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Food and Agricultural Import Regulations and Standards Report

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Report Highlights:

This report provides information on the regulations and procedures for the importation of food and agricultural products from the United States to Singapore. Although the Agri-Food and Veterinary Authority (AVA) is currently the national body responsible for implementing food regulations in the country, a new government agency called the Singapore Food Agency (SFA) is scheduled to take over food-related regulatory responsibilities in April 2019. Updates in this report include modifications to the Singapore Food Regulations (guidelines governing imported food) and details on the Sale of Food Act of 2017, which came into operation on February 1, 2018.

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Section I. General Food Laws:

As there is very little local agricultural production, Singapore is highly dependent on imports for its food requirements. As a result, Singapore's food laws, policies and enforcement practices are decidedly focused on ensuring consistent foreign supply of safe food and agricultural products for the country. While trade contacts report Singapore can be very strict on sanitary and phytosanitary issues, the country maintains a generally liberal and open trade system. Singapore does not impose quotas and tariffs on imported food and agricultural products (except tobacco and alcoholic beverages).



The Agri-Food and Veterinary Authority (AVA) is currently the national authority responsible for food and agriculture matters in Singapore but it will cease to exist in April 2019. A new government agency called the Singapore Food Agency (SFA) is scheduled to take over all food-related regulatory responsibilities from AVA directly after its closure. A National Center for Food Science (NCFS) will be established under SFA to consolidate the food laboratory capabilities of AVA and all of AVA's animal related functions (including animal and wildlife management) will transfer to the National Parks Board (NParks) under the Ministry of National Development (MND). Trade contacts report they are optimistic SFA will adopt AVA's science-based risk analysis and management approach based on international standards such as Codex and OIE.

Legislations

AVA administers nine statutes, including the Agri-Food and Veterinary Authority Act, the Animals and Birds Act, the Control of Plants Act, the Endangered Species (Import and Export) Act, the Feeding Stuffs Act, the Fisheries Act, the Sale of Food Act, the Wholesome Meat and Fish Act, the Wild Animals and Birds Act, and all respective subsidiary legislations. All imported and locally produced food, beverages and agricultural products are governed by AVA's laws and regulations. Trade contacts report they do not anticipate any major changes to these legislations with the establishment of the SFA in 2019.

Perhaps the most important AVA statute for U.S. exporters is the [Sale of Food Act \(Chapter 283\)](#) which empowers AVA to regulate imported and locally produced food to ensure it is safe and suitable for human consumption. The Sale of Food Act's subsidiary legislations includes the following:

- Food Regulations (regulations under the Sale of Food Act)
- Sale of Food (Amendment) Act 2017 (Commencement) Notification 2018
- Sale of Food (Appeal to Minister — Prescribed Period) Regulations 2018
- Sale of Food (Composition of Offences) (Amendment) Regulations 2018
- Sale of Food (Food Establishments) (Amendment) Regulations 2018
- Sale of Food (Fees) (Amendment) Regulations 2018
- Sale of Food (Exemption for Non-Retail Food Business) Order 2018

Within the Sale of Food Act, the [Food Regulations](#) provide detailed information on Singapore's guidelines governing imported food and agricultural products. All imported and locally produced

food, beverage and edible agricultural products (including food ingredients) are required to adhere with the prevailing requirements in these statutes.

The Food Regulations 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 panels
- False or Misleading statements, etc.
- Date-marking
- Removal, etc., of date-marking prohibitions
- Claims as to presence of vitamins and minerals
- Misleading statements in advertisements
- Imported food to be registered
- Food additives
- Incidental constituents in food
- Mineral hydrocarbons
- Containers for food
- Irradiated food

Part IV of the Singapore Food Regulations provides standards and particular labeling requirements for the following product categories:

- Flour, Bakery and Cereal Products (regulations nos. 39 – 56)
- Aerating Ingredients (regulations nos. 57 - 58)
- Meat and Meat Products (regulations nos. 59 – 70)
- Fish and Fish Products (regulations nos. 71 – 77)
- Edible Fats and Oils (regulations nos. 78 – 92)
- Milk and Milk Products (regulations nos. 93 - 125)
- Ice-Cream, Frozen Confections and Related Products (regulations nos. 126 – 129)
- Sauces, Vinegar and Relishes (regulations nos. 130 – 142)
- Sugar and Sugar Products (regulations nos. 143 – 152)
- Tea, Coffee and Cocoa (regulations nos. 153 – 170)
- Fruit Juices and Fruit Cordials (regulations nos. 171 – 175)
- Jams (regulations nos. 176 – 179)
- Non-Alcoholic Drinks (regulations nos. 180 – 184)
- Alcoholic Drinks (regulations nos. 185 – 210)
- Salts (regulations nos. 211 – 212)
- Spices and Condiments (regulations nos. 213 – 236)
- Flavoring Essences or Extracts (regulations nos. 237 – 245)
- Flavor Enhancers (regulation no. 246)
- Special Purpose Foods: Products consumed by those who require a special diet, such as low-calorie food, infant foods, diabetic foods, etc., (regulations nos. 247 – 254)
- Miscellaneous Foods: products such as agar-agar, custard powder, edible gelatin, fish and prawn crackers, (regulations nos. 255 – 259)

- Rice (regulation no. 260)

It is advisable for U.S. exporters to regularly consult relevant sections of the Food Regulations for detailed information on specific food products. AVA has frequently reviewed and updated the Food Regulations in the past and it is expected that the SFA will do the same when they take over for AVA in April 2019.

In the Sale of Food (Amendment) Act 2017 (Commencement) Notification 2018, three key amendments to the Sale of Food Act were made:

1. To broaden the scope of the Sale of Food Act to cover regulation of food to promote public health. In addition to food safety, for example, the amendment allows AVA to regulate information, including mandatory declaration or prohibition of health or nutrition-related information in labels and advertisements of food products.
2. To enhance food safety by empowering AVA to effect recalls of food and food contact articles. Prior to the amendment, AVA could only recall food/food contact articles after AVA had found the products to be contaminated with food safety hazards. The amendments also stipulate higher penalties for non-compliance.
3. To strengthen AVA's licensing ability with food importers, food processing establishments (e.g. meat/seafood cold stores, food manufacturers) and non-retail food businesses (e.g. food warehouses, wholesalers and distributors).

Additional amendments to the Sale of Food Act were made in 2018 under the [Food \(Amendment\) Regulations 2018](#). Draft amendments have also been tabled for [Food \(Amendment\) Regulations 2019](#), but they have yet to be passed.

Other legislation that may impact U.S. exporters looking to access the Singaporean market includes the Control of Plants Act (Chapter 57A). This statute empowers AVA to “consolidate and amend the law relating to the cultivation, import, transshipment and export of plants and plant products, the protection of plants and plant products against pests and diseases, the control of the introduction of pests into Singapore, the use of pesticides, the measures pertaining to the development and improvement of the plant industry in Singapore and for purposes connected therewith” (Source: AVA).

Through the above legislations, AVA is authorized to inspect all imported primary produce, livestock and processed food at ports of entry. In particular, AVA implements the following:

1. Inspects every consignment of meat and poultry imports for wholesomeness and freedom from disease, spoilage and economic fraud. 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

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 rejected and frequently destroyed under AVA's supervision. In some cases, the products are returned for re-export considerations.

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.
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. Consignments that exceed the prescribed maximum residue levels (MRLs) listed in the Singapore Food Act and Food Regulations are rejected and destroyed under AVA's supervision.

Section II: Food Additive 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.

The purity of permitted food additives must conform to the specifications in the Food Regulations (regulation numbers 15 (3) and (4)). Also under regulation number 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 most recent JECFA guidance on purity requirements for food additives can be found on the [JECFA website](#). In the event there are no JECFA specifications for a given food additive, AVA refers to accepted specifications and purity criteria published in the [British Pharmacopoeia](#) and the [European Pharmacopoeia](#).

The Food Regulations contain rules relating to food additives and their use in food and drinks manufactured, imported and sold in Singapore. The following is a list of the main types of food additives covered in the regulations:

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 allowable 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.
- Fifth Schedule defines: Permitted coloring matters.
- Sixth Schedule defines: Permitted emulsifiers and stabilizers.
- Seventh Schedule defines: Permitted nutrient supplements.
- 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 should be consulted.
- Tenth Schedule defines: Permitted maximum amount of arsenic and lead permitted in food.
- Eleventh Schedule defines: Microbiological standards for milk powder, buttermilk powder, pasteurized milk, ice cream, cooked crab meat, prawns & 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 Singaporean importers review the most up-to-date content of the schedules online or in consultation with AVA to ensure that their products are in compliance with the Singapore Food Regulations. The following is a link to the list of permitted food additives under the Food Regulations (last updated on August 17, 2018): http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/foodadditivesunderfr_inclnewadditivesunderfdamdtre.pdf

As a Member Country of the Codex Alimentarius Commission (CODEX), the Singapore regulatory authority generally recognizes CODEX approved food additives for imported foodstuff as being safe. However, the chief consideration for the trade is that all food products imported into Singapore for sale are required to comply with the food standards and labelling requirements established in the Food Regulations.

Section III: 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”.

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. The 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 (regulation no. 31 (1)). Seaweed which contains inorganic arsenic in excess of 2 ppm is not permitted (regulation no. 31(2)).
- Any fish or fish products containing mercury in excess of 0.5 ppm and 0.05 ppm for any other food (regulation no. 31(3)).
- Any product containing tin in excess of 250 ppm is not permitted (regulation no. 31(4)).
- 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 are not permitted (regulation no. 31(5)).
- Food containing antimony in excess of 1 ppm is not permitted (regulation no. 31(6)).
- 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 are not permitted. However, nisin (which has been sufficiently heat processed to destroy spores of clostridium botulinum) may be used in the preservation of liquid eggs, cheese and canned foods (regulation nos. 32(2) and (3)).
- Oestrogen residues in meat or any food derived from meat which contain residues of the following compounds are not allowed: Diethylstilbestrol, hexoestrol and dienestrol (regulation no. 33).
- Mycotoxins: food containing aflatoxin B1 or total aflatoxins (B1, B2, G1 and G2) in excess of 5 parts per billion are not permitted. Milk containing aflatoxin M1 in excess of 0.5 parts per billion is also not permitted. Infant formula containing aflatoxin M1 in in excess of 0.025 parts per billion as calculated on the reconstituted ready-to-drink product is also not permitted. Patulin in excess of 50 parts per billion for fruit, or food containing fruit juice as ingredient, is not allowed (regulation no. 34).
- 3-monochloropropane-1,2diol (3-MCPD) in excess of 20 parts per billion, calculated on a 40% dry matter content, in any soy sauce or oyster sauce is not permitted (regulation no. 34A)
- Melamine: Powdered infant formula containing melamine in excess of 1 ppm, any liquid infant formula (as consumed) containing melamine in excess of 0.15 ppm or any food (other than powdered infant formula or liquid infant formula (as consumed) containing melamine in excess of 2.5 ppm are not permitted (regulation no. 34B).

According to the Control of Plants Act, imported fresh fruits and vegetables must not contain any prohibited pesticide, or levels of pesticide residue or toxic chemical residue exceeding the prescribed levels specified in the Ninth Schedule of the Food Regulations. According to regulation no. 30 (2), “no person shall import, sell, advertise, manufacture, consign or deliver any article of food containing any pesticide residue other than those specified in column 1, in relation to those articles specified in column 3 and in the proportion specified in column 2 of the Ninth Schedule”. Singapore regulates pesticide residue in foodstuffs (fresh fruits or vegetables) by inspecting shipment of consignment prior to its sale, supply or distribution.

Pesticide residue contained in any food must not exceed the maximum limit stated in the prescribed levels (Maximum Residue Limit ppm) of the positive list of pesticides in the Ninth Schedule of the Food Regulations. Unless otherwise prescribed in the Food Regulations, pesticide residue contained in any food must not exceed the maximum limit stated for the residue adopted by the Joint FAO/WHO Codex.

The following are AVA guidelines for pesticide registration:

- All pesticides used in the cultivation of plants must be registered with the Director-General, AVA. 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 that 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.
- For additional details, please click [here](#) for the guidelines for pesticide registration (under the Control of Plant Acts, Chapter 57A).

Section IV: Packaging and Container Requirements

According to Food Regulation no. 2(1), “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”.

There is no information available on specific container size technical regulations or industry/consumer voluntary container size preferences.

The Singapore Packaging Agreement (SPA) is a joint initiative by government, industry and NGOs to reduce packaging waste. The agreement is currently voluntary, and the second SPA phase (from July 2007 to June 2020) has reportedly made good progress with 229 company signatories as of July

2018. At a meeting in 2016, the Singapore Government made known its plans to put into effect mandatory requirements on the packaging of consumer goods within the next five years. This would require companies to report and publish their packaging waste reduction plan, and to meet packaging requirement standards and recycling targets. At the meeting, the National Environmental Agency (NEA) announced that the sustainable packaging requirements would affect any company that imports into or exports out of the country.

Under the Food Regulations package and/or container guidelines, the following are prohibited:

1. Packages/containers that contain more than 1 ppm of vinyl chloride monomer.
2. Any package or container that is likely to yield to its contents more than 0.01 ppm of vinyl chloride monomer.
3. Any package or container that is likely to yield to its contents any compounds known to be carcinogenic, mutagenic, teratogenic, poisonous or injurious.

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 capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food stored, prepared or cooked in it.

Section V: Labeling Requirements

A. General Requirements (Food Regulation no. 5)

The Food Regulations require that all pre-packaged food and beverage products be properly labeled. For details on Singaporean food labeling requirements, please refer to AVA's "[Guide on Food Labelling and Advertisement](#)". Appendix II of this guide provides potential exporters with step-by-step instructions on how to ensure food labels and advertisements comply with the Food Regulations.

The following are basic information requirements from the guidelines that must 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 requirements.
- **Statement of Ingredients:** A complete list of ingredients and additives should be declared in descending order by proportion and weight in which they are present. The exact identity or the permitted generic terms of the ingredients and additives should be declared. The International Numbering System (INS) number or E number can be used for declaration of food additives.

- Declaration of foods and ingredients known to cause hypersensitivity. Regulation 5(4) 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.
- 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. 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 labels: Generally, the wording 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.

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.

Key points to note:

- 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.
- In some cases, stick-on labels can be affixed over existing labels. However, this is not a given and is determined on an individual basis. Thus, U.S. exporters are advised to consult AVA before moving forward with this approach.
- 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 of being put up for sale.
- 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.

B. Specific Requirements:

According to AVA's Guide on Food Labelling and Advertisement, nutrition labeling is required when nutrition and health claims are made.

Nutrition claims as defined in the Food Regulations, are "representations that suggest or imply that a food has a nutritive property, and includes 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; or (e) any other nutrient that does not include a statement of ingredients (regulation no. 8A (3)).

Examples of nutrition claims are "low in calories, "sugar free" and "reduced sodium". Nutrition claims are allowed as long as they comply with the Food Regulations and the nutrient claims guidelines published in "A Handbook on Nutrition Labeling" by Singapore's Health Promotion Board (HPB).

The Food Regulations require nutrient declaration in an acceptable nutrition information panel, for pre-packed foods when nutrition claims are made, including energy, protein, fat and carbohydrate contents of the food. Declaration of other nutrients is mandatory when they are subject of a nutrition claim. Details on an acceptable nutrition information panel can also be found in the Twelfth Schedule of the Food Regulations. The following is an example of an acceptable nutrition information panel:

Nutrition Information		
Servings per package (<i>insert number of servings</i>)*		
Serving size: (<i>insert the serving size</i>)*		
	Per Serving*	Per 100g (or 100 ml)
Energy	kcal, kJ or both	kcal, kJ or both
Protein	xx	xx
Fat	xx	xx
Carbohydrate	xx	xx
<i>(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		

Source: *Twelfth Schedule of AVA Food Regulations*

In AVA's Guide on Food Labelling and Advertisement, foods claiming to be a source of energy are required to state on the label the quantity of that food consumed in one day which would yield at least 300 kcal. The label should also include an acceptable nutrition information panel.

For foods claiming to be a source of protein, at least 12% of the total calorie yield of the food should be derived from protein. For foods claiming to be an excellent source of protein, at least 20% of the total calorie yield of the food should be derived from protein.

Specific labeling requirements are stipulated for certain food categories. The following is a basic list of food categories that require specific labeling requirements:

Type of Food	Singapore Food Regulations
Irradiated Food	Regulation no. 38
Wholegrain	Regulation no. 40A
Bakery Products	Regulation no. 53
Edible Fats and Oils	Regulation no. 79
Milk	Regulation no. 109
Coffee (coffee and chicory, coffee mixture, instant or soluble coffee and chicory)	Regulation nos.158, 159, 161
Fruit Juice	Regulation no.171
Natural Mineral Water	Regulation no. 183A
Fruit Wine	Regulation no. 195
Compounded Liquor	Regulation no. 210
Infant Formula	Regulation no. 254
Rice	Regulation no. 260

Source: *Table Six, AVA's Guide on Food Labelling and Advertisement*

C. Claims about Vitamins and Minerals

There are extensive regulations covering disclosures 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.

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 established in Table II below contains at least one-sixth of the daily allowance established in Table I below.

No label shall claim that any article of food is enriched, fortified, ennobled or vitaminized with one or more vitamins or minerals unless the reference quantity for that food as established in Table II below contains not less than 50% of the daily allowance as established in Table I below.

TABLE I VITAMINS AND MINERALS		
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 mononitrate	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, nicotinamide	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	800 mg
Iodine	Micrograms of iodine	100 mcg
Iron	Milligrams of iron	10 mg
Phosphorus	Milligrams of phosphorus	800 mg

Source: AVA Food Regulations

TABLE II	
Food	Reference Quality
Bread	240 g

Breakfast Cereal	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 on the label)	200 ml
Fruit juice cordials (diluted according 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 direction on the label)	200 ml
Liquid food not specified above	200 ml
Solid food not specified above	120 ml

Source: AVA Food Regulations

D. Health Claims

In Appendix I of AVA’s Guide on Food Labelling and Advertisement, “health claims” are “any representation that states, suggests or implies that a relationship exists between a food or a constituent of that food and health”. According to these guidelines, health claims may include the following:

- Nutrition function claims refer to nutrition claims that “describe the physiological role of the nutrient in growth, development and normal functions of the body”.
- Other function claims relating to “specific beneficial effects of the consumption of foods or their constituents, in the context of the total diet on normal functions of biological activities of the body, and relating to a positive contribution to health or to improvement of a function or to modifying or preserving health”.
- Reduction of disease risk claims refer to claims relating to “consumption of a food or food constituent in the context of the total diet, to the reduced risk of developing a disease or health-related condition”.

According to AVA’s guidelines, health claims under “nutrient function claims and other function claims” maybe allowed if some criteria are met including:

- The claim is about essential nutrients that have established their recommended intakes and are of nutritional importance.
- There is sufficient accepted scientific evidence to prove the suggested function or role of the nutrient as claimed; enables the public to understand the information provided and its importance to their overall daily diet.

- The particular nutrient is present in an amount that meets the requirements in the Food Regulations and guidelines established by the HPB.
- The claim does not imply and/or state that the nutrient is for prevention or treatment of a disease.
- The approved claims must not be reworded to deviate from the original intended meaning.

Key point to note: While Singapore generally recognizes U.S. labelling standards and regulations, U.S. exporters are advised to consult AVA and Singaporean trading partners to ensure Food Regulations compliance regarding health claims.

E. Date Marking

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 of any prepacked food should be shown in one of the following ways (Food Regulation no. 10-2 (a), (b) and (c)):

- “USE BY (insert the day, month and year)”
- “SELL BY (insert the day, month and year)”
- “EXPIRY DATE (insert the day, month and year)”
- “BEST BEFORE (insert the day, month and year)”

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”

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 (Food Regulation no. 10 (4)), along with the general labeling requirements.

The following is a basic list of pre-packed foods and beverages that require date marking:

List of Pre-Packed Foods and Beverages that Require Date-Marking with Expiry Dates		Format of Date Marking
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.	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".
7.	Tofu, 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 "dohua", but excluding the oil fried tofu in the form of a pouch known as "taupok", and the dried bean curd 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.	Vitaminized fruit juice and vitaminized fruit juice drink.	
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	

Source: *Food Regulations*

**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.*

Where the pre-packed food as specified in item 8 of the table above is a raw produce, it is sufficient for the date mark to state the date of packing in the following manner (Food Regulation no.10 (5)):

- "PACKING DATE (insert the day, month and year)";
- "PACKED ON (insert the day, month and year)"; OR

- “PKD (insert the day, month and year)

Raw Produce would include – raw meat; raw minced or chopped meat; raw organs; raw fish; raw crustaceans; and raw shellfish, but would 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.

Section VI: Other **Specific Standards**

A. Special Purpose Food

Under Food Regulations no. 247 (1), special purpose foods are “foods described as particularly suitable for consumption by persons belonging to a particular class who require a special diet”. Such products are usually food substance modified, prepared or compounded so as to possess nutritive and assimilative properties which render it especially suitable for use as food by individuals who require a special diet. These products may be infused with vitamins, minerals, amino acids and other nutrient supplements permitted under the Food Regulations.

According to AVA’s 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.

Under the labeling requirements (Food Regulation no. 248 (1)), special purpose food must be labeled with clearly stated special suitability details. 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 Food Regulations, or in similar forms that are acceptable to the AVA Director-General and sufficient enough to support claims. No package of a special purpose food that contains carbohydrate is to be labelled “sugarless” or “sugar free” (Food Regulation no. 248 (2)).

Low Calorie Food: Refers to special purpose foods that are suitable for persons adopting a restricted diet by the calorie content (Food Regulation no. 249 (1)).

The following table shows AVA’s permissible calorie content for different low-calorie food types:

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

Source: Food Regulations

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 Food Regulations. The label should also include a statement as to the nature of the carbohydrates present in the food such as sugar and starch (Food Regulation nos. 250 (1) and (2)).

Foods Containing Phytosterols, Phytosterol Esters, Phytostanols or Phytostanol Esters: Refers 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, phytostanols or phytostanol esters: (a) any edible vegetable fat or oil containing not more than 20 g of saturated fatty acids per 100 g of total fat; (b) any margarine or fat spread containing not more than 27 g of saturated fatty acids per 100 g of total fat; or (c) any other food containing not more than 3 g of total fat per 100 g or 1.5 g of total fat per 100 ml (Food Regulations nos. 250A (1) and (2) a, b and c).

Labels 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 phytostanols 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 phytostanols, 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 phytostanols (whether in free form or as derived from any phytostanol esters) that each serving contains.

Infants' Food and Infant Formula: Refers to foods suitable for consumption by infants and includes infant formula (Food Regulation no. 251). Infants' food, other than infant formula formulated for infants from birth to 6 months, is food intended for feeding infants as a complementary food from over the age of 6 months. No label for infants' 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 of age.

Infants' food should not contain: (a) added mono-sodium salt of L-glutamic acid, nitrates and nitrites, other than those present naturally in foods; (b) any chemical preservative. Infants' food shall be date-marked in accordance with the Food Regulations.

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 (Food Regulation no. 252).

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 formula" or any appropriate designation (Food Regulation no. 254 (1)).

The label must also include (Food Regulation no. 254 (2)):

- 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.
- c. The total quantity of each vitamin and mineral per 100 ml or other equivalents.
- 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.

Regulations on infant formula were reviewed and amended in 2017 due to the rising price of formula milk in Singapore. Key amendments included extending the code of ethics governing formula milk for infants below six months of age to cover infants up to 12 months old. Other changes included the tightening of labeling and advertising regulations on formula milk. Please click [here](#) for more details on these amendments.

B. Mineral Hydrocarbons

Mineral hydrocarbon 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 paraffin 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 no foods containing any mineral hydrocarbon are to be sold for human consumption. Exceptions to this rule, exists for the following products (Food Regulation no.36 (2) (a) to (h)):

- 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. Allowed 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 sub-paragraphs (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:

Mineral Hydrocarbon	Name of Food	Tolerance Limit (ppm)
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: Food Regulations

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 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 are required to clearly disclose on their label that they have been irradiated or contain irradiated products. When an irradiated food is used as an ingredient in another food, it should be declared in the statement of ingredients (Food Regulation no. 38 (2) (b)). 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 (Food Regulation no. 38(2) (c)).

D. Halal Food

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 Muslim population (13.4 % as of January 2018).

MUIS is a statutory board of the Singapore government under the purview of the Ministry of Culture, Community and Youth and under the direct supervision of the Minister-In-Charge of Muslim Affairs. For details on the MUIS halal certification processes, please click [here](#).

E. Biotechnology/Genetically Modified (GM) Foods

AVA has authority over GE crop regulations and marketing. The multi-agency Genetic Modification Advisory Committee (GMAC) was established under the country's Ministry of Trade and Industry in 1999 to oversee and provide science-based advice on research & development, production, release, use and handling of GE events in Singapore. Its objective is to "ensure public safety while maintaining an environment that is conducive for commercial exploitation of GE products". As an advisory committee, GMAC works closely with other national bodies and regulatory agencies, particularly AVA and the Ministry of Health (MOH). GMAC published *Guidelines on the Release of Agriculture-Related "GMOs"* (1999), and *Biosafety Guidelines for Research on "GMOs"* (2006, revised in 2008 and January 2013). Also, GMAC endorsed as a separate Annex on their website, the document *Risk Assessment of Stacked events* (2016). As a non-regulatory committee, GMAC's guidelines are not legally binding and AVA gives final approval.

GMAC's *Guidelines for the Release of Agriculture-Related "GMOs"* provide a common framework to assess risks of agriculture-related GE products to human health & environment and approval mechanisms for their release. Under the guidelines, a proposal has to be submitted to GMAC and its subcommittees (please see details below) who will review the application, including an examination of the GE product's origin, the experimental procedures used in its development and the methods used to prove it is safe for consumption. Following the review process, GMAC decides whether or not to endorse the application. GMAC's decision is then forwarded to AVA, which determines final regulatory approval.

GMAC's members are from local regulatory agencies and academic institutions, and they serve on a voluntary basis. The GMAC Main Committee is currently chaired by Professor Prakash Kumar from the National University of Singapore. The other members come from 12 agencies, including AVA, MOH, the Ministry of Manpower, the National Institute of Education International, the Nanyang Technological University and the Consumer Association of Singapore (CASE). Please click [here](#) for information on GMAC and the list of current GMAC Main Committee members.

In addition to the Main Committee, GMAC has four Subcommittees. For details on the Subcommittees and a list of Subcommittee members, please refer to the following:

- Subcommittee for Release of Agriculture –Related "GMOs"(please click [here](#) for details)
- Subcommittee for Research on "GMOs" (please click [here](#) for details)
- Subcommittee for Labeling of "GMOs" (please click [here](#) for details)

- Subcommittee for Public Awareness (please click [here](#) for details)



(Source: GMAC)

Singapore does not currently have any legislation or specific guideline for the labeling of GE foods. GMAC’s subcommittee on labeling monitors international trends and developments and considers the issue of labeling in relation to Singapore’s needs. GE foods are controlled items in Singapore. They are subject to special declaration, review, inspection and testing procedures that are implemented by the Food Control Division of the AVA.

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

Section VII: Facility and Product Registration

A. Facility Registration

Several food/food products entering Singapore must originate from establishments approved by AVA. Food/food products that require proper accreditations or procedures include the following: Meat and meat products, processed eggs, fresh table eggs and live poultry. Overseas establishments that supply these products are required to apply for accreditation with AVA. Applications are to be submitted through the supplying country’s competent authorities. While other imported foods such as processed food products and fresh fruit/vegetables do not require

facility registration, they are required to be sourced from suppliers that are under proper supervision of approved overseas regulatory authorities.

Facility registration for meat/meat products: 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: AVA will only consider applications from slaughterhouses and meat processing establishments from [AVA approved exporting countries](#).
- Submit the application to the competent authority of the exporting country. If raw meat is being used for further processing, the product must be obtained from slaughterhouses approved by AVA. The reader may want to use AVA's database to search for [approved overseas establishments](#).
- Download and complete (in English) the application form:

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

Sources: AVA website

- Ensure that all information provided is in English and all required documents (e.g. brochures, photographs or videos) are attached as softcopies.
- The exporting country's competent authority shall verify and endorse the submission prior to forwarding the application to AVA for documentary review. If the review is satisfactory, AVA may conduct an inspection visit to the exporting country/establishment prior to granting approval to the establishment to export to Singapore.
- Processing time on average takes about 12 weeks from date of receipt of application form. Actual processing times are dependent on the completeness of application, clarity of the submitted details, and transaction volume received by AVA.

For other food product (e.g. poultry, fresh table eggs, processed eggs, fish and fish products) facility approval procedures, please refer to the following link: <https://www.ava.gov.sg/explore-by-sections/food/bringing-food-into-singapore-and-exporting/commercial-food-imports>.

B. Product Registration

In general, only those traders who are licensed or registered with AVA can import food products into Singapore.

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

There are five requirements and procedures to import food products into Singapore:

1. Apply for a 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 the [Accounting and Corporate Regulatory Authority \(ACRA\)](#); ACRA will issue a Unique Entity Number (UEN) to Singapore-registered companies.
- Register and activate the 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:

- Importing, exporting or transshipping meat and fish products: fees are approx. \$60 per year and processing time is one working day (normal service).
- Importing or transshipping fresh fruits and vegetables: fees are approx. \$273 per year and processing time is one working day (normal service).
- Importing table eggs: free of charge and processing time is five working days (normal service).

Registration is required for the following:

Importing processed food and food appliances (including food ware and food utensils): free of charge and processing time is one working day.

Please click [here](#) for the step-by-step guideline to renew import licenses and registrations.

2. 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">• Wholesome Meat and Fish Act• Sale of Food Act• Food Regulations
Fresh fruit and vegetables	<ul style="list-style-type: none">• Animal and Birds Act• Sale of Food Act• Food Regulations
Processed eggs Processed food Food appliances	<ul style="list-style-type: none">• Sale of Food Act• Food Regulations

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(Sources: AVA)

Details on the above subsidiary legislation can be found [here](#).

3. Meet AVA's Conditions for Specific Types of Food

Different requirements and conditions apply depending on the type of food. The conditions depend on the type of food, source, country, etc. For example, meat/meat products can only be imported from accredited overseas establishments in select countries.

Please refer to the [General Classification of Food & Food Products](#) for more information on AVA's categories of food products.

4. Satisfy AVA's Labeling Requirements

For more information on food labelling, please refer to [Labeling Guidelines for Food Importers and Manufacturers](#).

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 details.

Section VIII: Other Certification and Testing Requirements

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

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/vegetables and processed food/food appliances. Importers can verify whether or not their food shipments require AVA inspection by checking the Cargo Clearance Permit (CCP) for the AVA approval code and conditional approval message.

Samples may be taken by AVA for laboratory analysis. In some cases, the shipment may be placed on "hold and test" status (i.e. the consignment would not be allowed for sale or distribution until the laboratory results have been released and samples found to be in compliance with the food laws).

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 found to be with unacceptable levels of microorganisms, the entire shipment will be denied entry into Singapore. In some cases where *listeria monocytogenes* are detected, the plant will be barred from future exports.

Meat/Poultry Product Certification:

Imported meat and poultry products are regulated under the Wholesale Meat and Fish Act and its subsidiary legislations. Meat products include whole carcass or parts of any animal or birds. They may be imported in chilled, frozen, processed or canned forms.

Every consignment of imported meat products must be accompanied by a health certificate issued by a veterinary authority of the exporting country, 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 United States, 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).

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 the meat product was processed (including date), 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.

Key point to note: 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 to 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. Singapore import requirements for U.S. beef, poultry and pork can also be found in the [FSIS Export Library](#).

Fish Products:

Imported fish is regulated under the Wholesome Meat and Fish Act and its subsidiary legislation. Fish products refer to any of the varieties of marine, fresh water, crustacean, aquatic Mollusca, marine sponge, trepang and other form of aquatic life and their young and eggs, but excluding ornamental varieties. An import permit issued by 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 without obtaining a health certificate. However, restrictions and conditions apply to fish classified as “high risk” products and fish specified under the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES).

The following are considered high-risk products and thus compliance with specific rules is required:

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. The United States is included in this list. 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 country; however the following import requirements are applicable:

1. Fresh fruits and vegetables must not contain any prohibited pesticide.
2. 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.
3. Containers (cartons, baskets, etc.) of the produce must be labeled with the following:
 - Name and address of the producer;
 - Product description; and
 - Date of export/packing

Fresh Eggs:

Imported fresh table eggs (hen eggs) are regulated under the Animal and Birds Act and its subsidiary legislation. 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. AVA will only consider approval applications from poultry layer farms in select countries (the United States is included on this list).
2. All applications have to be submitted through the competent authority of the exporting country.
3. Each consignment of fresh eggs must come from a single farm and must meet all veterinary conditions (please refer to the AVA website for details). Also, each imported consignment must be accompanied by a health certificate issued by the 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 done at 3 levels:

- Exporting country
- Individual establishments of approved countries, and
- Products from approved establishments

The list of AVA approved exporting countries can be found [here](#) (last updated on November 9, 2018).

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

File Form	File Type
Egg Processing Plant	AVA Form-EPP
Salted and Preserved Egg	AVA Form-ESP

Processed Foods:

Processed foods 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 proof that the imported products are produced under sanitary conditions in regulated establishments is required 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, traders should still maintain regulatory documentation and submit them when requested by AVA. Examples of documentary proof include:

- 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)

Section IX: Import Procedures

The agencies involved in the customs clearance process include the Accounting and Corporate Regulatory Authority (ACRA), AVA, and Singapore Customs.

Only AVA registered importers are allowed to apply for food import permits. Registration numbers can be obtained from AVA's Quarantine & Inspection Department (QID).

To reiterate, the following are prerequisites 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 [Singapore Customs](#) (SC).
- Applicant/importer is then requested to open and maintain a GIRO account for the payment of fees and permits.
- Finally, check any additional requirements.

After complying with the prerequisites, the importer can then apply for an import permit through the [TradeXchange System](#). All current TradeXchange e-services have been migrated to the Networked Trade Platform (NTP) by Singapore Customs. From November 2018 onwards, the NTP is only accessible via www.ntp.gov.sg

AVA requires import permits for all food and food products brought into Singapore, regardless of the mode of transport. Additional documents (as attachments) should be submitted through the TradeXchange system, such as health certificates for the import of meat/poultry products, etc. Each food item should be declared accurately with: (a) correct HS, product 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. Import documents and application procedures must all be stated in English. Upon applying for the import permit via the TradeXchange System, the applicant/importer will be assigned a Unique Reference Number. To facilitate permit approval within one working day, submit applications and all supporting documents through the TradeXchange System on weekdays. Applications made on Saturdays, Sundays or public holidays will be processed the next working day. After approval by Singapore Customs and AVA, a Cargo Clearance Permit (CCP) will be issued and will serve as an AVA import permit. The CPP will be used for clearance of goods at the border checkpoint, inspection, etc.

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, ready-to-eat fruits and

vegetables, etc. For cases of detained and/or rejected products, the importer should be able to appeal to AVA's Import and Export Department; or alternatively, contact FAS Singapore for assistance.

Section X: Copyright and/or Trademark Laws

Trademark Laws in Singapore:

In Singapore, the Trade Marks Act (Chapter 332) is an act to establish laws for trademarks. The [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.

According to IPOS, a trademark 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 includes letters, words, names, signatures, labels, devices, tickets, shapes & color, or any combination of these. It can be represented graphically as a company's name or logo. In order for a trademark 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 traders.

A person can apply to register a trademark in and outside of Singapore via the IPOS website (please click [here](#) for more information). 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.

IPOS also provides public access to its records of trademark applications and trademarks that are registered in Singapore. These records are accessible via links in the IPOS website. It is not compulsory to register a trademark in Singapore.

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: 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: www.ava.gov.sg

C) Trade Facilitation and Revenue Enforcement Matters.

Singapore Customs
55 Newton Road,
#10-01 Revenue House
Singapore 307987
Tel: (65) 6355-2000
Fax: (65) 6250-8663
Website: www.customs.gov.sg

D) Health Sciences Authority of the Singapore Ministry of Health: The leading authority to protect and advance national health and safety.

Health Sciences Authority
11 Outram Road, Singapore 169078
Tel: (65) 6213-0838
Fax: (65) 6213-0749
Email: HSA_Info@hsa.gov.sg
Website: www.hsa.gov.sg

E) The Intellectual Property Office of Singapore (IPOS)

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

F) Genetic Modification Advisory Committee (GMAC):

GMAC Secretariat
30 Biopolis Street
#05-02 Matrix
Singapore 138671
Tel: (65) 6407-0515/0539
Fax: (65) 6795-5073
Email: info@gmac.sg
Website: www.gmac.sg

APPENDIX II. OTHER IMPORT SPECIALIST CONTACTS:

A) USDA Foreign Agricultural Service Singapore

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

B) U.S. Dairy Export Council

1 North Bridge Road, #06-10
High Street Centre,
Singapore 179094
Tel: (65) 6334 7030
Fax: (65) 6223 2010
Contacts: Dalilah Ghazalay, Regional Director, SEA Marketing & Operations
Email: dali@dairyconnect.biz;

C) U.S. Grains Council

50 Jalan Dungun Damansara Heights
Kuala Lumpur, Malaysia
Tel: (60) 3 2093 6826
Fax: (60) 3 2273 2052
Contact: Manuel Sanchez, Regional Director—South & Southeast Asia
Email: 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

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

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; siewkeat@lieumktg.com.sg

G) U.S. Soybean 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

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