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Singapore

FAIRS Export Certificate Report

2007

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Report Highlights:

Singapore has strict regulations on the imports of meats, poultry and shellfish. Other foods that undergo routine checks include fresh produce, nuts, mineral and drinking water, shellfish and fish, dairy products and other food products with a short shelf. In 2007, GOS imposed the requirement for pre-export testing for norovirus on frozen oysters. In the same year GOS also proposed that the export health food certification for imports of pet food should include the manufacturer's certification as well.

Includes PSD Changes: No
Includes Trade Matrix: No
Annual Report
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[SN]

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DISCLAIMER

This report was prepared by the Foreign Agricultural Service office in Singapore for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

SECTION I: GENERAL GUIDELINES**Introduction**

Singapore is a small island nation of 4.2 million people with practically no commercial agricultural production. It relies almost entirely on the imports of food from a wide range of countries from all over the world. Export health certification, routine inspections and the strict enforcement of the Singapore food regulations at the retail level help ensure that all foods in the country are safe for human consumption.

Products on arrival that require export health certification or laboratory analysis certification:**(1) All meat and poultry products.**

The Agri-Food & Veterinary Authority (AVA) of Singapore, Ministry of National Development is entrusted with the task of approving meat and poultry establishments allowed to export products to Singapore. While other countries need to apply for specific plant-by-plant approval, the United States is the only country exempted by Singapore from this requirement. Every consignment of meat and poultry is physically examined for wholesomeness and freedom from disease and spoilage. Samples of meats and poultry are routinely taken for microbiological tests.

See the FSIS Export Library for certification requirements:

<http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://OFO/export/singapor.htm>

(2) Shellfish

Stringent control is directed towards selected high-risk shellfish products such as oysters, clams, mussels, scallops and cooked crabmeat. High-risk shellfish products may only be imported from sources with acceptable shellfish sanitation programs. Each shipment must be accompanied by an export health certificate certifying that the products were harvested in approved waters, that they were not treated with chemical preservatives or other additives injurious to human health. The authorities of the exporting country must also state in the export certificate that the shellfish is safe for human consumption. In addition, on arrival, each shipment is automatically detained for physical inspection and a sample is taken for laboratory analysis.

On April 30, 2007, the GOS has announced that with effect from June 1, 2007, all imports of frozen oysters must undergo testing of norovirus prior to export. The exporting countries must certify in the export health certificate that the shipment of frozen oysters have been tested and found free of norovirus.

The new export certification requirements will include the following statements:

- a) The oysters were harvested from approved waters and processed in an approved establishment in a sanitary and hygienic manner.
- b) The oysters have not been treated with chemical preservatives and additives injurious to health.
- c) The oysters have been tested and found free of norovirus and
- d) The product is fit for human consumption.

(3a) Natural Mineral Water and Spring Water

Before a new product is allowed entry into Singapore, the importer should obtain from the regulatory authorities of the exporting country an Authentication Certificate with the details

of the name and address and country of origin of the manufacturer, the source of the natural mineral water and a copy of the map to show the location of the source of the mineral water or spring water.

An export health certificate must accompany each shipment providing details of brand name, type of water, packing type/size, batch number/expiry date and name & address of manufacturer and the Singapore importer. The export health certificate must include details of microbiological analysis and chemical analysis results.

(3b) Other Packaged Drinking Water

For other packaged drinking water, a statement from the regulatory authorities of the exporting country to confirm the product is produced by an approved manufacturer including the name and address of the manufacturer. Like the mineral and spring water, the accompanying export health certificate should also have microbiological and chemical analysis details.

(4) Imports of Soy Sauce and 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). Importers are to submit analysis reports to AVA prior to importation.

Enforcement of Singapore food regulations is carried out by inspectors visiting warehouses of importers, food retail outlets, restaurants and food caterers to ensure that products are safe for public consumption. Essentially it means that products must conform to regulations on bacteriological levels, pesticide residues, expiry dates and allowable ingredients.

Products that do not require export health or phytosanitary certification but undergo routine intensive checks on arrival include the following:

(1) Fruits and vegetables. All fruits and vegetables are tested for pesticide residues. No phytosanitary certificates are required for the imports of fresh fruit and vegetables from the U.S. Information regarding the exporter/packer, address and country of origin must be provided on the external cartons (or written on the tags for products packed in wicker baskets or sacks). All fruits and vegetables are either to be tagged or labeled or printed on the external cartons

(2) Ready-to-eat foods. These foods are mostly locally prepared foods or very perishable foods from neighboring countries. Samples are taken away for microbiological tests and chemical tests.

(3) Fin fish. Fish is monitored and tested for various chemical preservatives such as formaldehyde, benzoic acid, boric acid, heavy metals, antibiotic residues and parasites.

(4) Infant Formula. Infant formula is subjected to both microbiological tests.

(5) Minimally processed peeled fruits & Vegetables. Microbiological and chemical tests are carried out on peeled and cut fruits and vegetables.

(6) Bean Curd sheets, dried bean curd skins, bean curd sticks and slices and soy protein. Bean curd sheets and skins and soy protein are checked for boric acid and sulphur dioxide.

(7) Nuts. Nuts are tested for aflatoxins.

(8) Infant cereals. Infant cereals are tested for aflatoxins.

Samples of the food products are taken away for microbiological tests and/ or pesticide residue tests. Importers may either submit laboratory results of microbiological tests and/or pesticide residue tests from the country of origin or from approved laboratories in Singapore. However AVA will continue to undertake their own independent tests on a routine basis regardless of whether the shipments are accompanied by microbiological test certificates.

(9) *Pet Foods.*

The GOS require that the Manufacturer's Declaration should be included with the Animal Health Certificate accompanying the shipment of pet foods. The following information is required in the Manufacturer's Declaration:

1. Importer's name, address and telephone contact
2. Manufacturer name and address
3. Manufacturing plant approved by veterinary administration of the exporting country and AVA
4. Manufacturing plant number (if any) and full address of manufacturing plant
5. Manufacturing process e.g. heat treatment at minimum 70°C for 30 minutes
6. Brand name
7. Batch information of the products (must include manufacturing date)
8. Clear description of product details, including species information (dog or cat), type of food (wet or dry), packaging information (pouch, can, bag)
9. Certification of country freedom from Bovine Spongiform Encephalopathy (for pet food containing beef or beef products)
10. Certification of country freedom from Foot and Mouth Disease and Rinderpest for the last six months prior to date of export (for pet food containing meat or meat products)
11. Certification that the end product was packed in the plant in new and sterilised packaging and precaution was taken to prevent contamination

For Singapore's Microbiological and Chemical Standards, please refer to the web portal, <http://www.ava.gov.sg/javascript/module2/m2-option5-content.htm>

**SECTION II. LIST OF ALL EXPORT CERTIFICATES REQUIRED BY GOVERNMENT;
PURPOSE OF SPECIFIC EXPORT CERTIFICATES**

Products	Title of Certificate	Attestation Required on Certificate	Purpose	Requested by
Poultry	FSIS forms 9060-5 & 9435-1	Slaughter/Production Dates. <i>There have been no outbreak of HPNAI involving commercial poultry in the zone (state) of origin in the six months prior to slaughter. The poultry from which the meat was derived were born, raised and slaughtered in the United States or were legally imported as day old chicks from countries with equivalent poultry health status</i>	Food Safety	Agri-Food & Veterinary Authority of Singapore
Pork	FSIS forms 9060-5 & 9435-1	Slaughter/ Production Date <i>For fresh (chilled) pork- Each carcass from which the meat was derived was tested for Trichinae with negative results</i>	Food Safety	Agri-Food & Veterinary Authority of Singapore
<i>Only Boneless Beef from approved plants</i>	FSIS forms 9060-5 & 9435-1 <i>FSIS letterhead certificate with the following statements</i>	Slaughter/Production Date <i>Boneless beef cuts were derived from animals less than 30 months of age. Products were from cattle born, raised and slaughtered in the United States or imported from countries approved by the Singapore Government. Product was not derived from suspect or confirmed BSE cases. Product was derived from cattle that were slaughtered in the U.S. using methods, which did not include a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process. The product was derived from cattle that were subject to ante-mortem and post-mortem</i>	Food Safety	Agri-Food & Veterinary Authority of Singapore

		<i>inspection. Specified risk materials have been cleanly removed from products shipped to Singapore without the contamination of the meat.</i>		
Oysters, clams, cockles, mussels, crab meat & similar shellfish types	Any State Export Health Certificate	Description of product and packaging, quantity by weight and name & address of processing establishment. Shellfish were harvested in approved waters. The shellfish meat has not been treated with harmful chemical preservatives or additives. Frozen oysters must undergo pre-export testing for norovirus. Product is fit for human consumption.	Food Safety	Agri-Food & Veterinary Authority of Singapore
Soups and food products eg pasta sauces containing less than 5% meat or poultry ingredients	Any State Export Health Certificate	Description of product and packaging, quantity by weight and name & address of processing establishment. Product is fit for human consumption	Food Safety	Agri-Food & Veterinary Authority of Singapore
Natural Mineral Water & Spring Water	Authentication Cert. Map of site location Export health cert including microbiological analysis & chemical analysis results	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level not to exceed those laid down in the Food Regulations Act	Food Safety	Agri-Food & Veterinary Authority of Singapore
Packaged drinking water	Export health cert including microbiological analysis & chemical analysis results	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level not to exceed those laid down in Food Regulations Act	Food Safety	Agri-Food & Veterinary Authority of Singapore
Soy Sauce	Analysis report	Analysis report that ingredients contain no more than 0.02 ppm of 3-monochloropropane-1,2-diol (3-MCPD).	Food Safety	Agri-Food & Veterinary Authority of Singapore

SECTION III. SPECIFIC ATTESTATIONS REQUIRED ON EXPORT CERTIFICATES

Please check the Singapore government website, <http://www.ava.gov.sg> for further information of MRLs.

Please check the FSIS website,
http://www.fsis.usda.gov/Regulations_&Policies/International_Affairs/index.asp
for further details on the information required to be in the individual export health certificate.

SECTION IV. GOVERNMENT CERTIFICATE LEGAL ENTRY REQUIREMENTS

Poultry and Red Meats

An export health certificate from FSIS is required to accompany all shipments of poultry and red meats. Only *beef from U.S. establishments approved under the AMS Export Verification program is eligible*. See website: <http://www.ams.usda.gov/lsg/arc/bev.htm>
Frozen beef, mutton and poultry must arrive in Singapore within six months of slaughter. Products arriving in Singapore dated 6-12 months from the time of slaughter will be subjected to automatic detention and subject to tests before sale. Product arriving in Singapore dated later than 12 months of slaughter will not be allowed entry.

Frozen pork must arrive in Singapore within three months of slaughter. Product arriving in Singapore dated 3-6 months from the time of slaughter will be subject to automatic detention and subject to tests before sale. Products arriving in Singapore dated later than 6 months from the time of slaughter will not be allowed entry.

Processed pork, mutton and poultry must arrive in Singapore within three months of manufacture. Product arriving in Singapore dated 3-6 months from time of manufacture will be subject to automatic detention and testing before sale. Product arriving in Singapore dated later than 6 months from the time of manufacture will not be allowed entry.

Processed Products

1. Canned meat and poultry products. The following additional statement must be typed on FSIS Form 9060-5 for canned meat and poultry products:
" The canned meat (poultry products described herein were manufactured and inspected in accordance with section 318.300 through 318.311(section 381.300 through 381.311 for poultry) of the USDA regulations and have been subjected to a temperature of not less than ____degrees C for a period on not less than____minutes. This sterilizing process would have a sterilizing value (Fo) of ____minutes.
2. Canned pork and beans which are not amenable to the Meat Inspection Act may be accompanied by a declaration from the manufacturer stating:
 - a. the meat content of the product (including fat)
 - b. that the product has been prepared from sound and wholesome ingredients
 - c. that the product has been heated to (degrees centigrade) for ____minutes and
 - d. that every portion of the contents has been heated to a temperature of not less than 100 degrees Centigrade.
3. Pork Products: If the raw product originates in Canada the following additional statement must be typed in the "Remarks" section on FSIS Form 9060-5:
"Raw product ingredients were imported legally from Canada from Establishment Number____and
Address_____

Shellfish

As shellfish products are considered as high-risk products, an export health certificate from the relevant state health authority is required to accompany shipments of shellfish.

Other Food Products

Natural mineral water, packaged drinking water, canned soups; food products containing small amounts (less than 5%) of meat & poultry ingredients and pet foods require accompanying state export health certificates. In addition, export health certificates for pet foods must indicate that there are no beef ingredients for shipments originating from countries, which are not declared free from BSE.

SECTION V. OTHER CERTIFICATION/ACCREDITATION REQUIREMENTS

For further details on food requirements in the Singapore market, please check FAS/Singapore attaché reports titled Food and Agricultural Import Regulations & Standards, Exporter Guide and Retail Report at the following web portal, http://www.fas.usda.gov/scriptsw/AttacheRep/attache_lout.asp

Appendix 1-Sample Export Health Certificates

Export Health Certificates-Meat & Poultry (FSIS Forms 9060 & 9435)

Please refer to the following FSIS web portal for sample export health certificates and instructions on how to complete them:

http://www.fsis.usda.gov/regulations_&_policies/export_checklist/index.asp

Export Health Certificate for Seafood

MAR-02-2006 THU 08:54 AM FAX NO. 5 P. 04/04

U.S. DEPARTMENT OF COMMERCE
NATIONAL OCEANIC AND ATMOSPHERIC ADMINISTRATION
NATIONAL MARINE FISHERIES SERVICE

NO. E
176079
DATE
FEB 28, 2006

EXPORT HEALTH CERTIFICATE
REFER TO CERTIFICATE OF ORIGIN # 0-126460

This certificate is admissible in all Courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any Federal or State laws. WARNING: Any person who shall falsely make, issue, alter, forge, or certify, or participate in any action, is subject to a fine of not more than \$1,000 or imprisonment for not more than one (1) year, or both (7 U.S.C. 1622h).

ISSUING OFFICE
USDC/NOAA/NMFS, BELLINGHAM LOT INSPECTION OFFICE, 2875 ROEDER AVENUE, BELLINGHAM, WA 98225 U.S.A.

EXPORTED BY (Shipper's name and address):
CONSIGNEE'S (Importer's name and address):

SHIPPED VIA
POHANG SENATOR V99W

PORT OF EMBARCATION
LONG BEACH

PORT OF DESTINATION
SINGAPORE

IDENTIFYING MARKS
USDC OFFICIALLY SAMPLED STAMPS

TOTAL CONTAINERS
76 CS.

TOTAL MARKED WEIGHT
3,800 LBS (1,723.57 KG)

PRODUCT	CLASS, TYPE, STYLE	LOT NO. AND CODE	CONTAINER SIZE	NO. CASES	NET WEIGHT	LABEL BRAND
SABLEFISH	EC, FROZEN	40225	150 LBS	3 CS	150 LBS	SPC
SABLEFISH	EC, FROZEN	70326L	150 LBS	73 CS	3,650 LBS	SPC
LAST						

RESULTS - REMARKS

BASED ON SAMPLES DRAWN PER APPLICABLE REGULATIONS, THE ABOVE ITEMS WERE FOUND TO BE OF GOOD OVERALL QUALITY AND CONDITION AT THE TIME OF INSPECTION. ALL CASES USDC STAMPED AS OFFICIALLY SAMPLED DATED FEBRUARY 24, 2006. U.S. GRADE WAS NOT ASSIGNED. APPLICANT COUNTS AND WEIGHTS USED BUT NOT VERIFIED.

THIS CERTIFIES that in accordance with the regulations of Commerce governing the Inspection and Certification of the products designated herein, pursuant to the act of August 14, 1946, as amended (7 U.S.C. 1621-1627), the product has been inspected and found to be in compliance with the applicable regulations of the United States Department of Commerce, and is suitable for human consumption.

OFFICIAL STAMP (Generate stamp with the seal)

OFFICIALLY SAMPLED
1952
FEB 28 2006
U.S. DEPARTMENT OF COMMERCE

SIGNATURE OF INSPECTOR/INSPECTOR IN CHARGE
O. GASGONIA, CSO, 4217

PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND DATE

CERTIFICATE VALID ONLY IF EACH COPY EMBOSSED WITH OFFICIAL DEPARTMENT SEAL

50 REGULATIONS 1 - 12 1/2 (11/01/04)

C. State Export Certificate for Canned Foods

INVOICE (REG) #841210

SINGAPORE

CERTIFICATE FOR IMPORTATION OF CANNED, _____ I INTO
SINGAPORE FROM THE UNITED STATES OF AMERICA

1. PARTICULARS OF REGISTERED CANNERY

NAME AND ADDRESS: _____ LICENSE NO: _____
EXPIRATION: _____

2. PARTICULARS OF GOODS TO WHICH THE DECLARATION BELOW RELATES

DESCRIPTION OF GOODS (including brand name)	SHIPPING MARKS:	GROSS WT (KG) = 5220 NET WT (KG) = 4269
Chicken Broth	SINGAPORE	
Size: #cs: 510	VESSEL: OOCL NYK LODESTAR SAILS: SHIPS:	Part of Destination: SINGAPORE

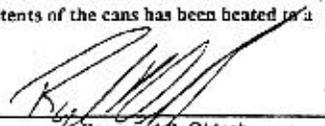
NAME OF CONSIGNEE: _____

Contact: _____

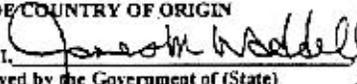
3. DECLARATION BY THE MANAGER OF THE ABOVE MENTIONED REGISTERED CANNERY

I, _____ Manager of the above-named registered cannery, do solemnly declare:

- That the product contains not more than 1.2% meat.
- That the product has been prepared from sound and wholesome meat.
- That the product has been subjected to heat treatment at 128.3 for 9.96 minutes.
- That in the course of manufacture, every portion of the contents of the cans has been heated to a temperature of not less 100 C.


Raymond P. Oldach

4. CERTIFICATE BY BUREAU OF FOOD AND DRUG HEALTH OFFICER EMPLOYED BY THE GOVERNMENT OF COUNTRY OF ORIGIN

After due inquiry, I,  Department of Health Services Food and Drug Branch and employed by the Government of (State) CALIFORNIA, have no reason to doubt the truth of the above declaration. I hereby certify that I am satisfied with the cleanliness and manufacturing practice of the manufacturing plant.

DATE: FEB 2002 STAMP OF STATE CREST 

D) Export Certificate for Bottled Mineral & Spring Water

Letter Head of Authority of Country of Origin **SAMPLE**

HEALTH CERTIFICATE

SUBJECT : Bottled Mineral Water or Spring Water

To Whom It May Concern

This is to certify that the following consignment of bottled water with brand name _____ is produced by _____ (company name)

Type of bottled water : _____
 Batch number/ Expiry date : _____
 Consignee/ Importer : _____

This batch shipment has the following microbiological test results :

- Total Colony Count, cfu per ml (37 °C for 48 hrs) :
- Coliform Count, cfu per 250ml :
- E. coli* :
- Pseudomonas aeruginosa* :
- Fecal streptococci* :
- Fecal coliforms* :
- Sporulate sulphite-reducing anaerobes :

And having the following chemical test results :

- Arsenic : *Potassium :
- Cadmium : *Sodium :
- Lead : *Calcium :
- Mercury : *Magnesium :
- Borate : *Bicarbonates :
- Fluoride : *Chloride :
- Nitrate : *Sulphates :
- Sulphide : (*Analysis required once only for new product)
- Barium :
- Chromium :
- Manganese :
- Selenium :
- Cyanide :
- Iodine :
- Nitrite :
- Organic matter calculated as O₂ :

Is declared suitable and safe for human consumption.

Date of Issue: _____

Signature : _____
 Designation : _____
 Official Stamp: _____

END OF REPORT