  
Email: [AgSingapore@fas.usda.gov](mailto:AgSingapore@fas.usda.gov)

B) U.S. Dairy Export Council  
Represented by:  
Agribusiness-Connect Asia  
1 North Bridge Road, #06-10  
High Street Centre,  
Singapore 179094  
Tel: (65) 6334 7030  
Fax: (65) 6223 2010  
Contacts: Dalilah Ghazaly, Regional Director, SEA Marketing & Operations

Tony Emms, Regional Director, SEA, Strategy & Market Access  
Email: [dali@dairyconnect.biz](mailto:dali@dairyconnect.biz); [tony@dairyconnect.biz](mailto:tony@dairyconnect.biz)

C) U.S. Grain Council  
50 Jalan Dungun Damansara Heights  
Kuala Lumpur, Malaysia  
Tel: (60) 3 2093 6826  
Fax: (60) 3 2273 2052  
Contact: Kevin M Roepke, Regional Director—South & Southeast Asia  
Email: [usgckl@usgc.com.my](mailto:usgckl@usgc.com.my)

D) U.S. Meat Export Federation  
627 A Aljunied Road  
#04-04 Biztech Centre  
Singapore  
Tel: (65) 6733 4255  
Fax: (65) 6732 1977  
Contact: Sabrina Yin, Regional Director  
Email: [singapore@usmef.com.sg](mailto:singapore@usmef.com.sg)

E) USA Poultry and Egg Export Council  
541 Orchard Road, #15-04 Liat Towers  
Singapore  
Tel: (65) 6737 1726  
Fax: (65) 6737 1727  
Contact: Margaret Say, Regional Director  
Email: [usapeec\\_sing@pacific.net.sg](mailto:usapeec_sing@pacific.net.sg)

F) Raisin Administrative Committee, Food Export-Midwest, Food Export-Northeast and the Western  
United States Agricultural Trade Association  
48 Toh Guan Road East  
#02-129 Enterprise Hub  
Singapore  
Tel: (65) 6515 6113  
Fax: (65) 6278 4372  
Contact: Richard Lieu and Chuah Siew Keat  
Emails: [richardlieu@lieumktg.com.sg](mailto:richardlieu@lieumktg.com.sg); [siewkeat@lieumktg.com.sg](mailto:siewkeat@lieumktg.com.sg)

G) U.S. Soy Bean Export Council  
541 Orchard Road, #11-03 Liat Towers  
Singapore

Tel: (65) 6737 6233  
Fax: (65) 67375849  
Contact: Timothy Loh, Director  
Email: [TLoh@ct.ussec.org](mailto:TLoh@ct.ussec.org)

H) U.S. Wheat Associates  
541 Orchard Road, #15-02 Liat Towers  
Singapore  
Tel: (65) 6737 4311  
Fax: (65) 6733 9359  
Contact: Matt Weimar, Regional Vice President for South Asia  
Email: [InfoSingapore@uswheat.org](mailto:InfoSingapore@uswheat.org)