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Report Highlights:

The report discussed food and agricultural export product certificate required by the Singapore Government.

DISCLAIMER:

This report was prepared by the OAA/FAS Singapore for U.S. exporters of domestic food and agricultural products. While every possible care has been 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 PRODUCTS IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY

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Executive Summary

This report provides information on the food and agricultural export product certificates required by the Singapore Food Agency, the national body that oversees food safety and food security in Singapore. It covers the certificate purpose, attestations, and entry requirements.

Section I. List of All Export Certificates Required by Singapore Government and Products Covered:

Products	Title of Certificate(s)	Attestation Required on Certificate	Purpose	Requested Ministry
Poultry	FSIS forms 9060-5 and 9435-1	Slaughter/Production Dates	Food Safety	SFA*
	FSIS form 9435-1	The usage of pre-approved PRTs up to their maximum use levels on raw meat as of July 31, 2022. Included in the list is Cetylpyridinium Chloride (CPC).	Food Safety	SFA
	FSIS form 9060-5	For eviscerated poultry with head and feet on: Additional certification on form 9060-5 that poultry with head and feet on follows SFA's import conditions for poultry and processed under USDA's specific religious exemption permit.	Food Safety	SFA
	Letterhead Certificate (FSIS Form 2630-9)	Mainly AI related matters including heat treatment.	Food Safety	SFA
Pork	FSIS forms 9060-5 & 9435-1	Slaughter/Production Dates Pork has tested negative for trichinae or has been subjected to a freezing or other mitigation process that destroys trichinae (9435-1).	Food Safety	SFA
	FSIS form 9435-1	The usage of pre-approved	Food	SFA

	Letterhead Certificate (FSIS Form 2630-9) for Hog Casings	PRTs up to their maximum use levels on raw meat as of July 31, 2022. Free of FMD and swine diseases	Safety Food Safety	SFA
Boneless and bone-in beef cuts, processed beef and offal are allowed provided the establishments are in the AMS Beef Export Verification program for Singapore.	FSIS forms 9060-5 & 9435-1 FSIS Form 9435-1 Letterhead Certificate (FSIS Form 2630-9)	Slaughter/Production Dates The usage of pre-approved PRTs up to their maximum use levels on raw meat as of July 31, 2022. Included in the list is hypobromous acid (DBDMH). Mainly BSE related matters	Food Safety Food Safety Food Safety	SFA SFA SFA
Frozen oysters, frozen blood cockle meat, frozen cooked prawns, and frozen raw/cooked crab meat	Any State Export Health Certificate	Each consignment must be accompanied by a health certificate issued by the competent authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with. For frozen oysters, the health certificate must certify and state that the consignment has been tested and found to be "free of norovirus".	Food Safety	SFA
Live oysters	Any State Export Health Certificate	Each consignment 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.	Food Safety	SFA

	infant cereal and formulas, pasteurized liquid milk, minimally processed fruits and vegetables, and traditional cakes.			
Natural Mineral Water & Spring Water	<p>Authentication certification issued by authority of country of origin to certify that the mineral water is genuine.</p> <p>A site plan showing water source.</p> <p>Export health certification including microbiological analysis and chemical analysis results.</p>	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level do not exceed those established in the Food Regulations Act.	Food Safety	SFA
Packaged drinking water (including distilled water, drinking water, mineralized water, and reverse osmosis water, etc.)	<p>Copy of the factory license where the water was processed and packaged.</p> <p>Export health certificate including microbiological analysis and chemical analysis results.</p>	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level not to exceed those established in the Food Regulations Act.	Food Safety	SFA
Soy sauces, oyster sauces and sauces containing soy or oyster sauce as an ingredient	Analysis report and 3-MCPD laboratory	Analysis report that confirms ingredients do not have more than 0.02 ppm of 3-monochloropropane-1,2-diol (3-MCPD).	Food Safety	SFA
Further processed egg products, such as cooked omelets, frozen egg patties, crepes, hard-boiled eggs,	AMS Processed Egg and Egg Products Export Certificate (LP-234)	Eggs should meet AMS requirements and be eligible for commerce.	Food Safety	SFA

mayonnaise, and foods containing egg extracts				
Table eggs	AMS Shell Egg Grading Egg Certificate (LP-210S)	Grading of shell eggs and disease-free statements. Please consult The QAD Shell Egg Export Instruction Website for the most current public and animal health requirements and attestations for the export of shell eggs to Singapore.	Food Safety	SFA
Processed eggs and foods containing eggs, such as liquid, frozen, or dried eggs, with or without added ingredients	FSIS Form 9060-5EP (Egg Product Export Certificate of Wholesomeness)	Eggs should meet FSIS requirements and be eligible for commerce. As of October 30, 2020, freeze-dried egg products are under FSIS's jurisdiction.	Food Safety	SFA
	FSIS Letterhead Certificate	Products are fit for human consumption, in compliance with SFA's veterinary import conditions, holding time and temperature.	Food Safety	SFA

NOTES:

FSIS - Food Safety and Inspection Service

AMS - Agricultural Marketing Service

For details on AMS' bovine export verification program for Singapore, please click [here](#).

** In April 2019, the Singapore Food Agency (SFA) replaced the Agri-Food and Veterinary Authority (AVA) as the national body responsible for implementing food regulations in the country.*

Complete details on required U.S. food and agricultural export certificates for Singapore can be found on the [FSIS Export Library \(Singapore\)](#).

Section II. Specific Attestations Required on Export Certificate

Please refer to the "Attestation Required on Certificate" column in the chart in Section I.

Section III. Government Certificate Legal Entry Requirements

The Singapore Food Agency (SFA), a statutory board under the Ministry of Sustainability and the Environment (MSE), took over all food-related regulatory responsibilities from the defunct Agri-Food and Veterinary Authority (AVA) in April 2019. At the same time, a National Center for Food Science (NCFS) was established under SFA to consolidate the food laboratory capabilities of AVA. All of AVA's animal related functions (including animal and wildlife management) transferred to the Animal and Veterinary Service (AVS) of the National Parks Board (NParks), under the Ministry of National Development (MND). Trade contacts report that, to date, SFA has adopted AVA's science-based risk analysis and management approach based on international standards such as Codex and OIE.

Several food/food products entering Singapore must originate from establishments approved by SFA. Also, multiple food/food products, including meat and meat products, processed eggs, fresh table eggs and live poultry, require proper accreditation and approved procedures with SFA. Overseas establishments that supply these products are required to apply for accreditation with SFA through the supplying country's competent authorities. While other imported foods such as processed food products and fresh fruit/vegetables do not require facility registration, they are required to be sourced from suppliers that are under proper supervision of approved overseas regulatory authorities.

After complying with all export prerequisites, the importer can then apply for an import permit through the [TradeNet](#) – Singapore's National Single window for trade declaration. SFA requires import permits for all food and food products brought into Singapore, regardless of the mode of transport.

Meat and Poultry Products

Every consignment of imported meat product must be accompanied by a health certificate issued by a veterinary authority of the exporting country, certifying that Singapore's animal health and food safety requirements are met. Every consignment of meat product will be inspected by SFA and sampling for laboratory analysis may be required. Some consignments may be placed on "hold and test" pending the outcome of the laboratory analysis. For the United States, relevant FSIS certificates include Form 9060-5 (Meat and Poultry Certificate of Wholesomeness), FSIS Form 9435-1 and Letter of Certificate (FSIS Form 2630-9).

In 2020, SFA simplified the procedures and conditions for U.S. suppliers intending to export processed beef and offal to Singapore. U.S. suppliers are no longer required to go through a registration and approval process with SFA, provided they are already under the AMS Export Verification program for Singapore. As with other imported beef products, all U.S. processed beef and offal product suppliers must continue to be in compliance with SFA's veterinary import conditions.

U.S. suppliers intending to export eviscerated poultry with head and feet on are required to use FSIS Form 9060-5. Suppliers must enter in the certificate statement area that poultry with head and feet on follows SFA's import conditions for poultry and processed under a USDA's specific religious exemption permit. For details on the statement, please refer to the FSIS Export Library, under "Documentation Requirements."

The Food (Amendment) Regulations 2022 came into effect as of July 31, 2022. The amendments make changes to the Food Regulations to allow the use of Pathogen Reduction Treatments (PRTs) on raw meat. Also added to the Food Regulations is the Seventeenth Schedule that lists approved PRTs and their maximum levels. The recent PRT regulations will help to expand market access for U.S. meat products into Singapore, especially for beef and beef products.

Fish Products

Imported fish is regulated under the Wholesome Meat and Fish Act and its subsidiary legislation. Fish products refer to any of the varieties of marine, brackish water, or fresh water, such as fishes, crustacean (e.g., crabs, lobsters, prawns, etc.), aquatic mollusks (e.g., squids, octopus, cuttlefish, etc.), marine sponges, trepang or marine invertebrates (e.g. sea cucumber), and other form of aquatic life, including their young and eggs, but excluding ornamental varieties. An import permit issued by SFA is required for every consignment of fish product.

Imported fish products are subject to mandatory inspection by SFA before sale is permitted. Sampling for laboratory analysis may be required. Some consignments may be placed on “hold and test” pending the outcome of the laboratory analysis before sale is permitted. Generally, fish may be imported from any country without obtaining a health certificate. However, restrictions and conditions apply to fish classified as “high risk” products and fish specified under the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES).

Fruits and Vegetables

In general, fresh fruits and vegetables imported from the United States do not require export health or phytosanitary certification but usually must undergo routine checks on arrival and are tested for prohibited pesticides and pesticide residues (should not exceed levels specified in the (Singapore) Food Regulation’s Ninth Schedule or recommended by the joint FAO/WHO Codex Alimentarius Commission). According to SFA, fresh fruits and vegetables refer to raw and unprocessed fruits and vegetables. Exporters must ensure that produce containers (baskets, cartons, etc.) are labeled properly, including name and address of the producers, product description and date of export/packing. For fresh fruits/vegetables, no application for SFA accreditation is required.

For preserved fruits and vegetables, exporters are required to comply with the labeling requirements stipulated in the Food Regulations, including microbiological standards, restrictions on the use of food additives (e.g., chemical preservatives, sweetening agents, colors, etc.) and the maximum limits for various pesticide residues. According to SFA, fruits and vegetables that have undergone some processing such as cutting, peeling, canning, and freezing are regulated as processed food. For minimally processed (MP) peeled fruits and vegetables, microbiological and chemical tests are carried out. For certain commodities, such as groundnuts, pistachios, cashew nuts and corn, inspection and chemical analysis is carried out for the detection of aflatoxins or other mycotoxins.

Processed Foods

For certain types of processed food products, exporters must produce documentary proof that the imported products are produced under sanitary conditions in a regulated establishment. The regulated source documents that SFA accepts as documentary proof include:

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

All imported processed food products are subjected to inspection. Samples may be taken for laboratory analysis.

Specific Food Products

For the import of specific food products, additional documents such as laboratory reports and health certificates may be required in the import permit application. Examples of specific food products include mineral water, soy sauce and oyster sauce.

For additional SFA information on specific food products and their requirements, please click [here](#) (updated as of May 15, 2024).

Fresh Eggs

Fresh eggs must come from SFA-approved layer farms and only from the following countries: United States, Australia, Brunei, Denmark, Finland, Indonesia, Ireland, Japan, West Malaysia, Netherlands, New Zealand, Poland, Spain, Sweden, Korea, Thailand, Turkey, and Ukraine. Each consignment of fresh eggs must be derived from a single farm. Every imported consignment must be accompanied by a veterinary health certificate issued by the relevant veterinary authority of the exporting country. According to SFA, fresh eggs encompass both table eggs (include non-free range and free-range eggs) and pasteurized shell eggs (the eggs must be obtained from SFA approved layer farm). SFA defines “free-range” farms as ‘layer farms where hens have meaningful and regular access to an outdoor range during daylight hours during the laying cycle and are able to roam and forage outdoors’. Australia, Denmark, Ireland, and New Zealand have been approved to export free-range eggs to Singapore.

Processed Eggs

Processed eggs must be imported from SFA-approved sources. Please use SFA’s [database](#) to search for approved overseas food establishments (for both egg and meat processing). Accreditation is done at two levels: Exporting country/region level; and individual establishment in the approved country level. According to SFA, processed eggs encompass both powdered and liquid pasteurized eggs (e.g., whole eggs, egg whites, egg yolks, and blends of whites and yolks), and whole egg products (e.g., hard boiled eggs, salted and preserved eggs and whole egg omelets).

Each consignment of processed eggs must be accompanied by a health certificate issued by the competent authority of the exporting country. This is to certify that the imported products comply with Singapore's animal health and food safety requirements.

Section IV. Other Certification/Accreditation Requirements

For further details on food export requirements in the Singapore market, please refer to the [FAS/Singapore website](#).

Radiation

SFA's definition of radiation in science refers to "the energy carried by waves of particles." Essentially, radioactive materials are "high energy, unstable materials that spontaneously decay to more stable forms with emission of radiation".

SFA recognizes that all food naturally contains radioactive materials. E.g. radium (another radioactive element) is commonly found in food rich in potassium, such as bananas, carrots, potatoes, leafy vegetables, salt, peanuts, and red meat. While SFA acknowledges that radiation can damage DNA, there is also the recognition that human bodies can repair the damage. In general, the natural radiation from food and the environment is well within the levels that the human body can tolerate. Nonetheless, as part of SFA's food safety monitoring regime, the agency's National Center for Food Science (NCFS) regularly monitors the background radioactivity levels for common food products, such as eggs, fish, vegetables, and milk. In general, the radiation levels in these food products were found to be consistent with naturally occurring levels.


On the other hand, radiation levels from artificial radiation can be significantly higher and enriched, leading to serious health problems. SFA has a science-based/international standard food safety monitoring program in place to ensure that both imported, and locally produced food are safe for consumption. SFA will assess the situation first before taking the next steps, including possibly suspending imports. Like other imports, these food imports are also subjected to SFA's inspection and testing. Simply put, food products that are not in compliance with the agency's food safety regulations will not be allowed for sale in the country. Please see [Food Regulations no. 38](#) for more information.

Appendix I. Electronic Copy or Outline of Each Export Certificate

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0153. The time required to complete this information collection is estimated to average 25 minutes per response, including the time for reviewing instruction, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

[illegible]

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		Meat and Poultry Export Certificate of Wholesomeness					
1. COUNTRY OF DESTINATION Singapore		2. ISO CODE		5. CERTIFICATE NUMBER MPN-		6. CERTIFICATE TYPE <input type="checkbox"/> ORIGINAL <input type="checkbox"/> REPLACEMENT	
3. CONSIGNOR/EXPORTER (Applicant's name and address)				PRODUCT EXPORTED FROM:			
4. CONSIGNEE/IMPORTER (Name and address)				7. EXPORT EST. NO. (Name and address)			
				8. TOTAL NET WEIGHT		9. TOTAL NO. OF PACKAGES	
10. DESCRIPTION OF PRODUCT (Name of product)	11. NET WEIGHT OF LOT*	12. SPECIES	13. NUMBER OF PACKAGES IN LOT*	14. TYPE OF PACKAGES IN LOT*	15. SHIPPING/ IDENTIFICATION MARKS*	16. EST. NO. ON PRODUCT	
* As stated by applicant or contractor							
17. REMARKS This certifies that the poultry product specified above came from birds that were subject to official ante-mortem inspection and post-mortem inspection to the extent possible under religious exemption. The product was handled in a sanitary manner while in FSIS inspected establishments. The product has been processed in compliance with all regulatory requirements except for those in accordance with specific religious dietary laws as allowed in the poultry inspection regulations (9 CFR 381.11, 381.12, and 381.14), and is sound and unadulterated so far as can be determined by external examination and acceptable for human consumption according to Buddhist standards.							
<input type="checkbox"/> 18. I CERTIFY that the meat, meat food product or meat byproduct specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.							
<input type="checkbox"/> 19. I CERTIFY that the poultry, poultry products or poultry food products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.							
NOT VALID UNLESS SIGNED BY A CERTIFYING OFFICIAL OF MEAT AND POULTRY INSPECTION PROGRAM							
By order of the Secretary of Agriculture				20. CERTIFYING OFFICIAL'S NAME AND TITLE		21. DATE SIGNED (MM/DD/YYYY)	
This certificate is receivable 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 of the regulatory laws enforced by the United States Department of Agriculture.							

CERTIFICATE FOR IMPORTATION OF MEAT AND POULTRY INTO SINGAPORE


IDENTIFICATION

PRODUCT AS LABELED		SHIPPING MARKS
EST./PLANT NO. ON PRODUCT	MARKED WEIGHT OF LOT 1 /	NUMBER OF CARTONS 1 /
TOTAL MARKED WEIGHT		
EXPORTED BY: (Applicant's name and address, including zip code)		DESTINATION: (Name and address of Consignee)
DATE OF MANUFACTURE (Complete for processed product only)		DATE OF SLAUGHTER (Complete for fresh / frozen product only)

CERTIFICATION

THE UNDERSIGNED CERTIFIES HERewith:

- The United States was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export.
- The products are fit for human consumption and every precaution has been taken to prevent contamination prior to export.
- The United States has been free of swine vesicular disease and Classical Swine Fever during the last 6 months. (Applies only to pork and pork products.)
- The pork and pork products were derived from carcasses that
 - tested negative for trichinosis; or
 - were subject to a freezing process or other mitigation process that guarantees the destruction of the parasite *Trichinella spiralis*.
 (Applies to pork meat and pork tongues. It should be deleted for pork byproducts and meat of other species.)
- The poultry and/or poultry products are free from evidence of Newcastle Disease and fowl cholera (applies only to poultry and poultry products).
- The canned products have been manufactured and inspected in accordance with Section 431.1 through 431.12 of the USDA Regulations. (Applies only to canned products.)
- The meat was not treated with chemical substances or preservatives that are injurious to health.
- Establishments may use only SFA-approved pathogen reduction treatments (PRTs) up to their maximum use levels on raw, intact, single-ingredient products. If used for reconditioning, PRTs must not be used in the absence of procedures that remove the contamination and may only be applied after product is restored to a sanitary condition.
- The meat was derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in federally inspected establishments. The Director-General, Food Administration, recognizes all federally inspected establishments as eligible to export to Singapore.

	GIVEN (City, State)	DATE (Name of Month, Day, Year)
	SIGNATURE OF MPI VETERINARIAN (Indicate DVM, etc.)	
	TYPE NAME OF MPI VETERINARIAN AND CIRCUIT NUMBER	



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

**Letterhead Certificate for Beef and Beef Products produced on
or after May 5, 2015 for Export to Singapore**

Date Issued: _____ Certificate Number: _____

1. The United States is recognized by the World Organization for Animal Health (OIE) as having negligible BSE risk, satisfying the conditions in Chapter 11.5 of the 2013 Terrestrial Animal Health Code.
2. The product was derived from cattle that were born, raised and slaughtered in the United States or imported from countries approved by the government of Singapore. **Note:** Shipments destined for US military consumption only are exempt from this requirement.
3. The product was not derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code adopted by the OIE.
4. The product was derived from cattle that were slaughtered in the United States and were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
5. The product was derived from cattle that were subject to ante-mortem and post-mortem inspection.
6. Specified risk materials¹ have been cleanly removed from products shipped to Singapore without contamination of the meat.
7. In the case of processed beef, the meat is not derived from mechanically separated/recovered meat.

Signature of FSIS Veterinarian: _____

Printed Name: _____

Title/ Professional Degree: _____

¹ Specified Risk Materials refer to the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) and dorsal root ganglia from cattle 30 months of age and older, and the distal ileum of the small intestine and the tonsils from all cattle.



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington,
D.C. 20250

FSIS Letterhead Certificate for Poultry and Poultry Products for Exports to Singapore

Date Issued: _____ Certificate Number: _____

1. Highly pathogenic avian influenza (HPAI) is a notifiable disease in the United States.
2. The birds from which the meat was sourced were not vaccinated against HPAI, as defined by the World Organization for Animal Health (OIE).
3. The birds from which the meat was derived were hatched, raised and slaughtered in the United States, or were legally imported as day-old chicks from countries with equivalent poultry health status.
4. The United States has been free from HPAI for past 28 days following a stamping out policy in accordance with Article 10.4.6 of OIE Terrestrial Animal Health Code (2021).

and/or

The poultry meat and meat products were not derived from poultry originating from areas within the 10km radius restricted zone(s) established around a premises affected with HPAI in poultry as defined by the OIE.

and/or

The poultry meat and meat products have been subjected to a heat treatment which is sufficient for inactivation of the avian influenza virus in accordance with OIE guidelines.

Signature of FSIS Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

FSIS Letterhead Certificate for Poultry and Poultry Products for Export to Singapore when consignments include product from restricted states

Date Issued: _____ Certificate Number: _____

1. Highly pathogenic avian influenza (HPAI) and H5 and H7 low pathogenicity avian influenza (LPAI) are notifiable diseases in the country of export.
2. The birds from which the meat was sourced were not vaccinated against Notifiable (H5 and H7) subtypes of Avian Influenza as defined by the World Organization for Animal Health (OIE).
3. The poultry meat and poultry meat products were heat processed to a core temperature of 60 degrees Celsius for at least 507 seconds, or 65 degrees Celsius for at least 42 seconds, or 70 degrees Celsius for 3.5 seconds, or 73.9 degrees Celsius for 0.51 seconds.
4. The poultry from which the meat was derived were born, raised, and slaughtered in USA, or were legally imported as day old chicks from countries with equivalent poultry health status.

Signature of FSIS Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Hog Casings to Singapore

Date Issued _____ Certification Number _____

1. The hog casings originated in the United States of America
2. The hog from which the casings were derived from were slaughtered on _____
3. The establishment control number of the U.S. slaughterhouse _____
4. The establishment control number where the casings were prepared and stored _____
5. The casings were processed between (date of slaughter) and (date of packing on the package)
6. The USA is free from the foot-and-mouth disease, African swine fever, classical swine fever, swine vesicular disease and Teschen disease
7. Casings were packed
 - a. So that each package contains products derived from a single species of animal only
 - b. They were not exposed to contamination before export, they are packed in clean new or disinfected packaging containers
 - c. Each barrel is numerically marked and contains establishment numbers
 - d. Hog casings were stored for not less than 30 days after the slaughter of the animals from which they were derived

Signature of the Official Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Ovine Casings Imported from New Zealand or Australia
for Export to Singapore

Date Issued: _____ Certificate Number: _____

1. The ovine casings in this consignment were derived from animals originating and slaughtered in New Zealand or Australia at establishment number(s) _____, on (date or date range) _____.
2. The casings were processed and /or stored at U.S. establishment number(s) _____.
3. The animals from which the casings were derived received ante mortem and post mortem inspection and were free from disease at the time of slaughter.
4. New Zealand and Australia is recognized by the OIE as free of foot-and-mouth disease (FMD)
5. Casings were packed:
 - a) so that each packaging container contains casings derived from a single species of animal only.
 - b) so that the casings are not exposed to contamination before export;
 - c) in clean, new or disinfected packing containers and
 - d) so that the official establishment number of the establishment where the casings were packed is readily visible on the outer wrapping or package.

Signature of FSIS Veterinarian: _____

Printed Name: _____

Title/ Professional Degree: _____



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Letterhead Certificate for Egg Products Intended for Export to Singapore

Date Issued: _____ Certificate Number: _____


1. This product was processed under USDA supervision in an official establishment.
2. The products have been handled and packed in a hygienic manner.
3. This product is fit for human consumption.
4. No additive and/or coloring matters injurious to health are added.
5. This product has been pasteurized at ____°C for _____ minutes, in a process that destroys micro-organisms, including Salmonella.

Signature of FSIS Veterinarian: _____

Printed Name: _____

Title/Professional Degree: _____

- SAMPLE ONLY -

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS EGG PRODUCTS EXPORT CERTIFICATE OF WHOLESOMENESS		A knowingly false entry or alteration of any entry on the certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional Prohibited Acts and Penalties exist under the Egg Product Inspection Act [21 USC 1037 (e) (2), (3), and (6), 21 USC 1041] for an unauthorized or false alteration or misuse of this certificate.		
DISTRICT OFFICE		COUNTRY OF DESTINATION		
		EPA- 000003		
		EXPORTED BY (Applicant's Name and Address including ZIP Code)		
		PRODUCT EXPORTED FROM EST. / PLANT NUMBER (if applicable)		
CONSIGNEE TO * (Name and Address including ZIP Code)		CITY		
		<input type="checkbox"/> WAREHOUSE <input type="checkbox"/> PROCESSING PLANT <input type="checkbox"/> OTHER (Please Specify)		
		TOTAL MARKED NET WEIGHT		
		TOTAL CONTAINERS		
PRODUCT AS LABELED	MARKED WEIGHT OF LOT*	NUMBER OF PACKAGES IN LOT*	SHIPPING MARKS / LOT NUMBER *	EST. / PLANT NUMBER ON PRODUCT
*As stated by the applicant or contractor REMARKS				
<input type="checkbox"/> I CERTIFY that the egg products specified on this form have been inspected and passed in accordance with the applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.				
NOT VALID UNLESS SIGNED BY A FSIS INSPECTOR				
By order of the Secretary of Agriculture		INSPECTOR AND DISTRICT		Date Signed (MM/DD/YYYY)
This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statement herein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.				
FSIS FORM 9060-SEP (Edition date - 08/15/2015)				

ORIGINAL

- SAMPLE ONLY -

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
 Livestock and Poultry Program

USDA PROCESSED EGG AND EGG PRODUCTS EXPORT CERTIFICATE

NAME AND ADDRESS OF CONSIGNOR/EXPORTER:		CERTIFICATE NUMBER:
		COMPETENT AUTHORITY:
NAME AND ADDRESS OF CONSIGNEE/IMPORTER:		
STATE OF ORIGIN:		
COUNTRY OF DESTINATION:		
PLACE OF LOADING:		
MEANS OF TRANSPORT:		DECLARED POINT OF ENTRY:
CONDITIONS OF TRANSPORT/STORAGE:		
PRODUCER/MANUFACTURER:	DATE OF PACKING:	TYPE OF PACKING:
NAME OF PRODUCTS:	NUMBER OF PACKAGES:	NET WEIGHT:
ATTESTATIONS:		

CERTIFICATION

DATE:	PRINTED NAME:
	SIGNATURE:

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0581-0128. The time required to complete this information collection is estimated to average 12 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination, write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider, employer, and lender.

LP-234 (08/2021) Supersedes LPS-234

EXP. DATE: 08/31/2024

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128



U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
Livestock and Poultry Program

**SHELL EGG
GRADING CERTIFICATE**

This certificate is receivable 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 of the laws and regulations enforced by the United States Department of Agriculture.

CERTIFICATE NO.

SEA-

PLACE EXAMINED

PLANT NUMBER

APPLICANT (Name and address, including ZIP)

NAME AND ADDRESS OF SHIPPER OR SELLER 1/

NAME AND ADDRESS OF RECEIVER OR BUYER 1/

LOT NO.	NO. CONTAINERS PER LOT 1/	NO. CONTAINERS EXAMINED	NET WT. 2/	PERCENTAGES								OFFICIAL U.S. GRADE AND SIZE
				AA	A	B	B*	Dirty	Checks	Loss	Under Wt. 3/	

DESCRIPTION							
LOT NO.	EGGS	TYPE OF PACKING	TYPE OF PACKAGING	CASE QUALITY RANGE	CHARACTER OF LOSS	WHERE HELD AND TEMPERATURE	CASES STAMPED WITH

ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for:

☐ Product represented on this certificate meets the requirements for the stated grade and size as determined by online sampling on _____

Dated _____

☐ Disease Free Certification Statements attached.

PURCHASE ORDER #

SALES ORDER #

ITEM #

REMARKS:

CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Shell Eggs issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.

OFFICIAL GRADER (Printed Name & Signature)

DATE

1/ As stated by applicant or contractor.

2/ Weights based on 30-dozen equivalent.

3/ Eggs reported as undersized are also reported under other headings according to their quality.

LP-210S (08/2021) (Previous LPS-210S editions may be used.)

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Attachments:

No Attachments