

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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## Singapore

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

### FAIRS Country Report

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**Report Highlights:**

Singapore is almost completely dependent on imports for its food security. While import regulations can be stringent, they are generally predictable, transparent, and science-based. Readers of this report should consult the relevant sections of the Food Regulations for information on their own specific food product or products and contact Singapore's Office of Agriculture Affairs if further clarification is needed.

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## SECTION I. FOOD LAWS:

In Singapore, the Agri-Food and Veterinary Authority (AVA) is the national authority responsible for food safety for both primary and processed food. AVA ensures the safety of all food from production to retail. AVA adopts a science-based risk analysis and management approach based on international standards to evaluate and ensure food safety.

The AVA is responsible for enforcing the Sale Food Act (Chapter 283). It is an Act for securing wholesomeness and purity of food and fixing standards for foods; for preventing the sale or other disposition, or use of articles dangerous or injurious to health; and to provide for the regulation of food establishments. The Subsidiary Legislation of the Sale of Food Act (Chapter 283) include;

- 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

The Food Regulations is the most important for exporters as it provide the details of Singapore guidelines governing all imported foods.

All food, drinks and edible agricultural products, including food ingredients, whether locally manufactured or imported to Singapore are required to comply with the prevailing requirements laid down in the Food Regulations.

The Food Regulations lay down 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 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 that are consumed by persons with a special diet. The category includes Products such as low-calorie food, infant foods such as infant formula, infant milk formula or milk preparation and diabetic foods.
- Miscellaneous Foods
  - Products such as agar-agar, custard powder, edible gelatin, fish and prawn crackers.
- Rice

We advise the reader to consult the relevant sections of the Food Regulations for information on their own specific food product or products. The AVA regularly reviews and updates the Food Regulations, and it is strongly recommended that interested parties contact the Singapore Agri-Food & Veterinary Authority for further clarification (please see contact address listed at the back pages of this report). A soft copy of the Food Regulations and Amendments are available on AVA's website at:

[www.ava.gov.sg](http://www.ava.gov.sg)

The Food Control Division of the AVA:

- 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.

The AVA inspects all imported primary produce, livestock and processed food at ports of entry. The AVA 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. Please refer to AVA's website, [www.ava.gov.sg](http://www.ava.gov.sg) for more details on laboratory testing. 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 the Singapore food safety standards are totally rejected and destroyed under AVA's supervision. For these reasons, it is advised that U.S. exporters consult a knowledgeable 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. 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. It is not unusual for whole consignments of imported fruits or vegetables to be destroyed due to non-compliance with Singapore's Food Regulations.

The allowable ingredients, preservative, additive, and coloring are listed in the Food Act, Food Regulations. It is always advisable for U.S. exporters or the 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.

The Singapore's Food Regulations require that all pre-packed food products for sale, including drinks to be properly labeled. The law requires that the following basic information be declared and be provided in English:

- Name or description of the product. The common name of the food or drink or a description 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) 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:
  - (i) Cereals containing gluten. This group includes wheat, rye, barley, oats, spelt or their hybridized strains and their products.
  - (ii) Crustacean and crustacean products. This group includes crayfish, prawns, shrimps, lobsters, crabs and their products.
  - (iii) 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.
  - (iv) Fish and fish products. This group also includes molluscs such as oysters, clams, scallops and their products.
  - (v) 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.
  - (vi) Milk and milk products (including lactose). This group includes milk from cows, buffaloes, or goats and their products.

(vii) Tree nuts and nut products. This group includes almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, macadamia nut and their products.

(viii) 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.
- 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

**Exemptions from Labeling Requirements:**

- The labeling requirements do not apply to food weighed, counted or measured in the presence of the purchaser and food which is loosely packed in the retailer’s premises.
- The labeling requirements do not apply to sugar confectionery, chocolate and chocolate confectionery except for the requirement covering food, which contains synthetic coloring and the name and address of manufacturer, importer, packer or distributor.
- Intoxicating liquors are not required to carry a statement of ingredients on the labels.

**Additional Points to Note:**

- Pre-packed foods intended for human consumption and offered as a price, reward or sample

for the purpose of advertising are required to comply with the labeling required stated under “General Labeling Requirements”.

- Recipes or suggestions or pictorial illustrations on how to serve pre-packed foods may be included on food labels only if they are closely accompanied by the words “Recipe” or “Serving Suggestion”, be printed in letters of not less than 1.5 millimeters in height.
- Pet foods should not carry any word to indicate or imply that the food is also fit or suitable for human consumption.

**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.

**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 the Food Control Division of the AVA 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 on Nutritional Labeling**

Nutrition claims as defined in the Singapore Food Regulations, is a representation that suggests or implies that a food has a nutritive property, and includes reference to: (a) Energy; (b) Salt, sodium or potassium; (c) Amino acids, carbohydrates, cholesterol, fats, fatty acids, fiber, protein, starch or sugars; or (d) Any other nutrient; but does not include a statement of ingredients or a declaration or claim relating to a vitamin or mineral.

Examples of nutrition claims are “Low in calories: “Sugar free: and “Reduced sodium”. Nutrition claims are allowed as long as the requirements of the Singapore 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 following website:

<http://www.ava.gov.sg/FoodSector/FoodLabelingAdvertisement/>

The Food Regulations require nutrient declaration in an acceptable nutrition information panel, for pre-packed foods when nutrition claims are made. The following is an example of 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* or	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: Food Regulations – Twelfth Schedule

Where any label includes a nutrition claim with respect to salt, sodium or potassium or any two or all of them, but does not include any other nutrition claim, reference to energy or nutrients other than sodium and potassium may be omitted from the panel.

Point to note: This regulation does not apply to any pre-packed food which has a total surface area of less than 100 square centimeters and has included in the label the following:

- (a) a statement of the quantity of each nutrient in respect of which the nutrition claim is made; or
- (b) where there is a claim that the food is free of sugar or where there is a claim as to the energy value of the food, a statement of the energy yield of the food.

**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.

Examples of the daily recommendation statement are “Recommended daily intake: 3 servings”; “Add 20g powder in 200ml water. Drink 2 times daily.”

### **Specific labeling requirements for certain food categories**

Specific labeling requirements are stipulated for certain food categories under their individual specification standards. The following lists 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. Health claims and claims about vitamins and minerals

**Health claims.** The Singapore Food Regulations prohibit the following:

- use of false misleading statement, word, brand, picture, or mark purporting to indicate the nature, stability, quantity, strength, purity, composition, weight, origin, age, effects, or proportion of the food or any ingredients to be used on food labels and advertisements, unless otherwise specified.
- claims that a food has therapeutic or prophylactic action;
- claims which could be interpreted as advice of a medical nature from any person;
- claims that a food prevent, alleviate or cure any disease or condition affecting the human body;
- claims that health or an improved physical condition may be achieved by consuming any food.
- the use of the word “pure” is acceptable only if the food is free from other added substances or is of the composition, strength and quality required under the Singapore Food Regulations.

### Claims on 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) are required to contain at

least one-sixth of the daily allowance as stated in the following Table I and II for the relevant vitamin or mineral, and are in per reference quantity for that food respectively.

(2) Foods that are claimed to be a rich source (including words like “good”, “rich” and “high”) of vitamin(s) and/or mineral(s) are required to contain at least 50% of the daily allowance as stated in Table I and II for the relevant vitamin or mineral and are in per reference quantity for that food respectively.

Any vitamin(s) and mineral(s) claims should be declared on the label in one of the following ways:

(a) “(quantity) of the food contains (quantity) of name of vitamins/minerals” to substantiate the claim.

(b) (i) serving size: (state the quantity of the food per serving here); and

(ii) each serving of this food contains the following:

Name of Vitamin/Mineral (state the names of the vitamins/minerals)	Percent Recommended Daily Allowance (state the corresponding percent recommended daily allowance of the vitamins/minerals).
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<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>	
<b>Food</b>	<b>Reference Quantity</b>
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

(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 II.

### **SECTION III. PACKAGING AND CONTAINER 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 the use 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; and
- (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:**

Foods containing additives are not permitted for sale in Singapore unless the food additives of the description for are of an amount appropriate to the quantity of such specified food are in accordance with the Food Regulations. The purity of permitted food additives must conform to the specifications in the Food Regulations. If the Food Regulations do not contain reference to the purity of the permitted food additive, AVA will make reference to the specifications as recommended by the Joint Food and Agriculture Organization of the United Nations and World Health Organization (FAO/WHO) Expert Committee on food additives.

The Singapore Food Regulations contain comprehensive regulations relating to food additives and their use in food and drinks manufactured, imported and sold in Singapore. These regulations cover the following:

- (1) Anti-caking agents
- (2) Anti foaming agents
- (3) Anti-oxidants
- (4) Sweetening agents (covered in latter part of this report)
- (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 Singapore 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 Singapore 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 2 classes which are:
  - (a) 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 her; and (iv) ethyl alcohol or potable spirits;
  - (b) 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) nitrates and (viii) 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
- 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 in the type of 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 would change. U.S. exporters and their importers are strongly advised to 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.

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

Under the Singapore 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.

Foods containing pesticide residue, other than those specified and in the proportion as in the Ninth Schedule are not permitted. When it is not provided in the Ninth Schedule, the Codex Alimentarius Commission recommendations would be used.

As specified in the Singapore 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 are 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.
- Molluscs/dried mushrooms containing cadmium in excess of 1 ppm, or any seaweed containing cadmium in excess of 2 ppm, or any cocoa or coa 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 are 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 cheese and canned foods.
- Oestrogen residues in meat or any food derived from meat which contains residues of the following compounds: (a) diethylstilbestrol (3, 4-bis(p-hydroxyphenyl)-3hexene); (c) hexoestrol (3, 4-bis(p-hydroxyphenyl)-n-hexane); (c) dienoestrol (3,4-bis(p-hydroxyphenyl)-2, 4-hexadiene).

- 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. 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.

#### 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:**

### **A. General Food Control Programs**

In Singapore, all meat, fish and egg processing establishments, cold stores and slaughter-houses must be licensed by the Agri-Food and Veterinary Authority of Singapore (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; 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 licence 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.

**B. Import Requirements for Specific Food Products** (source: [www.ava.gov.sg](http://www.ava.gov.sg))

- (1) Dairy Products from Foot-and-Mouth Disease (FMD) affected Countries. The following are import requirements for dairy products (liquid milk, cheese, butter, ice-cream, yoghurt, milk powder) from FMD affected countries:
  - a. Submission of a documentary proof (one time submission) that dairy products are manufactured in premises regulated by a competent authority (for e.g. a certified true copy of the manufacturer's licence)
  - b. Submission of a health certificate (for every consignment) stating that the dairy raw ingredient has been subjected to one of the following procedures:
    - (i) a sterilization process applying a minimum temperature of 132<sup>o</sup> C for at least one second (ultra-high temperature [UHT]), or
    - (ii) if the milk has a pH less than 7.0, a sterilization process applying a minimum temperature of 72<sup>o</sup> C for at least 15 seconds (high temperature – short time pasteurization [HTST]), or
    - (iii) if the milk has a pH of 7.0 or over, the HTST process applied twice.
  - c. The Health Certificate should include the following information:
    - (i) Description of the products including brand name and nature of product;
    - (ii) Quantity in the appropriate units;
    - (iii) Lot identifier and date of production;
    - (iv) Name and address of the manufacturer or the processing establishment
    - (v) Name and address of the importer or consignee;
    - (vi) Name and address of the exporter of consignor;
    - (vii) Country of dispatch;
    - (viii) Country of destination

Please refer to OIE website: [http://www.oie.int/eng/Status/FMD/en\\_fmd\\_free.htm](http://www.oie.int/eng/Status/FMD/en_fmd_free.htm) for a list of FMD free countries.

- (2) Pasteurized Liquid Milk from FMD-Free Countries. The following are import requirements for pasteurized liquid milk from FMD-free countries:
  - a. Submission of a documentary proof (one time submission) that products are manufactured in

premises regulated by a competent authority (e.g. a certified true copy of the manufacturer's licence)

- b. Submission of health certificate (for every consignment) that pasteurized liquid milk are:
  - (i) produced using milk ingredients originating from FMD free countries;
  - (ii) has been pasteurized by heating at a minimum temperature of 72°C for a minimum of 15 seconds or an equivalent process.
- c. The Health Certificate should include the following information:
  - (i) Description of the products including brand name and nature of product;
  - (ii) Quantity in the appropriate units;
  - (iii) Lot identifier and date of production;
  - (iv) Name and address of the manufacturer or the processing establishment
  - (v) Name and address of the importer or consignee;
  - (vi) Name and address of the exporter of consignor;
  - (vii) Country of dispatch;
  - (viii) Country of destination

For a list of FMD free countries, please refer to OIE website at:

[http://www.oie.int/eng/Status/FMD/en\\_fmd\\_free.htm](http://www.oie.int/eng/Status/FMD/en_fmd_free.htm)

- (3) Infant Formula for Age 0 – 12 Months. The following are import requirements for infant formula, and follow-on formula (age 0-12 months):
  - a. Submission of documentary proof (one time submission) that the imported infant formulas are manufactured in a premise regulated by the competent authority (e.g. certified true copy of the manufacturer's licence),
  - b. FMD-free Countries. Submission of the health certificate that must contain the following attestation by the relevant competent authority of the exporting country: (i) products are produced using milk ingredients originating from FMD free countries and (ii) liquid milk used is pasteurized by heating at a min 72°C for a minimum 15 seconds or an equivalent process.
  - c. FMD-affected Countries. Submission of the health certificate that must contain the following attestation by the relevant competent authority of the exporting country:
    - (i) a sterilization process applying a minimum temperature of 132° C for at least one second (ultra-high temperature [UHT]), OR
    - (ii) if the milk has a pH less than 7.0, a sterilization process applying a minimum temperature of 72°C for at least 15 seconds (high temperature – short time pasteurization [HTST]), OR
    - (iii) if the milk has a pH of 7.0 or over, the HTST process applied twice.
  - d. The health certificate should include the following information:
    - (i) Description of the products including brand name and nature of product;
    - (ii) Quantity in the appropriate units;
    - (iii) Lot identifier and date of production;
    - (iv) Name and address of the manufacturer or the processing establishment
    - (v) Name and address of the importer or consignee;
    - (vi) Name and address of the exporter of consignor;
    - (vii) Country of dispatch;
    - (viii) Country of destination

- e. Submission of health certificate or manufacturer quality control (QC) reports on chemical and microbiological test (every consignment):

Laboratory Report Submitted by Importer	
Chemical	Microbiological
<u>Powdered formulas and Liquid formulas in hermetically sealed containers.</u>  1. Aflatoxin M1	<u>Powdered formulas</u>  1. Total Colony count 2. *Total Coliform 3. *Fecal coliform 4. *Escherichia oli 5. *Enterobacter sakazakii (Cronobacter spp) 6. Salmonella spp. 7. Staphylococcus enterotoxin (or Stapylococcus aureus)  <u>Liquid formulas in hermetically sealed containers</u> Sterility test

\*Enterobacteriaceae test can be accepted as a test method for total coliform, faecal coliform, Escherichia coli and Enterobacter sakazakii (Cronobacter spp).

Importers may be required to test for the following parameters upon AVA’s request: #Chemical: Heavy metals, Melamine, Pesticide residues, Polychlorinated biphenyls (PCBs)  
 ##Microbiological: Clostridium botulinum, Campylobacter, Listeria monocytogenes, Bacillus enterotoxins.

- (4) Infant Cereals. The following are import requirements for infant cereals:

- (a) Submission of documentary proof (one time submission) that the imported products are manufactured in a premise regulated by the competent authority (for e.g. certified true copy of the manufacturer’s licence)
- (b) Submission of Chemical test report (every consignment)

Laboratory Report Submitted by Importer (every consignment)
Chemical
Aflatoxin B1

- (5) Traditional Cakes & Nasi Lemak. The import requirements for traditional cakes (Malay kueh such an onde-onde, kueh lepat pisang, seri-pinang, etc. and Chinese kueh such as ang ku kueh,

soon kueh, carrot cake) and nasi lemak are as follows:

- (a) Submission of documentary proof (one time submission) that the imported products are manufactured in a premise regulated by the competent authority (for e.g. certified true copy of the manufacturer’s licence),
- (b) Submission of microbiological test report (monthly submission).

<b>Laboratory Report Submitted by Importer (monthly)</b>
<b>Microbiological</b>
<ul style="list-style-type: none"> <li>• Total colony count</li> <li>• Fecal coliform</li> <li>• E. coli</li> <li>• Staphylococcus aureus</li> <li>• Bacillus cereus</li> </ul>

(6). Coconut Products – Coconut Milk, Grated Coconut, Jelly Coconut, Shelled Coconut, Desiccated Coconut. The following are import requirements for coconut products:

- (a) Submission of documentary proof (one time submission) that the imported products are manufactured in a premise regulated by the competent authority (e.g. certified true copy of the manufacturer’s licence),
- (b) Submission of microbiological report (once every 6 months).

<b>Laboratory Report Submitted by Importer (once every 6 months)</b>
<b>Microbiological</b>
<ul style="list-style-type: none"> <li>• Total colony count</li> <li>• Fecal coliform</li> <li>• E. coli</li> <li>• Salmonella</li> <li>• Staphylococcus enterotoxins</li> </ul>

(7). Minimally Processed Cut/Peeled Fruits and Vegetables. The import requirements for minimally processed cut and peeled fruits and vegetables are tabulated as follows:

- (a) Submission of documentary proof (one time submission) that the imported products are manufactured in a premise regulated by the competent authority (for e.g. certified true copy of the manufacturer’s licence).
- (b) Submission of microbiological and chemical laboratory reports will only be required once in six months for the import of MP fruits and MP leafy vegetables (e.g. lettuce, cabbage, cai xin, etc.). Laboratory reports will not be required for the import of non-leafy MP vegetables (e.g. onions, potatoes, carrots, water chestnuts, etc.)

<b>Laboratory Report Submitted by Importer (once every 6 months)</b>
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Chemical	Microbiological for ready-to-eat only e.g. salad, cut fruits, etc.
<u>Pesticide Residues</u> <ul style="list-style-type: none"> <li>• Organochlorines</li> <li>• Organophosphates</li> <li>• Dithiocarbamates</li> <li>• N-Methylcarbamates</li> <li>• Prethroids</li> </ul>	<ul style="list-style-type: none"> <li>• Total colony count</li> <li>• Fecal coliform</li> <li>• E. coli</li> </ul>

(c) Product label. Pre-packed ready-to-eat minimally processed fruits and vegetables are required to date-marked.

(8). Minimally Processed Cut Sugar Cane. The import requirements for cut sugar cane are tabulated as follows:-

(a) Registration of importers and registered products of cut sugar cane.

(i) All cut sugar cane must be obtained from producers registered and certified by the relevant authority of the exporting countries.

(ii) All importers are required to register with AVA's Quarantine & Inspection Department (QID) and produce documentary proof that the producer of their cut sugar cane is registered and certified by relevant authority of the exporting country. AVA (QID) will issue a Registration Number and an Establishment Code to the importer of each successful application.

(b) Cut sugar cane to be cleaned, boxed and transported in covered vehicles.

(c) Permit Application. When applying for import permits, importers should declare their AVA (QID) Registration Number in the Licence Number field, correct HS and Product Codes, and Establishment Code in the TradeNet system. The HS and Product Code is as follows:

HS Code	Product Code	Product Description	Unit
12129919	Z1POSCOFRRD	Sugarcane, Fresh or Chilled, Either cut or Peeled (Other Than Whole)	TNE

(d) Product labeling. Importers are to ensure that the boxes containing the cut sugar cane are properly labeled with the type/variety of sugar cane, address of farm, net weight, name and address of importer, country of origin and storage condition.

(9) Mooncakes. The import requirements are as follows:

(a) Submission of documentary proof (one time submission that the imported products are manufactured in a premise regulated and inspected by the competent authority (e.g. certified true copy of the manufacturer's licence),

(b) Submission of Microbiological and chemical test report for every type of mooncakes (every consignment).

Laboratory Report Submitted by Importer	
Chemical	Microbiological
Test on mooncakes: <ul style="list-style-type: none"> <li>• Sulphur dioxide</li> <li>• Benzoic acid</li> <li>• Methyl-p benzoate</li> <li>• Propyl-p benzoate</li> <li>• Sorbic acid</li> </ul>	<ul style="list-style-type: none"> <li>• Total colony count</li> <li>• Fecal coliform</li> <li>• E. coli</li> <li>• Staphylococcus aureus</li> <li>• Salmonella</li> <li>• Bacillus cereus</li> </ul>
Test on egg yolk: <ul style="list-style-type: none"> <li>• Sudan I, II, III &amp; IV</li> <li>• Para Red</li> </ul>	

(10). Processed Land Snail and Snail Caviar. The import requirements are:

- (a) The land snails (e.g. escargot) must be farmed and not wild.
- (b) Documentary proof (one time submission) that the farm and/or processing plants are regulated by the relevant authorities
- (c) Health certificate (every consignment) to certify that the products are safe for consumption.
- (d) The health certificate should include the following information:
  - i. Description of the products including brand name and nature of product;
  - ii. Quantity in the appropriate units;
  - iii. Lot identifier and date of production;
  - iv. Name and address of the manufacturer or the processing establishment;
  - v. Name and address of the importer or consignee;
  - vi. Name and address of the exporter or consignor;
  - vii. Country of dispatch;
  - viii. Country of destination

(11) Beef extract and any food products containing beef extract. The import requirements for beef extract and food products containing beef extract such as beef cube, beef juices, beef gelatin, are as follows:

(a) Import from Non Bovine Spongiform Encephalopathy (BSE) affected countries or Non Mad Cow Disease affected countries: Submission of health certificate (every consignment), which must contain the following attestation by the veterinary authority of the exporting country:

- (i) The date and the origin of the beef extract, beef ingredients or any other beef products and
- (ii) The product does not come from BSE affected countries.

(b) The health certificate should include the following information:

- i. Description of the products including brand name and nature of product;
- ii. Quantity in the appropriate units;
- iii. Lot identifier and date of production;

- iv. Name and address of the manufacturer or the processing establishment;
- v. Name and address of the importer or consignee;
- vi. Name and address of the exporter or consignor;
- vii. Country of dispatch;
- viii. Country of destination

Please refer to OIE website: <http://www.oie.int/en/animal-health-in-the-world/official-disease-status/bse/list-of-bse-risk-status/> for a list of BSE free countries.

(12) Bottled Mineral and Drinking Water. The importers are required to submit to AVA's Quarantine & Inspection Department (QID) the following documents:

(a) Mineral Water (including spring water and mountain spring water)

- i. The original copy of the authentication certificate issued by the relevant controlling authority of the country of origin to certify that the mineral water is genuine.
- ii. The certificate should indicate the brand name, type of water, packing size/type, batch number/expiry date, name and address of manufacturer

iii. A site plan showing the water source

(b) Drinking Water (including distilled water, drinking water, mineralized water and reverse osmosis water, etc.)

- i. A copy of the licence of the factory where the water was processed and bottled.

(c) These documents are to be submitted to AVA (QID) for every new brand of bottled mineral and drinking water imported by the importer before commencement of import.

(d) Product label:

(i) Bottled drinking water must be properly labeled with the name of the product, the country of origin and the name and address of the importer in Singapore and

(ii) Bottled mineral drinking water must be properly labeled with the name of the product, the country of origin and the name and address of the importer in Singapore, name and location of the source of water and the analytical composition giving characteristics to the natural mineral water.

In addition, natural mineral water that contains more than 1 ppm of fluoride will be required to be labeled with the words "contains fluoride" as part of, or in close proximity to the name of the product, or in an otherwise prominent position. Where the natural mineral water contains more than 1.5 ppm of fluoride, the label must contain the following statement in addition to the words "contains fluoride":

"The product is not suitable for infants and children under the age of seven years."

e. Health certificate (every consignment) to reflect the results of the test parameters as specified below:

	Mineral/Spring Water		Drinking water other than mineral/spring water	
	Analysis Required	Limits	Analysis Required	Limits
<b>Microbiological parameters</b>				
Total Colony count at 37°C for 48 hr	Yes	Not more than 100,000 per ml	Yes	Not more than 100,000 per ml
Total coliforms	Yes	Not detectable per 250 ml	Yes	Not detectable per 100 ml
Fecal coliforms	Yes	Not detectable per 250 ml	Yes	Not detectable per 100 ml
E.Coli	Yes	Not detectable per 250 ml	Yes	Not detectable per 100 ml
Fecal streptococci	Yes	Not detectable per 250 ml	Yes	Not detectable per 250 ml
Pseudomonas aeruginosa	Yes	Not detectable per 250 ml	Yes	Not detectable per 250 ml
Sporulate sulphite-reducing anaerobes	Yes	Not detectable per 50 ml	Yes	Not detectable per 50 ml
<b>Chemical Parameters</b>				
Antimony	NA	Not more than 0.005 ppm	Yes	Not more than 0.005 ppm
Arsenic	Yes	Not more than 0.01 ppm Calculated as As	Yes	Not more than 0.01 ppm
Bromate	Yes	Not more than 10 ppb	Yes	Not more than 10 ppb
Barium	Yes	Not more than 0.7 ppm	Yes	Not more than 0.7 ppm
Borate	Yes	Not more than 5 ppm calculated as B	NA	NA
Boron	NA	NA	Yes	Not more than 0.5 ppm
Cadmium	Yes	Not more than 0.003 ppm	Yes	Not more than 0.003 ppm
Chromium	Yes	Not more than 0.05 ppm Calculated as Cr	Yes	Not more than 0.05 ppm
Copper	Yes	Not more than 1 ppm	Yes	Not more than 2 ppm
Cyanide	Yes	Not more than 0.07 ppm	Yes	Not more than 0.07 ppm
Fluoride	Yes	Not more than 2 ppm calculated as	Yes	Not more than 1.5 ppm



		F <sup>-</sup>		
Lead	Yes	Not more than 0.01 ppm	Yes	Not more than 0.01 ppm
Manganese	Yes	Not more than 0.4 ppm	Yes	Not more than 0.4 ppm
Mercury	Yes	Not more than 0.001 ppm	Yes	Not more than 0.006 ppm for inorganic mercury
Nickel	NA	Not more than 0.02 ppm	Yes	Not more than 0.07 ppm
Nitrate	Yes	Not more than 50 ppm calculated as NO <sub>3</sub> <sup>-</sup>	Yes	Not more than 50 ppm calculated as NO <sub>3</sub> <sup>-</sup>
Nitrite	Yes	Not more than 0.1 ppm calculated as NO <sub>2</sub> <sup>-</sup>	Yes	Not more than 3 ppm calculated as NO <sub>2</sub> <sup>-</sup>
Organic matter calculated as O <sub>2</sub>	Yes	Not more than 3 ppm	NA	NA
Selenium	Yes	Not more than 0.01 ppm	Yes	Not more than 0.01 ppm
Sulphide	Yes	Not more than 0.05 ppm calculated as H <sub>2</sub> S	NA	NA
Trihalomethanes: Bromoform Dibromochloromet hane Bromodichloromet hane Chloroform	NA	NA	Yes	The sum of the ratio of the concentration of each to its respective limit value should not exceed 1 Not more than 100 ppb for Bromoform & Dibro. Not more than 60 ppb for Bronodichloromethane & Not more than 300 ppb for Chloroform
Chloride	NA	NA	Yes	Not more than 250 ppm

(13) Ice. The import requirements are:

(a) Submission of a copy of the licence of the factory where the ice is processed.

(b) The ice is required to be prepacked, and the packaging of ice should be of food-grade quality.

(c) The prepacked ice is required to be labeled according to Regulation 5 of the Singapore Food Regulations and the word “food-grade” should appear on the label.

(d) All pre-packed ice must be transported in refrigerated trucks. The vehicles used in the transportation **must** be in a clean and hygienic condition.

(e) Submission of microbiological and chemical test reports (quarterly basis) to reflect the test parameters as specified below:

Ice	
Microbiological parameters	Limits
Total Colony count at 37°C FOR 48 hr	Not more than 100,000 per ml
Total coliforms	Not detectable per 100 ml
Fecal coliforms	Not detectable per 100 ml
E. coli	Not detectable per 100 ml
Fecal streptococci	Not detectable per 250 ml
Pseudomonas aeruginosa	Not detectable per 250 ml
Sporulate sulphite-reducing anaerobes	Not detectable per 50 ml
Chemical parameters	
Antimony	Not more than 0.005 ppm
Arsenic	Not more than 0.01 ppm
Bromate	Not more than 10 ppb
Barium	Not more than 0.7 ppm
Baron	Not more than 0.5 ppm
Cadmium	Not more than 0.003 ppm
Chromium	Not more than 0.05 ppm
Copper	Not more than 2 ppm
Cyanide	Not more than 0.07ppm
Fluoride	Not more than 1.5 ppm
Lead	Not more than 0.01 ppm
Mercury	Not more than 0.006 ppm for inorganic mercury
Nickel	Not more than 0.07 ppm
Nitrate	Not more than 50 ppm calculated as NO <sub>3</sub> <sup>-</sup>
Nitrite	Not more than 3 ppm calculated as NO <sub>2</sub> <sup>-</sup>
Selenium	Not more than 0.01 ppm
Trihalomethanes: Bromoform Dibromochloromethane Bromodichloromethane Chloroform	The sum of the ratio of the concentration of each to its respective limit value should not exceed 1  Not more than 100 ppb for Bromoform & Dibro. Not more than 60 ppb for Bronodichloromethane & Not more than 300 ppb for Chloroform
Chloride	Not more than 250 ppm

(14) Soy Sauce & Oyster Sauce. Soy sauces oyster sauces and sauces containing soy or oyster sauce as an ingredient, must not be detected with more than 0.02 ppm of 3-monochloropropane-1,2-diol (3-MCPD). First time importers of these products are required to submit the test report to AVA (QID) (only one submission) for consideration before importation. The requirements for 3-MCPD laboratory and analytical report as follows:

- (a) Laboratory. The 3-MCPD laboratory engaged for analyzing and testing of the product must be an accredited and independent laboratory. The method of analysis for 3-MCPD is GC/MS, and

must have a detection limit of 0.01 ppm.

(b) Analytical Report. The report must indicate the following:

- i. Brand name;
- ii. Type and grade of sauce;
- iii. Country of origin;
- iv. Batch number/expiry date;
- v. Name and country of laboratory;
- vi. Date of laboratory test;
- vii. % dry matter;
- viii. Level of 3-MCPD detected (fresh weight); &
- ix. Detection limit: 0.01 ppm/10 pp

(c) The permissible level of 3-MCPD is based on 40% dry matter in the product. The level of 3-MCPD (fresh weight) and the % dry matter will allow the computation of the level of 3-MCPD based on 40% dry matter.

3-MCPD (based on 40% dry matter) = 3-MCPD (fresh weight)/% dry matter X 40% dry matter

(15) Absinthe. The alcoholic beverage, absinthe may be imported and sold in Singapore provided that the following requirements are met:

(i) thujone (alpha and beta) in the alcoholic beverage does not exceed 5 parts per million (ppm) if the alcoholic beverage contains not more than 25% alcohol.

(ii) thujone (alpha and beta) in the alcoholic beverage does not exceed 10 parts per million (ppm) if the alcoholic beverage contains more than 25 alcohol.

Importers are required to submit both the laboratory analysis report indicating the level of thujone present, as well as documentary proof from the relevant authority in the country of origin confirming that the product is allowed for sale, when applying for import permit via TradeNet system.

(16) Other Imported Food Products. Submission of laboratory test report to AVA is currently not required. However, products may be subjected to inspection and sampling by AVA. Importers may wish to test for the following test parameters. The specific parameters to be tested for each food product will be dependent on the risk and hazards associated with the food. The list provided below is not exhaustive and importers/local manufacturers are required to ensure that their products comply fully with the requirements of the Food Regulations.

Examples of chemical tests	Examples of microbiological tests
<p><u>Pesticide residues</u></p> <ul style="list-style-type: none"> <li>• Organochlorines</li> <li>• Pyrethroids</li> <li>• N-methyl carbamates</li> <li>• Dithiocarbamates</li> <li>• Organophosphates</li> </ul> <p><u>Preservatives</u></p> <ul style="list-style-type: none"> <li>• Benzoic acid</li> <li>• Boric acid</li> <li>• Sulphur dioxide</li> <li>• Methyl-p-benzoate</li> <li>• Propyl paraben</li> <li>• Propyl-p-benzoate</li> <li>• Formaldehyde</li> </ul> <p><u>Metals</u></p> <ul style="list-style-type: none"> <li>• Arsenic</li> <li>• Antimony</li> <li>• Cadmium</li> <li>• Copper</li> <li>• Lead</li> <li>• Mercury</li> <li>• Tin</li> <li>• Selenium</li> <li>• Inorganic arsenic</li> </ul> <p><u>Mycotoxins</u></p> <ul style="list-style-type: none"> <li>• Aflatoxins (B1 &amp; 2, G1 &amp; 2)</li> <li>• Ochratoxin A</li> <li>• Fumonisin</li> <li>• Deoxynivalenol</li> <li>• Zearalenone</li> </ul>	<ul style="list-style-type: none"> <li>• Colony count/plate count</li> <li>• Coliforms</li> <li>• Faecal coliform</li> <li>• Escherichia coli</li> <li>• Escherichia coli O157</li> <li>• Salmonella</li> <li>• Bacillus cereus</li> <li>• Bacillus enterotoxins</li> <li>• Clostridium perfringens</li> <li>• Listeria monocytogenes</li> <li>• Staphylococcus aureus</li> <li>• Staphylococcus enterotoxins</li> <li>• Clostridium botulinum</li> </ul>

<p><u>Colors</u></p> <ul style="list-style-type: none"> <li>• Para Red</li> <li>• Sudan I, II, III, V</li> <li>• Chrysoidine</li> <li>• Basic yellow</li> </ul> <p><u>Sweetening agents</u></p> <ul style="list-style-type: none"> <li>• Acesulfame-K</li> <li>• Suralose</li> <li>• Stevioside</li> <li>• Saccharin</li> <li>• Cyclamate</li> <li>• Rebaudioside</li> </ul> <p><u>Others</u></p> <ul style="list-style-type: none"> <li>• Bromate</li> </ul>	
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### (17) Rice

Under the Price Control (Rice) Order 1990, all rice traders (importers and exporters) and wholesalers must be licensed holders.

For more information on the licences for rice, please refer to:

International Enterprise (IE) Singapore  
 230 Victoria Street #10-00  
 Bugis Junction Office Tower  
 Singapore 188024  
 Tel: (65) 6433 4792  
 Fax: (65) 6337 8158  
 Website: <http://www.iesingapore.com>

#### C. **Import Requirements for Meat, Poultry, Fish and their products, Fresh Fruits and Vegetables, Eggs and Processed Foods.**

- **Meat & Poultry Products.** The import of meat products is regulated under the Wholesale Meat and Fish Act and its subsidiary legislations. Meat products include the whole carcass or the parts of any animal or bird. They may be imported in chilled, frozen, processed or canned forms. Meat products may only be imported into Singapore from approved sources. A list of countries and establishments which are approved to export meat to Singapore can be obtained from the AVA website, [www.ava.gov.sg](http://www.ava.gov.sg).

Every consignment of meat products imported must be accompanied by a Health Certificated issued by a veterinary authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with. Other supporting documents

like bills of lading, airway bills and invoices should also be submitted. Meat products must be shipped direct from the country of export.

Every consignment of meat products imported will be inspected by the 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.

Every carton and basic packaging unit of meat and meat product imported must be labeled with the following particulars:

- i. A description of the meat product;
  - ii. The country from which the meat product originates;
  - iii. The brand name of the meat product, if any;
  - iv. The name and designation number of the processing establishment in which, and the date on which, the meat product was processed, if applicable;
  - v. 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
  - vi. The name and designation number of the establishment in which, and the date on which, the meat product was packed;
  - vii. The batch number and, where the meat product is canned, the canning code.
  - viii. The net weight of meat product as contained in each basic packaging and outer carton.
- **Fish Products.** The import of fish for food is regulated under the Wholesome Meat and Fish Act and its subsidiary legislation. Fish products refer to any of the varieties of marine, brackish water or fresh water fishes, crustacean, aquatic mollusca, marine sponges, trepang and any other form of aquatic life and their young and eggs, but excluding the ornamental varieties. Fish products may be in chilled, frozen, processed or canned forms.

Fish may be imported from any country, however, the following restrictions apply: (i) The import of chilled shucked raw oyster, chilled cockle meat, chilled cooked prawn/shrimp and chilled crab meat is prohibited for food safety reasons. (ii) Live oysters may only be imported from countries which meet AVA’s requirements for a shellfish sanitation program. The countries currently approved for such exports are Australia, Canada, France, Ireland, the Netherlands, New Zealand, United Kingdom and USA.

An import permit issued by the AVA, is required for every consignment of fish products.

Import of the following fish species, including their parts or derivatives must be accompanied by a CITES permit from the importing and exporting countries because these species are listed under CITES.

CITES Appendix II:

- a. Sturgeon (Acipenseriformes species)
- b. Whale shark (Rhincodon typus)

- c. Basking Shark (*Cetorhinus maximus*)
- d. Seahorses (*Hippocampus* species)
- e. Great White Shark (*Carcharodon carcharias*)
- f. Humphead wrasse (*Cheilinus undulates*)
- g. Mediterranean date mussel (*Lithophaga lithophaga*)

CITES Appendix III: “Rock Sea Cucumber” (*Sotichopus fuscus*) from Ecuador.

Each consignment of live/frozen oysters, frozen blood cockle meat, frozen cooked prawns or frozen raw/cooked crab meat, must be accompanied by a Health Certificate issued by the relevant authority of the exporting country, certifying that Singapore’s animal health and food safety requirements have been complied with.

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.

- **Fresh Fruits and Vegetables.** The import of fresh fruits and vegetables is regulated under the Control of Plants Act (Import & Transshipment of Fresh Fruits & Vegetables) and its subsidiary legislation. Fresh fruits and vegetables refer to unprocessed and raw fruits and vegetables. Processed fruits and vegetables (e.g. canned, frozen) are regulated as processed food. Fresh fruits and vegetables may be imported from any country, however, the following imports requirements apply:
  1. Fresh fruits and vegetables imported shall 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 or recommended in the Joint FAO/WHO Codex Alimentarius Commission.
  2. An import permit issued by AVA is required for every consignment of fresh fruits and vegetables.
  3. 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..
  4. The containers (e.g. cartons, baskets) of fresh fruits and vegetables must be labeled with the following at the time of import:
    - i. Name and address of the producer of the products;
    - ii. Product description; and
    - iii. Date of export/packing

Upon import, the 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.

- **Eggs.** The import of fresh table eggs (hen eggs) is regulated under the Animals and Birds Act and its subsidiary legislations. The following requirements apply to the importation of eggs:

1. Eggs may only be imported from approved sources. A list of approved countries and farms can be obtained from AVA.
  2. Each consignment must be derived from a single farm only.
  3. Egg imports must comply with AVA's "Veterinary Conditions For the Importation of Table Eggs", list can be obtained from AVA's website.
  4. Each consignment must be accompanied by a Veterinary Health Certificate issued by the veterinary authority of the exporting country. The Veterinary Health Certificate must be dated within 7 days of import.
  5. Each consignment must be accompanied by an import licence issued by AVA.
  6. Upon import, the eggs will be subjected to inspection by AVA. Sampling for laboratory analysis may be required.
- **Processed Eggs.** Processed eggs may only be imported from approved establishments. The list of establishments approved to export processed eggs to Singapore is available at AVA's website: [www.ava.gov.sg](http://www.ava.gov.sg)
  - **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 proof that the products imported are produced in a regulated establishment is required for products imported. Further information on obtaining of food from regulated sources can be found at AVA's website: [www.ava.gov.sg](http://www.ava.gov.sg)

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 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 the requirements as specified in the Singapore Food Regulations, (please refer to the Section II on Labeling Requirements in this report), as well as Section VI: B. Import Regulations for Specific Food Products.

#### **D. Import Requirements for Artificial Sweetening Agent(s).**

An artificial sweetening agent licence is required for the import, sale, manufacture and /or use of the artificial sweetening agents acesulfame-k, saccharin, or food products containing these sweeteners (please refer to Regulation 18 of the Singapore Food Regulations). Artificial sweetening agents may be used in food products only when there is a technological justification for their use. This is to ensure that artificial sweetening agents are used only in special dietary foods which are formulated for target groups of consumers, to meet their dietary needs. Please refer to the Thirteenth Schedule in the Singapore Food Regulations which lists the permitted sweetening agents in selected foods and their



maximum permitted levels.

The following criteria must be met for application of an artificial sweetening licence:

(1) The reasons for the use of artificial sweetening agent(s) in food are technologically justified. For example, the products are special purpose foods such as low-calorie food or sugar-free food for diabetics.

(2) The food containing the artificial sweetening agent(s) comply fully with the standards laid down in the Food Regulations, including the labeling requirements.

In addition to the basic labeling information required, food products containing permitted artificial sweetening agent(s) are to be labeled with the following statement:

“This (here state the name of the food) contains the artificial sweetening agent(s) [here state the name of the artificial sweetening agent(s)].

For example: This lemon flavored candy contains the artificial sweetening agent Acesulfame-K.

## SECTION VII. OTHER SPECIFIC STANDARDS:

### A. Expiry 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
10.	Vitaminised vegetable juice and vitaminised 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.	optional. For example, the expiry date of infants' food can be declared as either "31 May 12" or "May 12".
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	

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

Expiry date as defined in the Singapore 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)"; or
- "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)"; OR
- "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.

## B. 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 to provide scientifically-sound 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, and maintaining an environment that is conducive for commercial exploitations of GMOs and GMO derived products. The responsibilities of GMAC are:

- To advise and recommend for approval, or otherwise, the research and development, production, use and handling of GMOs;
- To review, monitor and to advise on matters related to the release of GMOs into the environment;
- To inform the public, where necessary on planned releases of GMOs;
- To establish mechanisms for the exchange of information with overseas agencies and to facilitate the harmonization of guidelines with regional and international authorities.
- To facilitate public education and create awareness on GM issues.
- GMAC, as an advisory committee, works very closely with and leverages on the authorities of regulatory agencies such as the Agri-Food and Veterinary Authority (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 and 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.

Genetically modified 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 as mentioned above.

Regulation and enforcement of the regulations, policies, procedures and practices covering GMOs is performed with reference to the Singapore Guidelines on the Release of Agriculture-Related Genetically Modified Organisms (issued 20 August 1999). The guidelines are:

- Before all agriculture-related GMOs are being brought into Singapore, the importer is required to submit a proposal to the GMAC, where the Subcommittee on the Release of Agriculture-Related GMOs scrutinizes the application in accordance to the guidelines. The GMAC adopts the concept of "substantial equivalence", i.e. if a new food or food component is found to be substantially equivalent to an existing food or food component, it can be treated to be as safe as the conventional food or food component. GMAC will act recommendations of the Subcommittee as to whether to endorse the particular application, who will communicate its'

recommendations to the Food Control Department (AVA). AVA will then take into GMAC's recommendations when considering the final approval of the application.

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



Source: [www.gmac.gov.sg](http://www.gmac.gov.sg)

U.S. exporters and their importers in Singapore should refer to the 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 ingredient.

### C. Special Purpose Food

Under the Singapore 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 of the Food Regulations. (Please refer to section on “Nutrition Labeling”.)

**Sugar-free foods.** Special purpose foods may only be labeled as “sugar-free” or words of similar meaning if they contain equal or less than 0.5g sugar per 100g or 100ml. Sugars refer to simple carbohydrates that are molecules of either single sugar units (monosaccharides) or pairs of those sugar units (disaccharides) bonded together. They include hexose monosaccharides and disaccharides (e.g. dextrose, fructose, sucrose and lactose), starch hydrolysate, glucose syrups, maltodextrin and sugars derived at a sugar refinery (e.g. icing sugar, invert sugar, fruit sugar syrup).

**Low calorie foods.** Refer 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 food.** Refer 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.

**Infants' food and infant formula.** Refer to foods suitable for consumption by infants and include infant formula. Infants as defined in the Food Regulations as persons not more than 12 months of age. Infants' food should not contain: (a) more than 2% fiber, nor any mineral substance insoluble in decinormal hydrochloric acid, and be free from rancidity; (b) more than 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; and (c) any chemical preservative. All infants' food must be date-marked (refer to section VII on other specific standards, part A on expiry date marking).

**Infant Formula.** Refer 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.

**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 has been opened; and
- (f) Information that infants over the age of 6 months should start to receive supplemental foods in addition to the formula.

Additional detailed information on infant formula can be found under regulations 251 to 254 of the Singapore Food Regulations.

#### D. 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 foods indicated in the followed is not exceeded:

Mineral Hydrocarbon	Name of Food	Tolerance Limit (ppm)
Trichloroethylene	Decaffeinated ground coffee	25
	Decaffeinated soluble (instant) coffee	10

	extract	
	Spice oleoresins	30
	Edible vegetable oil	10
Methylene chloride	Decaffeinated ground coffee	10
	Decaffeinated soluble (instant)	10
	Coffee extract	
	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.

#### E. Irradiated Food

The import or sale of food that has been exposed to ionizing radiation is prohibited except under a licence issued specifically for that consignment of irradiated food by the Food Control Division. This law also covers irradiated food ingredients.

Every consignment of irradiated food imported to Singapore is required to be certified that:

- (a) Ionizing radiation has been conducted in accordance with the Codex Recommended International Code of Practice for the Operation of Radiation Facilities Used for Treatment of Foods; and
- (b) The Irradiated food meets the Codex General Standards for Irradiated Foods.

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.

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

In Singapore, the trademark laws are laid down in the Trade Marks Act (Cap 332). The Intellectual Property Office of Singapore (IPOS), a statutory 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.

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 Contrary to Public Policy or Morality.
- Deceptive Marks. Marks attempt to deceive the public
- 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 trade marks 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 IIPR) 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 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 a tool for the classification of goods services for the purposes of the registration of marks and used in more than 140 countries worldwide and in international applications for the registration of marks under the Madrid Agreement and Protocol. Not Registering a Trade Mark in Singapore. It is not compulsory to register a trade mark in Singapore. The Intellectual Property Office of Singapore provided 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.

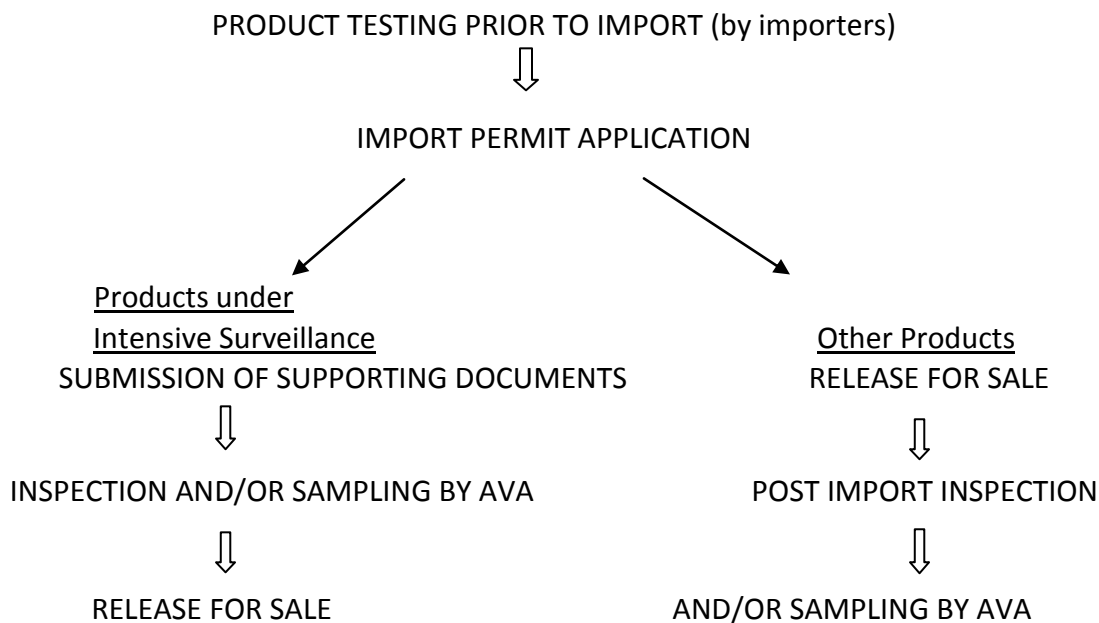
Registration of a trademark provides its owner with a statutory monopoly over the trademark. As a result, he can sue for infringement of his registered trade mark if someone else uses the same or similar mark on the same or similar goods and/or services in respect of which the mark is registered. U.S. 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 IX. IMPORT PROCEDURES:**

The Food Control Division (FCD) of the AVA is responsible for the control of food safety, licensing and inspection of food in Singapore and for control of imports. Importers of all processed food products intended to be imported into Singapore for sale are required to comply with the Sale of Food Act (SFA) and the Food Regulations (FR) including the labeling requirements. The following is a flowchart of import process:

REGISTRATION OF IMPORTERS





Only AVA registered importers are allowed to apply for processed foods import permits. Registration numbers can be obtained from the AVA (Quarantine & Inspection Department – QID), the following are pre-requisites prior to application:

- Applicant 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 must register their UEN with the Singapore Customs (SC)
- Applicant may then apply for an AVA Registration Number online through Online Business Licensing Service (OBLS) and need to pay an upfront application for each new application submitted. However, the annual renewal of the Registration Number is currently free of charge. The FCD’s registration covers one year for each product being imported.

The registered importer can apply the permit either through: (a) TradeNet System via <http://www.tradexchange.gov.sg> or (b) Declaring Agent or Freight Forwarders – Importers may engage an Singapore Customs registered declaring agent or freight forwarder to declare the food products through TradeNet for an import permit. A list of declaring agents and freight forwarders is obtainable from:

<http://www.customs.gov.sg/leftNav/info/Freight+Forwarder+Declaring+Agent.htm>

Each food item should be declared accurately with: (a) Correct HS and products; (b) product description; (c) correct quantity and unit of measurement; (d) correct brand in brand name field; and (e) country of origin. A list of HS and Product Codes can be found in AVA website at:

<http://www.ava.gov.sg/Resources/PrdCodesForTradeNet/>

AVA adopts a risk-based approach towards ensuring food safety. Food Products identified through trend studies to be of high potential health risk, or have a history of poor safety record are placed under strict import control (high risk). These products require pre-market assessment such as the submission of health certificates or laboratory reports to certify the safety of the products. Examples of some strict control item include mineral water, coconut milk, infant formula, ready-to-eat fruits and vegetables, etc. For a list of import requirements for specific food products, please refer to Section VI: Other Regulations and Requirements, subsection (B).

The responsibility is placed on the Singapore importers to ensure that the products imported by them comply with the Sale of Food Act and the Regulations. Food importers are required to maintain documentary evidence that the products they import are produced in an establishment under proper supervision of the competent food authority or which has a quality assurance program acceptable to the AVA. It is therefore, advisable that prior to importation, the importers initiates some quality control checks and due diligence checks on the products by sending their products to accredited laboratories for analysis. The list of accredited laboratories is obtainable at: <http://www.sac-accreditation.org.sg>

#### 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: <http://www.customs.gov.sg>.
- A Goods and Service Tax (GST) of 7% is levied on the 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 Costs, Insurance and Freight (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.

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

Regulatory Authority for Meat, Poultry, Produce and Seafood imports  
Import & Export Division  
Agri-Food and Veterinary Authority

5 Maxwell Road, #03-00  
Tower Block, MNC Complex  
Singapore 069110  
Tel: (65) 6222-1211  
Fax: (65) 6220-6068  
Website: <http://www.ava.gov.sg>

Regulatory Authority for Processed and Retail Packed Foods  
Food Control Division  
Agri-Food and Veterinary Authority  
5 Maxwell Road, #03-00  
Tower Block, MNC Complex  
Singapore 069110  
Tel: (65) 6222-1211  
Fax: (65) 6220-6068  
Website: <http://www.ava.gov.sg>

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>

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 licence is required. The licence 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>

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 Biopolis Way  
#11-01 Helios  
Singapore 138667  
Tel: (65) 6866-3400  
Fax: (65) 6478-9076  
Website: <http://www.hsa.gov.sg>

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)

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>

Official retailer of government legislation, including the Sale of Food Act (Chapter 283) and its amendments:

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:**

U.S. Department of Agriculture  
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)

END OF REPORT.