

Import Requirements of Specific Food Products (Updated 24 March 2016)

Please be informed that meeting the import requirements does not exempt the imported consignments from inspection and sampling for laboratory tests by AVA. AVA may conduct other tests in addition to those specified below. Importers must ensure that their products comply fully with the requirements of the Food Regulations.

A) Dairy Products from Foot-and-Mouth Disease (FMD) affected countries

The import requirements for dairy products (pasteurized liquid milk, cheese, butter, ice-cream, yoghurt, milk powder) from FMD affected countries are as follows: -

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

(b) Submission of health certificate (every consignment) stating that the dairy raw ingredient has been subjected to one of the following procedures:

(i) a sterilisation 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 sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [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 or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination

Please note that raw liquid milk is not allowed to be imported to Singapore.

Please refer to OIE website: http://www.oie.int/eng/Status/FMD/en_fmd_free.htm for a list of FMD free countries.

B) Pasteurized Liquid Milk from FMD-free countries

The import requirements for pasteurized liquid milk from FMD free countries are as follows: -

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

- (b) Submission of health certificate (every consignment) that pasteurized liquid milk
 - (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 or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination

Please note that raw liquid milk is not allowed to be imported to Singapore.

Please refer to OIE website: http://www.oie.int/eng/Status/FMD/en_fmd_free.htm for a list of FMD free countries.

C) Infant Formula (Age 0-12 Months)

The import requirements for infant formula, and follow-on formula (age 0-12 months) are as follows: -

(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 health certificate (every consignment) 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
- ii) Liquid milk used is pasteurized by heating at a min 72°C for a minimum 15 secs or an equivalent process

(c) FMD affected countries

Submission of health certificate (every consignment) that must contain the following attestation by the relevant competent authority of the exporting country

- (i) a sterilisation 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 sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [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 or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination

(e) Submission of health certificate or manufacturer's quality control (QC) reports on chemical and microbiological test once every 6 months:

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

*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 if requested by AVA:

Chemical: Heavy metals, Melamine, Pesticide residues, Polychlorinated biphenyls (PCBs)

#Microbiological: *Clostridium botulinum*, *Campylobacter*, *Listeria monocytogenes*, *Bacillus enterotoxins*

D) Infant Cereals

The import requirements for infant cereals 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 (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)
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Chemical
Aflatoxin B1

E) Traditional Cakes & Nasi Lemak

The import requirements for traditional cakes (Malay kueh such as 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 (e.g. certified true copy of the manufacturer's licence),
- (b) Submission of microbiological test report (monthly submission).

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

F) Coconut Products- Coconut Milk, Grated Coconut, Jelly Coconut, Shelled Coconut

The import requirements for coconut products 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 (e.g. certified true copy of the manufacturer's licence),
- (b) Submission of microbiological report (once every 6 months).

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

G) Ready to Eat Minimally Processed (MP) Cut/ Peeled Fruits and Vegetables & Coconuts from Malaysia

The import requirements for **ready to eat** minimally processed cut/peeled fruits and vegetables & coconuts **from Malaysia only** are tabulated as follows: -

- (a) Registration of importers and registered producers of processed cut/peeled fruits and vegetables & coconuts
- (i) All ready to eat minimally processed cut/peeled fruits and vegetables & coconuts must be obtained from producers registered and certified by Malaysian Ministry of Health.
 - (ii) All importers are required to register with AVA's Quarantine & Inspection Group (QIG) and produce documentary proof that the producer of their ready to eat minimally processed cut/peeled fruits and vegetables is & coconuts registered and certified by Malaysian Ministry of Health. AVA (QIG) will issue a Registration Number and an Establishment Code to the importer of each successful application.

(b) Product label

Pre-packed ready-to-eat minimally processed fruits and vegetables & coconuts are required to be date-marked.

(c) Permit Application

When applying for import permits, importers should declare their AVA (QIG) Registration Number in the Licence Number field, correct HS and Product Codes, and Establishment Code in the TradeNet system.

H) 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 (e.g. certified true copy of the manufacturer's licence),
- (b) Submission of chemical and microbiological laboratory reports will only be required once in six months for the import of MP fruits and MP leafy vegetables (eg. lettuce, cabbage, cai xin etc.). Laboratory reports will not be required for the import of non-leafy MP vegetables (eg. onions, potatoes, carrots, water chestnuts etc.)

Laboratory Report Submitted by Importer (Once every 6 months)	
Chemical	Microbiological for ready-to-eat only e.g salad, cut fruits etc

<p><u>Pesticide Residues</u></p> <ul style="list-style-type: none"> ▪ Organochlorines ▪ Organophosphates ▪ Dithiocarbamates ▪ N-Methylcarbamates ▪ Pyrethroids 	<ul style="list-style-type: none"> ▪ Total colony count ▪ Fecal coliform ▪ <i>E. coli</i>
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(c) Product label

Pre-packed ready-to-eat minimally processed fruits and vegetables are required to be date-marked.

I) Minimally Processed Cut Sugar Cane

The import requirements for cut sugar cane are tabulated as follows: -

(a) Registration of importers and registered producers 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 (QIG) and produce documentary proof that the producer of their cut sugar cane is registered and certified by relevant authority of the exporting country. AVA (QIG) 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 (QIG) 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	Z1PØSCØFRRD	Sugarcane, Fresh Or Chilled, Either Cut Or Peeled (Other Than Whole)	TNE

d) Product labelling

Importers are to ensure that the boxes containing the cut sugar cane are properly labelled with the type/variety of sugar cane, address of farm, net weight, name and address of importer, country of origin and storage condition

J) Mooncakes

The import requirements for mooncakes 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 (Every consignment)	
Chemical	Microbiological
<p><u>Test on mooncakes:</u></p> <ul style="list-style-type: none">▪ Sulphur dioxide▪ Benzoic acid▪ Methyl-p-benzoate▪ Propyl-p-benzoate▪ Sorbic acid <p><u>Test on egg yolk:</u></p> <ul style="list-style-type: none">▪ Sudan I, II, III & IV▪ Para Red	<ul style="list-style-type: none">▪ Total colony count,▪ Fecal coliform,▪ <i>E. coli</i>▪ <i>Staphylococcus aureus</i>▪ <i>Salmonella</i>▪ <i>Bacillus cereus</i>▪ <i>Listeria monocytogenes</i> (for snow skin mooncakes only)

K) Processed Land Snail and Snail Caviar

The import requirements for land snail (e.g. escargot) and snail caviar are as follows: -

(a) The land snails 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

L) 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 gelatine, 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
- 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.

M) Packaged Mineral and Drinking Water

For the importation of packaged natural mineral water and drinking water, the importers are required to submit to AVA's Quarantine & Inspection Department (QIG) 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, name and address of manufacturer

(iii) A site plan showing the water source

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

(i) A copy of the licence of the factory where the water was processed and packaged.

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

(d) Product label

(i) Packaged 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.

(ii) Packaged mineral drinking water must be properly labeled with the name of the product, the country of origin, 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
Microbiological parameters				
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 250ml	Yes	Not detectable per 100ml
Fecal coliforms	Yes	Not detectable per 250ml	Yes	Not detectable per 100ml
E. coli	Yes	Not detectable per 250ml	Yes	Not detectable per 100ml
Fecal streptococci	Yes	Not detectable per 250ml	Yes	Not detectable per 250ml
Pseudomonas aeruginosa	Yes	Not detectable per 250ml	Yes	Not detectable per 250ml
Sporulate sulphite-reducing anaerobes	Yes	Not detectable per 50ml	Yes	Not detectable per 50ml
Chemical parameters				
Antimony	Yes	Not more than 0.005ppm	Yes	Not more than 0.005ppm
Arsenic	Yes	Not more than 0.01ppm calculated as As	Yes	Not more than 0.01ppm
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 0.7ppm
Borate	Yes	Not more than 5ppm calculated as B	NA	NA
Boron	NA	NA	Yes	Not more than 0.5ppm
Cadmium	Yes	Not more than 0.003ppm	Yes	Not more than 0.003ppm
Chromium	Yes	Not more than 0.05ppm calculated as Cr	Yes	Not more than 0.05ppm
Copper	Yes	Not more than 1ppm	Yes	Not more than 2ppm

Cyanide	Yes	Not more than 0.07ppm	Yes	Not more than 0.07ppm
Fluoride	Yes	Not more than 2ppm calculated as F ⁻	Yes	Not more than 1.5ppm
Lead	Yes	Not more than 0.01ppm	Yes	Not more than 0.01ppm
Manganese	Yes	Not more than 0.4ppm	Yes	Not more than 0.4 ppm
Mercury	Yes	Not more than 0.001ppm	Yes	Not more than 0.006 ppm for inorganic mercury
Nickel	Yes	Not more than 0.02ppm	Yes	Not more than 0.07 ppm
Nitrate	Yes	Not more than 50ppm calculated as NO ₃ ⁻	Yes	Not more than 50ppm calculated as NO ₃ ⁻
Nitrite	Yes	Not more than 0.1ppm calculated as NO ₂ ⁻	Yes	Not more than 3ppm calculated as NO ₂ ⁻
Organic matter calculated as O ₂	Yes	Not more than 3ppm	NA	NA
Selenium	Yes	Not more than 0.01ppm	Yes	Not more than 0.01 ppm
Sulphide	Yes	Not more than 0.05ppm calculated as H ₂ S	NA	NA
Trihalomethanes: Bromoform Dibromochloromethane Bromodichloromethane 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 100ppb for Bromoform & Dibro. Not more than 60ppb for Bronodichloromethane & Not more than 300 ppb for Chloroform
Chloride	NA	NA	Yes	Not more than 250ppm

N) Ice

The import requirements for ice are as follows: -

- (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 labelled according to Regulation 5 of the Singapore Food Regulations and the word 'food-grade' should appear on the label.
- (d) All prepacked 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 37oC for 48 hr	Not more than 100,000 per ml
Total coliforms	Not detectable per 100ml
Fecal coliforms	Not detectable per 100ml
E. coli	Not detectable per 100ml
Fecal streptococci	Not detectable per 250ml
Pseudomonas aeruginosa	Not detectable per 250ml
Sporulate sulphite-reducing anaerobes	Not detectable per 50ml
Chemical parameters	
Antimony	Not more than 0.005ppm
Arsenic	Not more than 0.01ppm
Bromate	Not more than 10 ppb
Barium	Not more than 0.7ppm
Boron	Not more than 0.5ppm
Cadmium	Not more than 0.003ppm
Chromium	Not more than 0.05ppm
Copper	Not more than 2ppm
Cyanide	Not more than 0.07ppm
Fluoride	Not more than 1.5ppm
Lead	Not more than 0.01ppm
Mercury	Not more than 0.006 ppm for inorganic mercury
Nickel	Not more than 0.07 ppm
Nitrate	Not more than 50ppm calculated as NO ₃ ⁻
Nitrite	Not more than 3ppm calculated as NO ₂ ⁻
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 100ppb for Bromoform & Dibro. Not more than 60ppb for Bronodichloromethane & Not more than 300 ppb for Chloroform
Chloride	Not more than 250ppm

O) 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 (QIG) (only one submission) for consideration before importation. The requirements for 3-MCPD laboratory and analytical report are 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. It 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: 0.01ppm/10ppb

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.

$3\text{-MCPD (based on 40\% dry matter)} = 3\text{-MCPD (fresh weight)} / \% \text{ dry matter} \times 40\% \text{ dry matter}$

P) Absinthe

The alcoholic beverage, absinthe may be imported and sold in Singapore provided that the following requirements are complied with:

(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.

Q) Other Imported Food Products

Submission of laboratory test reports to AVA is currently not required for imported food items not specified in sections A to P. However, such products may be subjected to inspection and sampling by AVA. In general, AVA tests food products 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. This list is not exhaustive and AVA may test for additional parameters that are not stated in the list below.

Importers 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"> - Organochlorines - Pyrethroids - N-methyl carbamates - Dithiocarbamates - Organophosphates <p><u>Preservatives</u></p> <ul style="list-style-type: none"> - Benzoic acid - Boric acid - Sorbic acid - Sulphur dioxide - Methyl paraben - Methyl-p-benzoate - Propyl paraben - Propyl-p-benzoate - Formaldehyde <p><u>Metals</u></p> <ul style="list-style-type: none"> - Arsenic - Antimony - Cadmium - Copper - Lead - Mercury 	<ul style="list-style-type: none"> - Colony count/plate count - Coliforms - Faecal coliform - <i>Escherichia coli</i> - <i>Escherichia coli</i> O157 - <i>Salmonella</i> - <i>Bacillus cereus</i> - <i>Bacillus enterotoxins</i> - <i>Clostridium perfringens</i> - <i>Listeria monocytogenes</i> - <i>Staphylococcus aureus</i> - <i>Staphylococcus enterotoxins</i> - <i>Clostridium botulinum</i>

- Tin
- Selenium
- Inorganic arsenic

Mycotoxins

- Aflatoxins (B1&2,G1&2)
- Ochratoxin A
- Fumonisin
- Deoxynivalenol
- Zearalenone

Colours

- Para Red
- Sudan I, II, III & V
- Chrysoidine
- Basic yellow

Sweetening agents

- Acesulfame-K
- Sucralose
- Stevioside
- Saccharin
- Cyclamate
- Rebaudioside

Others

- Bromate