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Report Highlights:

This report provides information on the regulations and procedures for the importation of food and agricultural products from the United States to Singapore. Updates in this report include modifications to the Singapore Food Regulations (guidelines governing imported food). Of particular interest to the U.S. meat industry is the Food (Amendment) Regulations 2022 that govern the provisions for the use of Pathogen Reduction Treatments (PRTs) on raw meat, including the addition of the Seventeenth Schedule that lists approved PRTs and their maximum permitted levels.

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

Table of Contents

Executive Summary	4
Section I: Food Laws	4
Section II: Labeling Requirements	8
Section III: Packaging and Container Regulations	17
Section IV: Food Additive Regulations	18
Section V: Pesticides and Other Contaminants	20
Section VI: Other Requirements, Regulations, and Registration Measures	21
Section VII: Other Specific Standards	24
Section VIII: Trademark, Brand Names, and Intellectual Property Rights	30
Section IX: Import Procedures	31
Section X: Trade Facilitation	32
Appendix I. Government Regulatory Key Agency Contacts	33
Appendix II. Other Import Specialist Technical Contacts	34

Executive Summary

Singapore's highly import dependent food industry is driven by robust consumer spending, high disposable incomes, and intense urbanization. The country's trade and regulatory policies are focused on ensuring consistent foreign supply of safe, high-quality food and agricultural products. The Singapore Food Agency (SFA), a statutory board under the Ministry of the Environment and Water Resources, is responsible for all food-related regulations in the country. Established on April 1, 2019, SFA oversees food safety and food security matters in Singapore.

SFA's Food Regulations, under the Sale of Food Act, provide detailed information on Singapore's guidelines governing imported food and agricultural products. All imported and locally produced food, beverage, and edible agricultural products (including food ingredients) are required to adhere with the prevailing requirements in these statutes.

Of particular interest to the U.S. meat industry are the Food (Amendment) Regulations 2022 that came into effect as of July 31, 2022. The amendments make changes to the Food Regulations to allow the usage 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 permitted levels. A public consultation exercise on the use of PRTs was conducted from February to April 2022, and a stakeholder consultation exercise was conducted in 2020.

Section I: Food Laws

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



The Singapore Food Agency (SFA), a statutory board under the Ministry of the Environment and Water Resources, 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) have been 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 those under Codex Alimentarius and the World Organization for Animal Health (OIE).

Legislation

SFA administers several statutes, including the Singapore Food Agency Act of 2019 (Act 11 of 2019, which was enacted to establish the SFA), the Feeding Stuffs Act (Chapter 105), the Fisheries Act

(Chapter 111), the Sale of Food Act (Chapter 283), the Wholesome Meat and Fish Act (Chapter 349A), the Environmental Public Health Act, and the Infectious Disease Act and all respective subsidiary legislation. All imported and locally produced food, beverages, and agricultural products are governed by SFA's laws and regulations.

Perhaps the most important statute for U.S. exporters is the Sale of Food Act (Chapter 283) which ensures that *“food for sale is safe and suitable for human consumption and to promote public health, for ensuring the provision of information relating to food to enable consumers to make informed choices and for preventing misleading conduct in connection with the sale of food”*. The Sale of Food Act's subsidiary legislation includes the following:

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

Within the Sale of Food Act, the Food Regulations provide detailed information on Singapore's guidelines governing imported food and agricultural products. All imported and locally produced food, beverage, and edible agricultural products (including food ingredients) are required to adhere with the prevailing requirements in these statutes.

The Food Regulations contain specific provisions on the following:

- General requirements for labeling (regulation no. 5)
- Exemptions from general requirements for labeling/regulation 5 (regulation no.6)
- Containers to be labeled (regulation no. 7)
- Hampers to be labeled (regulation no. 8)
- 8a Nutrition information panels (regulation no. 8a)
- 9 Prohibition on false or misleading statements, etc., on labels (regulation no. 9)
- 9a Exceptions from prohibitions on claims on labels (regulation no. 9a)
- 9b Limitations on making particular statements or claims on labels (regulation no. 9b)
- Date-marking (Regulation no. 10)
- Removal, etc., of date-marking prohibited (regulation no. 10a)
- Claims as to presence of vitamins and minerals (regulation no. 11)
- Misleading statements in advertisements (regulation no.12)
- Imported food to be registered (regulation no. 14)
- Food additives (regulations nos.15 to 28)
- Incidental constituents in food (regulations nos. 29 to 35)
- Mineral hydrocarbons (regulation no. 36)
- Containers for food (regulation no. 37)
- Irradiated food (regulation no. 38)

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

- Flour, Bakery and Cereal Products (regulations nos. 39 – 56)
- Aerating Ingredients (regulations nos. 57 - 58)
- Meat and Meat Products (regulations nos. 59 – 70)
- Fish and Fish Products (regulations nos. 71 – 77)
- Edible Fats and Oils (regulations nos. 78 – 92)
- Milk and Milk Products (regulations nos. 93 - 125)
- Ice-Cream, Frozen Confections and Related Products (regulations nos. 126 – 129)
- Sauces, Vinegar and Relishes (regulations nos. 130 – 142)
- Sugar and Sugar Products (regulations nos. 143 – 152)
- Tea, Coffee and Cocoa (regulations nos. 153 – 170)
- Fruit Juices and Fruit Cordials (regulations nos. 171 – 175)
- Jams (regulations nos. 176 – 179)
- Non-Alcoholic Drinks (regulations nos. 180 – 184)
- Alcoholic Drinks (regulations nos. 185 – 210)
- Salts (regulations nos. 211 – 212)
- Spices and Condiments (regulations nos. 213 – 236)
- Flavoring Essences or Extracts (regulations nos. 237 – 245)
- Flavor Enhancers (regulation no. 246)
- Special Purpose Foods: Products consumed by those who require a special diet, such as low- calorie food, infant foods, diabetic foods, etc., (regulations nos. 247 – 254)
- Miscellaneous Foods: products such as agar-agar, custard powder, edible gelatin, fish and prawn crackers, (regulations nos. 255 – 259)
- Rice (regulation no. 260)

It is advisable for U.S. exporters to regularly consult relevant sections of the Food Regulations for detailed information on specific food products. As with its predecessor, SFA frequently reviews and updates the Food Regulations.

Several series of amendments and proposed amendments to the Food Regulations were made in 2022, also including several public consultations:

- Of particular relevance and importance to the U.S. meat industry is the Food (Amendment) Regulations 2022 that have come 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 by inserting a new regulation (27A) which sets out the requirements for the use, manufacture, importation, selling, advertisement, consignment, and delivery of meat containing PRTs. PRT is defined as “any antimicrobial substance that when applied on food reduces the food’s microbial load”. They are “used in the form of a rinse, dip, spray or wash on carcasses and meat cuts at various points in the slaughterhouse or meat cutting plant”. Also added is the Seventeenth Schedule that lists

approved PRTs and their maximum permitted levels. This applies to both imported meat and also meat produced by SFA-licensed meat deboning and cutting plants, and slaughterhouses. The Seventeenth Schedule lists 21 approved PRTs, including DBDMH/hypobromous acid that is used extensively in the U.S. meat industry, and CPC solution that is used extensively in the U.S. poultry industry. The procedure for additional PRTs will be similar to the application for approval of new additives.

- Gazette Notification No. 2788 on the “Specifications of the Nutri-Grade mark”, published by the Health Promotion Board (HPB), as in force from time to time, is “incorporated by reference into the Food Regulations, as provided by the Food (Amendment No. 2) Regulations 2021, which come into operation on December 30, 2022. The document is available for inspection, free of charge, at the office of HPB, by way of request to HPB by email, and website of HPB: <http://hpb.gov.sg>
- The Food (Amendment No. 2) Regulations will come into operation on December 30, 2022, at which time Singapore’s Ministry of Health (MOH) will introduce mandatory nutrition labels and advertising prohibitions for “Nutri-Grade” beverages sold in Singapore in prepacked form and from automatic beverage dispensers. Nutri-Grade beverages include, but are not limited to, soft drinks, juices and juice drinks, milk and milk beverages, cultured milk/yoghurt drinks, and instant powdered beverages. Amendments are made to the new regulations pertaining to “Nutri-Grade Requirements for Beverages”: regulations nos.2(1), 184A (Nutri-Grade beverages), 184B (Nutri-Grade grading system), 184C (Nutrition information of Nutri-Grade beverages), 184D (Nutri-Grade mark), 184E (Display of image of Nutri-Grade mark), 184F (Prohibition on advertisements relating to Nutri-Grade beverages graded “D”), and addition of Sixteenth Schedule (Nutri-Grade grading system)- not yet added to the Singapore Food Regulations.
- Feedback sought by SFA from the food industry on the proposed amendment to delete standards of identity (regulations nos. 39 to 260), except when these continue to be needed for food safety reasons, or to support policies that have an impact on public health. Submission of comments/feedback was closed on August 20, 2021. SFA has planned to carry out the deletion process of the standards of identity in two phases. Phase 1 (targeted for 4th quarter of 2022): SFA will delete 59 standards of identity that “do not contain any food additive provisions, or are not required to interpret the food categories in the existing regulations or Schedules, which specify the food additive provisions/maximum limits for incidental constituents”; and Phase 2 (targeted for 2023): SFA will delete the remaining standards of identity after SHA has developed a food category system and migrated all food additive provisions to the food category system. In phase 2, SFA will address concerns on the impact of the deletion of standards of identity on food additive provisions.
- Feedback sought by SFA from the pesticide registrants on the position to allow the use of homemade remedies prepared from food for plant pest/disease control in the commercial cultivation of food plants without the need for registration as pests. Submission of comments/feedback was closed on January 19, 2022.

For more details on these amendments, please click [here](#).

Other legislation that may impact U.S. exporters looking to access the Singaporean market includes the Control of Plants Act (Chapter 57A). Now under the purview of AVS, this statute empowers AVS regulators to consolidate and amend the law relating to the cultivation, import, transshipment and export of plants and plant products. It also provides for the development of law for the protection of plants and plant products against pests and diseases, the control of the introduction of pests into Singapore, the use of pesticides, the measures pertaining to the development and improvement of the plant industry in

Singapore and for purposes connected therewith. For more details on the Control of Plants Act (Chapter 57A), please click [here](#).

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

1. Inspects every consignment of meat and poultry imports for wholesomeness and freedom from disease, spoilage, and economic fraud. Samples are taken for microbiological examination to detect presence of food-borne pathogens and food borne parasites. Tests are also conducted for food physical quality. For more details on laboratory testing, please refer to SFA's website at www.sfa.gov.sg

Importers are requested to withhold the sale of imported meat and poultry products until the Singapore authorities clear them through physical examination and laboratory testing. This process is strictly carried out without exception. Shipments that fail to meet Singapore food safety standards are rejected and frequently destroyed under SFA's supervision. In some cases, the products are returned for re-export considerations.

2. Strictly monitors imported seafood for various chemical preservatives, particularly high-risk products such as oysters, clams, mussels, scallops, and cooked crabmeat. These products are automatically detained upon arrival for physical inspection and laboratory testing. High-risk shellfish products may only be imported from sources with acceptable sanitation programs. A health certificate must accompany each shellfish import from the country of origin.
3. Inspects all imported fruits and vegetables. Samples are taken for laboratory testing for pesticide residues. All external cartons of imported fruits and vegetables are required either to be tagged or labeled to indicate their country of origin and packing plant. Consignments that exceed the prescribed maximum residue levels (MRLs) listed in the Singapore Food Act and Food Regulations are rejected and destroyed under SFA's supervision.

Section II: Labeling Requirements

A. General Requirements (Food Regulation No. 5)

The Food Regulations require that all pre-packaged food and beverage products be properly labeled. For details on Singaporean food labeling requirements, please refer [to SFA's Guide on Food Labeling and Advertisement](#), last updated in September 2021. Appendix IV of this guide provides potential exporters with a checklist to ensure that their food labels and advertisements comply with the Food Regulations prior to sale and advertising.

The following are basic information requirements from the guidelines that must be declared and provided in English:

- Name or description of the product: The common name of the food or drink or a description (in the case where a suitable common name is not available) which is sufficient to indicate the true nature of the product. It is advisable to check the Food Regulations Part IV – Standards and

Particular Labeling Requirement for Food, to ensure that the terms used for the common name, or the descriptions comply with the requirements.

- Statement of ingredients: A complete list of ingredients and additives should be declared in descending order by proportion and weight in which they are present. The exact identity or the permitted generic terms of the ingredients and additives should be declared. The International Numbering System (INS) number or E number can be used for declaration of food additives.
- Declaration of foods and ingredients known to cause hypersensitivity. Regulation 5(4) of the Food Regulations states that foods and ingredients known to cause hypersensitivity are required to be declared when present as an ingredient/additive or as a component of a compound ingredient. The following foods and ingredients to be declared are:
 - Cereals containing gluten. This group includes wheat, rye, barley, oats, spelt or their hybridized strains and their products.
 - Crustacean and crustacean products. This group includes crayfish, prawns, shrimps, lobsters, crabs, and their products.
 - Eggs and egg products. This group includes eggs from laying hens as well as eggs from duck, turkey, quail, goose, gull, guinea fowl and their products.
 - Fish and fish products. This group also includes mollusks such as oysters, clams, scallops, and their products.
 - Peanuts, soybeans, and their products. Peanuts may be declared using similar terms such as “groundnuts.” Terms such as “soya” or “soy” can be used for soybeans.
 - Milk and milk products (including lactose). This group includes milk from cows, buffaloes, or goats, and their products.
 - Tree nuts and nut products. This group includes almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, macadamia nut, and their products.
 - Sulfites in concentrates of 10mg/kg or more.
- Net content: The net quantity, derived using the Minimum Quantity System or the Average Quantity System, of the food in the package should be printed on the label, expressed in terms of volumetric measures for liquid foods (for example, milliliters, liters) or net weight for solid foods (for example, grams or kilograms) or volumetric or weight measure for semi-solid or viscous products;
- Drained weight: Food packed in a liquid medium, i.e., water, aqueous solutions of sugar and salt, fruit and vegetables juices in canned fruits and vegetables only, or vinegar, either singly or in combination, will be required to have both “net weight” and “drained weight” declared.
- Wording size for labels: Generally, the wording providing consumers with information on product information should be printed in letters of not less than 1.5 millimeters in height.
- Name and address of manufacturer, importer or package or distributor: The name and address of the manufacturer, packer or vendor should be printed on the label of foods of local origin. In the case of imported food, the label should indicate the name of the country of origin of the product, and name and address of the local importer, distributor, or agent. Telegraphic, facsimile, and post

office addresses alone are not acceptable. The name appearing on the label will be presumed to be the name of the manufacturer, packer, local vendor, or importer of the food unless proven otherwise. If more than one name appears, the names will be presumed to be that of the manufacturer, packer, local vendor, or importer of the food.

Containers to be Labeled: Where food is sold in containers other than in a package, the seller must attach to the containers in which the food is stored a label or statement visible to purchaser, the name or description of the product, list of ingredients, net weight or volume, and the name and address of manufacturer, importer, packer, or distributor.

Hampers to be Labeled: Any items of pre-packed food which form part of a package/container is allowed for sale as a single item if there appears on a label, marked on or securely attached to the package/container, the name and business address (in English) of the packer of the package/container.

Key points to note:

- U.S. exporters should note that SFA's Food Control Division strictly enforces the labeling laws. It is a requirement to comply with Singapore's Food Regulations before products are imported into Singapore.
- In some cases, stick-on labels can be affixed over existing labels. However, this is not a given and is determined on an individual basis. Thus, U.S. exporters are advised to consult SFA before moving forward with this approach.
- Pre-packed food products (e.g., special purpose foods, foods with nutrition or health claims, etc.) are required to meet additional labelling requirements. Traders and manufacturers are required to ensure that their pre-packed foods are labeled correctly before importing, advertising, manufacturing, selling, or delivering their products. Pre-packed food product refers to any food product that is packed in a wrapper or container in advance of being put up for sale.
- Country of origin of the product: The labels of imported foods must contain the name of the country of origin. The name of a city, town, or province alone is not acceptable as an indication of country of origin.

B. Date Marking

Expiry date is defined in the Food Regulations as the date after which the food, when kept in accordance with any storage conditions indicated on the label of that food, may not retain its normal nature and quality. The expiry date of any prepacked food should be shown in one of the following ways (Food Regulation no. 10-2 (a), (b) and (c)):

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

Where the validity of the date mark is dependent on its storage, the storage direction of that food must be stated on the label or package. For example, "BEST BEFORE: JAN 30, 2012. Store in a cool, dry place."

Expiry date information is required to be permanently marked or embossed on the package and printed in letters not less than 3 mm in height [Food Regulation No. 10 (4)], along with the general labeling requirements.

List of Pre-Packed Foods and Beverages that Require Date-Marking with Expiry Dates		Format of Date Marking
1.	Cream, reduced cream, light cream, whipped cream and sour cream excluding sterilized canned cream.	The year of the date mark is optional. For example, the expiry date of pasteurized milk can be declared as “31 May 19” 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, 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 “doughua”, but excluding the oil fried tofu in the form of a pouch known as “taupok”, and dried bean curd stick.	
8.	Food which is stored or required to be stored at a chilling temperature to maintain or prolong its durable life, including ready-to-eat minimally processed fruits and vegetables* but excluding raw fruits and vegetables.	
9.	Vitaminized fruit juice and vitaminized fruit juice drink.	The day of the date mark is optional. For example, the expiry date of infants’ food can be declared as either “31 May 19” or
10.	Vitaminized vegetable juice and vitaminized vegetable juice drink.	

11.	Liquid milk and liquid milk products excluding condensed milk, sweetened condensed milk, evaporated milk and canned sterilized milk and milk products.	"May 19".
12.	Flour	
13.	Salad dressing	
14.	Mayonnaise	
15.	Raisins and sultanas	
16.	Chocolate, milk chocolate and chocolate confectionery in which the characteristic ingredient is chocolate or cocoa, with or without the addition of fruits and nuts.	
17.	Breakfast-cereal with or without fruit and nuts except cereal in cans.	
18.	Infants' food	
19.	Edible cooking oils	

Source: Food Regulations, Second Schedule, Regulation No. 10

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

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

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

Raw produce includes raw meat, raw minced or chopped meat, raw organs, raw fish, raw crustaceans, and raw shellfish, but excludes 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 balls, and fish cake.

C. Other Specific Labeling Requirements:

Special Use Foods Labeling

Under the labeling requirements [Food Regulation no. 248 (1)], special use food must be labeled with clearly stated special suitability details. Every package of special purpose food, unless otherwise exempted, should bear a label containing a nutrition information panel in the form as specified in the Food Regulations, or in similar forms that are acceptable to the SFA Director-General and sufficient enough to support claims. No package of a special purpose food that contains carbohydrate is to be labelled “sugarless” or “sugar free” [Food Regulation no. 248 (2)].

Nutritional Labeling

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

Nutrition claims as defined in the Food Regulations, are “representations that suggest or imply that a food has a nutritive property, and includes references to: (a) energy; (b) salt, sodium or potassium; (c) amino acids, carbohydrates, cholesterol, fats, fatty acids, fiber, protein, starch or sugars; (d) vitamins or minerals; or (e) any other nutrient that does not include a statement of ingredients [regulation no. 8A (3)].

Examples of nutrition claims are “low in calories,” “sugar free,” and “reduced sodium.” Nutrition claims are allowed, as long as they comply with the Food Regulations and the nutrient claims guidelines published in “A Handbook on Nutrition Labeling” by Singapore’s HPB.

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

Nutrition Information		
Servings per package (<i>insert number of servings</i>) *		
Serving size: (<i>insert the serving size</i>) *		
	Per Serving*	Per 100g (or 100 ml)
Energy	kcal, kJ or both	kcal, kJ or both
Protein	xx	xx
Fat	xx	xx
Carbohydrate	xx	xx
<i>(insert the nutrients for which nutrition claims are made, or any other nutrients to be declared)</i> **		
*Applicable only if the nutrients are declared on a per serving basis		

Source: Twelfth Schedule of SFA Food Regulations

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

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

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

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

Source: Table Six, SFA's Guide on Food Labeling and Advertisement

Claims about Vitamins and Minerals

There are extensive regulations covering disclosures to be made on the labels of products that claim to contain vitamins and/or minerals or claim to be rich in vitamins and/or minerals. Therefore, U.S. exporters are strongly advised to refer to the Food Regulations to check on their products' compliance with these regulations.

Foods that carry claims on the presence of vitamin(s) and/or mineral(s) on the label are allowed if the reference quantity for that food established in Table II below contains at least one-sixth of the daily allowance established in Table I below.

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

TABLE I VITAMINS AND MINERALS		
Substances	To be calculated as	Daily Allowance
Vitamin A, vitamin A alcohol and ester, carotenes	Micrograms of retinol activity	750 mcg
Vitamin B1, aneurine, thiamine, thiamine hydrochloride, thiamine	Milligrams of thiamine	1 mg

mononitrate		
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
Niacin, niacinamide, nicotinic acid, nicotinamide	Milligrams of niacin	16 mg
Vitamin C, ascorbic acid	Milligrams of ascorbic acid	30 mg
Vitamin D, vitamin D2, vitamin D3	Micrograms of cholecalciferol	2.5 mcg
Calcium	Milligrams of calcium	800 mg
Iodine	Micrograms of iodine	100 mcg
Iron	Milligrams of iron	10 mg
Phosphorus	Milligrams of phosphorus	800 mg

Source: SFA Food Regulations no. 11, Table I

Source: SFA Food Regulations No. 11, Table II

TABLE II	
Food	Reference Quantity
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

Health Claims

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

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

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

- The claim is about essential nutrients that have established their recommended intakes and are of nutritional importance.
- There is sufficient accepted scientific evidence to prove the suggested function or role of the nutrient as claimed; enables the public to understand the information provided and its importance to their overall daily diet.
- The particular nutrient is present in an amount that meets the requirements in the Food Regulations and guidelines established by the HPB.
- The claim does not imply and/or state that the nutrient is for prevention or treatment of a disease.
- The approved claims must not be truncated or reworded to deviate from the original intended meaning.

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

Infant Food Labeling

No label or advertisement for infant food, other than infant formula formulated for infants from birth to 6 months, is to state or imply such food is suitable for infants of or below 6 months of age [Food Regulation No. 251. (2A)].

Infant Formula Labeling

The Food (Amendment No. 2) Regulations 2019 on labeling and advertising for infant formula came into operation on September 1, 2019. Although these amendments were implemented in September 2019, the food industry had until September 2020 to comply. For amendments to the Food Regulations frequently asked questions on the new labeling and advertising requirements for infant formula, please click [here](#).

The amendments regarding the labeling and advertising for infant formula cover the following:

- Prohibition of claims that suggest or imply health effects
- Prohibition of certain nutrition claims, such as presence of “essential” nutrients
- No comparison to breast milk
- No idealization of infant formula
- Breastfeeding statement and statement on advice of doctor

Plant Based Meat/Alternative Proteins

According to SFA, alternative proteins refer to proteins which do not come from animals. While plant-based “mock meat” products made of soy or wheat proteins have long been a feature in the Singapore diets, however, there are other forms of alternative proteins that do not have a history of being consumed as food, including cultured meat, and certain species of algae, fungi, and insects. Essentially, plant-based meat/alternative proteins must be assessed for safety before they are allowed to be used in food for sale. Selling pre-packaged alternative protein products in Singapore are required to label the product with qualifying terms such as “mock”, “cultured”, or “plant-based” to indicate their true nature and in order for consumers to make informed decisions.

Section III: Packaging and Container Regulations

According to Food Regulation No. 2(1), “Container” includes “any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article and in particular includes a wrapper or confining band” and “package” includes “every means by which food may be cased, enclosed, contained or packed.”

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

A joint initiative established in 2007 by the Singapore government [National Environment Agency (NEA)], industry and NGO to reduce packaging waste, the Singapore Packaging Agreement (SPA) ended in June 2020, and was replaced by other initiatives, most notably the Packaging Partnership Program (PPP). The NEA partnered with the Singapore Manufacturing Federation (SFM) to officially launched the PPP on March 24, 2021. Essentially, the PPP is an industry-led program that supports companies in their adoption of sustainable packaging waste management practices. As a joint capability development program, the PPP will support companies in fulfilling their new obligations under the Mandatory Packaging Report Framework from January 1, 2021, as well as enabling the exchange of best practices in sustainable packaging waste management.



www.nea.gov.sg/SPA

The Logo for Products with Reduced Packaging (LPRP) is an eco-label administered by the PPP and has been offered to previous winners of the SPA awards (known as the 3R Packaging Awards) and members of the PPP to print on products that have undergone improvements to reduce the amount of packaging materials used. The label provides recognition to companies that have minimized their packaging waste and encourages consumers to make a conscious choice to buy products that generate less waste.

Under the Food Regulations package and/or container guidelines [regulation no. 37(1)], the following are prohibited:

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

The Food Regulations prohibit the sale, consignment, or delivery of any appliance, container, or vessel that is intended for use in the storage, preparation, or cooking of food, and is capable of imparting lead, antimony, arsenic, cadmium, or any other toxic substance to any food stored, prepared, or cooked in it.

Section IV: Food Additive Regulations

Food additives are described as chemical substances which are intentionally added to food in order to serve specified technological functions. They can be derived from natural sources or artificially synthesized. In Singapore, only those food additives that have undergone relevant risk assessments by SFA will be allowed for use in food products. The usage of food additives in food must comply with the Food Regulations to ensure that they are only used when there is a technological justification, do not represent health risks to consumers, and do not mislead consumers.

The purity of permitted food additives must conform to the specifications in the Food Regulations [regulation numbers 15 (3) and (4)]. Also, under regulation number 15(4) of the Food Regulations, food additives in food must comply with their respective specifications as suggested by the Joint FAO/WHO Expert Committee on Food Additives (JECFA). Regulation no. 15 (2) was updated in 2021, and it allows the import or manufacture for sale or sell any article food that may have in or on it any permitted food additive as described and in proportion specified under the Regulations, and whose purity confirms with the specification according to regulation no.15(4).

The most recent JECFA guidance on purity requirements for food additives can be found on the [JECFA website](#). In the event there are no JECFA specifications for a given food additive, SFA refers to accepted specifications and purity criteria published in the [British Pharmacopoeia](#) and the [European Pharmacopoeia](#).

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

1. Anti-caking agents
2. Anti-foaming agents
3. Antioxidants
4. Sweetening agents
5. Chemical preservatives
6. Coloring matter

7. Emulsifiers and stabilizers
8. Flavoring agents
9. Flavor enhancers
10. Humectants
11. Nutrient supplements
12. Sequestrants
13. Gaseous packaging agents
14. General purpose food additives

The Food Regulations provide: (1) official definitions of additives; (2) details of additives that are allowable for use in Singapore, including their permitted uses and /or proportions of use; and (3) specific labeling requirements.

The regulations on food additives are to be read and interpreted with reference to the following detailed schedules to the Food Regulations:

- Third Schedule defines: Permitted oxidants, their use, and the amounts that are permitted in specified foods, including processed foods, unprocessed foods, and some food ingredients.
- Fourth Schedule defines: The range of specific permitted chemical preservatives, their use, and the amounts that are permitted in specific foods, including processed foods, unprocessed foods, and some food ingredients.
- Fifth Schedule defines: Permitted coloring matters
- Sixth Schedule defines: Permitted emulsifiers and stabilizers
- Seventh Schedule defines: Permitted nutrient supplements
- Eighth Schedule defines: Permitted general purpose food additives
- Ninth Schedule defines: Food with maximum amounts of pesticide content that specific types of food and drinks may contain. If a particular pesticide is not found in the schedule, the Codex Alimentarius Commission recommendations should be consulted
- Tenth Schedule defines: Permitted maximum amount of arsenic and lead permitted in food
- Eleventh Schedule defines: Microbiological standards for ready-to-eat food

Key point to note: As SFA periodically updates regulations to take into account new products, new risks, and new scientific findings on pesticides and other contaminants in foods, the contents of the above schedules change. It is recommended that U.S. exporters and their Singaporean importers review the most up-to-date content of the schedules online or in consultation with SFA to ensure that their products are in compliance with the Singapore Food Regulations. The following is a link to the list of permitted food additives under the Food Regulations (last updated on July 31, 2022):

<https://www.sfa.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/list-of-food-additives-permitted-under-food-regulations.pdf>

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

Section V: Pesticides and Other Contaminants

Pesticide under the Singapore Food Regulations is defined as a “substance or compound used or capable of being used or intended for use for agricultural, pastoral, horticultural, domestic or industrial purposes for controlling, destroying or preventing the growth and development of any fungus, bacterium, virus, insect, mite, mollusk, nematode, plant or animal or for any other related purposes”.

Under the Food Regulations, foods containing incidental constituents, i.e., any extraneous substance, toxic substance, pesticide, heavy metal, antibiotic, estrogen, or mycotoxin that is introduced into or on a food are not permitted. The foods containing the following are not permitted for import and sale in Singapore:

- Foods containing arsenic and lead in amounts in excess of those specified in the Tenth Schedule are not permitted for import, sale, advertise, manufacture, consign or deliver in Singapore [regulation No. 31 (1)]. Seaweed which contains inorganic arsenic in excess of 2 ppm is not permitted [regulation No. 31(2)].
- Any predatory fish containing mercury in excess of 1 ppm; any fish or fish products containing mercury in excess of 0.5 ppm; any salt containing mercury in excess of 0.1 ppm; and 0.05 ppm for any other food [regulation No. 31(3)].
- Any product containing tin in excess of 250 ppm is not permitted [regulation No. 31(4)].
- Mollusks/dried mushrooms containing cadmium in excess of 1 ppm, or any seaweed containing cadmium in excess of 2 ppm, or any cocoa, cocoa products or salt containing cadmium in excess of 0.5 ppm, or any other food containing cadmium in excess of 0.2 ppm are not permitted [regulation No. 31(5)].
- Food containing antimony in excess of 1 ppm is not permitted [regulation No. 31(6)].
- Antibiotic residues and or detectable antibiotic residues or their degradation products in milk, meat and meat products, or any other food intended for human consumption are not permitted. However, nisin (which has been sufficiently heat processed to destroy spores of clostridium botulinum) may be used in the preservation of liquid egg products, liquid egg analogues, cheese, and canned foods [regulation Nos. 32(2) and (3)].
- Estrogen residues in meat or any food derived from meat which contain residues of the following compounds are not allowed: Diethylstilbestrol, hexoestrol, and dienolestrol (regulation No. 33).
- Mycotoxins: Food containing aflatoxin B1 or total aflatoxins (B1, B2, G1 and G2) in excess of 5 parts per billion are not permitted. Milk containing aflatoxin M1 in excess of 0.5 parts per billion is also not permitted. Infant formula containing aflatoxin M1 in in excess of 0.025 parts per billion as calculated on the reconstituted ready-to-drink product is also not permitted. Patulin in excess of 50 parts per billion for fruit, or food containing fruit juice as ingredient, is not allowed (regulation No. 34).
- 3-monochloropropane-1,2diol (3-MCPD) in excess of 20 parts per billion, calculated on a 40 percent dry matter content, in any soy sauce or oyster sauce is not permitted (regulation No. 34A)
- Melamine: Powdered infant formula containing melamine in excess of 1 ppm, any liquid infant formula (as consumed) containing melamine in excess of 0.15 ppm or any food (other than powdered infant formula or liquid infant formula (as consumed) containing melamine in excess of 2.5 ppm are not permitted (regulation No. 34B).

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

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

The following are SFA guidelines for pesticide registration:

- All pesticides used in the cultivation of plants must be registered with SFA. Pesticides for export, industrial, public hygiene, and household uses do not need to be registered under the Control of Plants Act.
- Any person who manufactures, imports, distributes, supplies, or sells any pesticide and who is conducting business in Singapore that is registered under the Business Names Registration Act 2014, or any company incorporated under the Companies Act, may apply for the registration of pesticide for use in the cultivation of plants in Singapore.
- Applicants are required to get approval from the Pollution Control Department (PCD) of the National Environment Agency (NEA) for use of the pesticides in Singapore before applying for registration of pesticides for use in the cultivation of plants.
- If applicants are dealing with pesticides that are listed in the Environmental Protection and Management Act (EPMA), a copy of the Hazardous Substances License issued by the PCD/NEA must accompany the application.
- For additional details, please click [here](#) for the application for registration of pesticide.

Section VI: Other Requirements, Regulations, and Registration Measures

A. Product Requirements, Regulations, and Registration

In 2020, SFA removed strict timeframe restrictions on multiple frozen and processed U.S. meat product imports. During the year, SFA also removed an onerous registration process for U.S. processed beef and offal products, provided the products are already under the Agricultural Marketing Service (AMS) Export Verification (EV) program. For details on these revisions, please refer to the [Removal of Timeframe Requirements for Imported Frozen and Processed Meat Products](#) and [New Simplified Processed Beef and Offal Export Protocol to Singapore](#) FAS GAIN reports.

In general, only traders who are licensed or registered with SFA can import food products into Singapore. Please click [here](#) for more information on “Licensing and Registration of Traders.”

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

1. Apply for a Trader’s License or Register with SFA

All traders who would like to import, export, or transship food products are required by law to either obtain a relevant trader’s license or register with SFA. The general requirements for traders are as follows:

- Register the company with the [Accounting and Corporate Regulatory Authority \(ACRA\)](#); ACRA will issue a Unique Entity Number (UEN) to Singapore-registered companies.
- Register and activate the UEN with [Singapore Customs](#); specifically, please refer to the Singapore Customs on the Activation of Customs Account or contact (+65) 6355-2000 for more details.
- [Open and maintain a GIRO account](#) with SFA for payment of fees and permits.

A license is required for the following:

- Importing, exporting, or transshipping meat and fish products: fees are approximately \$60 per year and processing time is one working day (normal service).
- Importing or transshipping fresh fruits and vegetables: fees are approximately \$277 per year and processing time is one working day (normal service).
- Importing fresh table eggs: free of charge and processing time is five working days (normal service).

Registration is required for the following:

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

2. **Comply with Food Legislation**

U.S. exporters must ensure that their food imports comply with SFA’s relevant legislations.

Type of Food	Legislation
Meat and fish	<ul style="list-style-type: none"> • Wholesome Meat and Fish Act • Sale of Food Act • Food Regulations
Fresh fruit and vegetables	<ul style="list-style-type: none"> • Control of Plants Act • Sale of Food Act • Food Regulations

Type of Food	Legislation
Fresh eggs	<ul style="list-style-type: none"> • Animal and Birds Act • Sale of Food Act • Food Regulations
Processed eggs Processed food Food appliances	<ul style="list-style-type: none"> • Sale of Food Act • Food Regulations

Sources: SFA

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

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

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

Please refer to the [Conditions for Specific Types of Food](#) for more information on SFA's categories of food products.

4. Satisfy SFA's Labeling Requirements

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

5. Apply for an Import Permit

After meeting the above requirements, the trader is advised to apply for an import permit before importing food/food products into Singapore. Please refer to Section IX (Import Procedures) of this report for details.

B. Facility Registration

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

Facility registration for meat/meat products: Slaughterhouses and meat-processing establishment applications for accreditations should be submitted through the competent authorities of the exporting countries. They must follow the steps below:

- Ensure that the country is accredited by SFA: SFA will only consider applications from slaughterhouses and meat processing establishments from SFA approved exporting countries.
- Submit the application to the competent authority of the exporting country. If raw meat is being used for further processing, the product must be obtained from slaughterhouses approved by SFA. The reader may want to use SFA’s database to search for approved overseas establishments.
- Download and complete (in English) the application form:

File Form	File Type
Slaughterhouse/Cutting Plant	SFA Form-SH
Canning/Processing Plant	SFA Form-PPA

Source: SFA website

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

For other food product (e.g., poultry, fresh table eggs, processed eggs, fish and fish products) facility approval procedures, please refer to the following link: <https://www.sfa.gov.sg/food-import-export/commercial-food-imports>.

Section VII: Other Specific Standards

A. Special Purpose Food

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

According to SFA’s regulations, such foods include diabetic food, low sodium food, gluten-free food, low protein food, carbohydrate-modified food, low-calorie energy food, infant formula, and formulated food.

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

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

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

Source: SFA Food Regulations

Diabetic Foods: Refers to special purpose food that is particularly suitable for persons who are diabetic. Diabetic foods should bear a label containing a nutrition information panel in the form as specified in the Food Regulations. The label should also include a statement as to the nature of the carbohydrates present in the food such as sugar and starch [Food Regulation Nos. 250 (1) and (2)].

Foods Containing Phytosterols, Phytosterol Esters, Phytostanols, or Phytostanol Esters: Refers to foods suitable for consumption by persons who require a special diet for the purposes of lowering blood cholesterol levels. The following foods may be added with phytosterols, phytosterol esters, phytostanols, or phytostanol esters: (a) any edible vegetable fat or oil containing not more than 20 g of saturated fatty acids per 100 g of total fat; (b) any margarine or fat spread containing not more than 27 g of saturated fatty acids per 100 g of total fat; or (c) any other food containing not more than 3 g of total fat per 100 g or 1.5 g of total fat per 100 ml (Food Regulations nos. 250A (1) and (2) a, b and c).

Labels should bear the following statements in this category of food: (a) The product is a special purpose food intended exclusively for people who want to lower their blood cholesterol level; (b) The product may not be nutritionally appropriate for pregnant and breast-feeding women and children under the age of 5 years; (c) The product should be used as part of a balanced and varied diet; (d) Consumption of more than 3 g per day of added phytosterols or phytostanols or both, does not provide any additional benefit in lowering blood cholesterol levels; and (e) Consumption in a day of a total of at least 2 g of phytosterols or phytostanols, or both, has been shown to lower blood cholesterol levels; and f) A statement suggesting the amount of the food (in g or ml) to be consumed each time (referred to as a serving), and a statement of the total amount of phytosterols (whether in free form or as derived from any phytosterol esters) and phytostanols (whether in free form or as derived from any phytostanol esters) that each serving contains.

B. Mineral Hydrocarbons

Mineral hydrocarbon is defined in the Food Regulations as “any hydrocarbon product, in semi-liquid or solid, derived from petroleum or synthesized from petroleum gases” and includes odorless light

petroleum hydrocarbons, white mineral oils, halogenated hydrocarbons, petroleum jellies, hard paraffin and micro-crystalline waxes.

Mineral hydrocarbons are not to be used in the composition or preparation of any article of food intended for human consumption, and no foods containing any mineral hydrocarbon are to be sold for human consumption. Exceptions to this rule, exists for the following products [Food Regulation No.36 (2) (a) to (h)]:

- a. Dried fruits containing not more than 0.5 part by weight of mineral hydrocarbon per 100 parts by weight of dried fruit
- b. Citrus fruits containing not more than 0.1 part by weight of mineral hydrocarbon per 100 parts by weight of citrus fruit
- c. Sugar confectionery containing mineral hydrocarbon by reason of the use of mineral hydrocarbon as a polishing or glazing agent for confectionery. Allowed if such confectionery contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of such confectionery
- d. Chewing compound which contains no more than 60 parts by weight of solid mineral hydrocarbon per 100 parts by weight of chewing compound and otherwise contains no mineral hydrocarbon
- e. Whole pressed cheese or part thereof containing mineral hydrocarbon by reason of the use of mineral hydrocarbon on the rind
- f. Egg, laid by any domestic fowl or domestic duck, which contains mineral hydrocarbon by reason of its having been subjected to a process of preservation consisting of being dipped in, sprayed with, or otherwise treated with mineral hydrocarbon
- g. Food containing mineral hydrocarbon: (i) by reason of the use in the composition of dried fruit, citrus fruit or sugar confectionery, or any one or more those commodities, containing mineral hydrocarbon not in excess of the relevant quantities permitted in accordance with sub-paragraphs (a), (b) and (c); and (ii) by reason of the use of mineral hydrocarbon as a lubricant or greasing agent on some surface with which that food has necessarily to come into contact during the course of preparation if that food contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of the food
- h. Food containing residues of mineral hydrocarbon resulting from its use as a solvent in the manufacture, provided that the tolerance limit for a specified food indicated in the following table is not exceeded:

Mineral Hydrocarbon	Name of Food	Tolerance Limit (ppm)
Trichloroethylene	Decaffeinated ground coffee	25
	Decaffeinated soluble (instant) coffee extract	10
	Spice oleoresins	30

	Edible vegetable oil	10
Methylene chloride	Decaffeinated ground coffee	10
	Decaffeinated soluble (instant) Coffee extract	10
	Spice oleoresins	30
Ethylene dichloride	Spice oleoresins	30
Hexane	Spice oleoresins	25
	Edible Vegetable oil	10
Where the use of more than one chlorinated hydrocarbon is expressly permitted in a specified food, the total residue of chlorinated hydrocarbon in that food shall not exceed 30 ppm.		

Sources: SFA Food Regulations

C. Irradiated Food

The sale or import of any food which has been exposed to ionizing radiation is prohibited unless such ionizing radiation has been conducted in accordance with the requirements of the Codex Code of Practice for Radiation Processing of Food (CAC/RCP 19-1979); and the Codex General Standard for Irradiated Foods (CODEX STAN 106-1983); and such irradiated food should meet all the requirements of the Codex General Standard for Irradiated Foods (CODEX STAN 106-1983).

Irradiated foods, and foods containing irradiated ingredients are required to clearly disclose on their label that they have been irradiated or contain irradiated products. When an irradiated food is used as an ingredient in another food, it should be declared in the statement of ingredients [Food Regulation No. 38 (2) (b)]. If a single ingredient product is prepared from a raw material, which has been irradiated, the label of the product should contain a statement indicating the treatment [Food Regulation No. 38(2) (c)].

D. Halal Food

There is no global standard certification for halal food and thus certification requirements vary by country. The halal certifying body in Singapore, Majelis Ugama Islam (MUIS), serves the country's Muslim population (15.6% of the total population in 2020, source: Department of Statistics Singapore). MUIS is a statutory board of the Singapore government under the purview of the Ministry of Culture, Community and Youth and under the direct supervision of the Minister-In-Charge of Muslim Affairs. For details on the MUIS halal certification processes, please click [here](#).

E. Biotechnology/Genetically Modified (GM) Foods

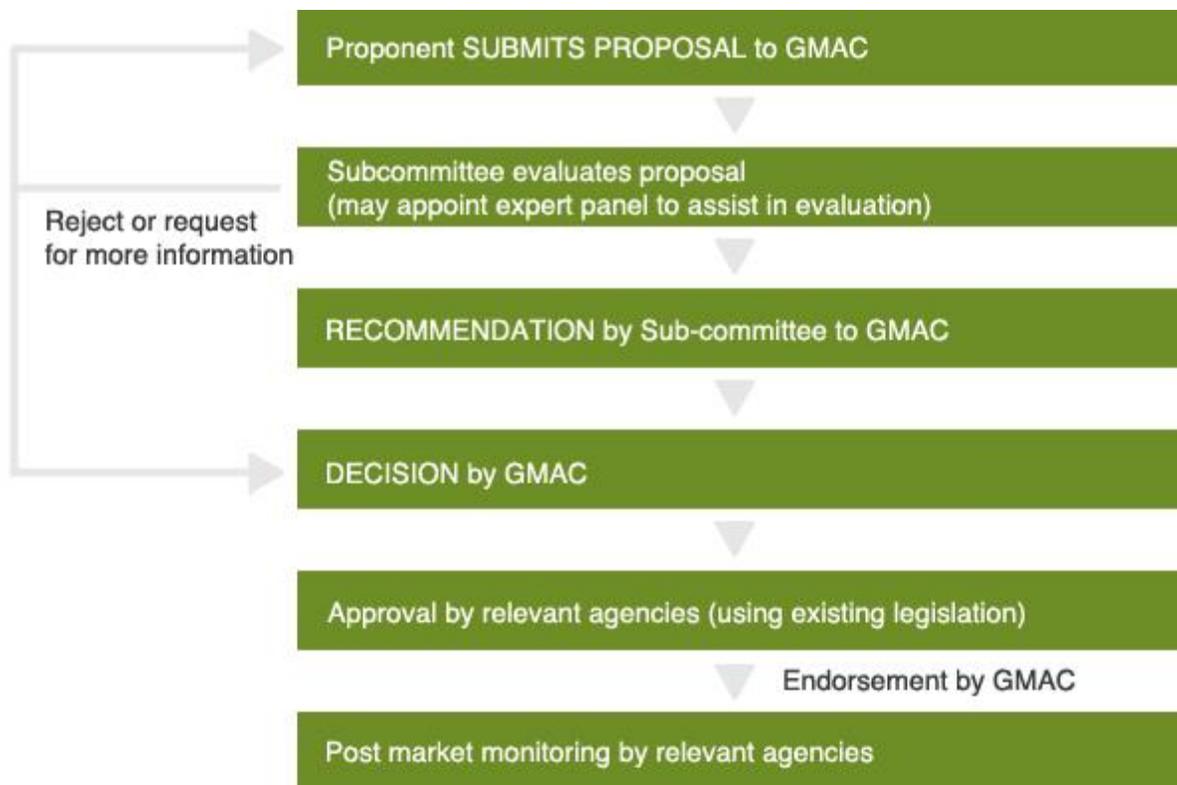
SFA has authority over genetically engineered (GE) crop regulations and marketing. The multi-agency Genetic Modification Advisory Committee (GMAC) was established under the country's Ministry of Trade and Industry in 1999 to oversee and provide science-based advice on research & development, production, release, use and handling of GE events in Singapore. Its objective is to "ensure public safety while maintaining an environment that is conducive for commercial exploitation of GE products." As an advisory committee, GMAC works closely with other national bodies and regulatory agencies, particularly SFA and the Ministry of Health (MOH). GMAC published *Guidelines on the Release of Agriculture-Related "GMOs"* (1999), and *Biosafety Guidelines for Research on "GMOs"* (2006, revised in 2008, January 2013 and July 2020). In addition, GMAC has revised Annex A - *Risk Assessment for Stacked Events*, effective 1 August 2020. The updated version entails the adoption of a "high covers low" approach which exempts higher order combinations of stacked events from assessment if they are derived from prior GMAC-endorsed lower order combinations. Please click [here](#) to view the revised Annex A, *Risk Assessment for Stacked Events* document (revised in 2020). As a non-regulatory committee, GMAC's guidelines are not legally binding and SFA gives final approval.

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

GMAC's members are from local regulatory agencies and academic institutions, and they serve on a voluntary basis. The GMAC Main Committee is currently chaired by Professor Prakash Kumar from the National University of Singapore. The other members come from 13 agencies, including SFA, MOH, the Ministry of Manpower, the National Institute of Education International, the Nanyang Technological University, and the Agency for Science, Technology and Research (A*Star). Please click [here](#) for information on GMAC and the list of current GMAC Main Committee members.

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

- Subcommittee for Release of "GMOs" and "GMO" Related Products (please click [here](#) for details)
- Subcommittee for Research on "GMOs" (please click [here](#) for details)
- Subcommittee for Labeling of "GMOs" (please click [here](#) for details)
- Subcommittee for Public Awareness (please click [here](#) for details)



Source: GMAC

GE foods are controlled items in Singapore. They are subject to special declaration, review, inspection, and testing procedures that are implemented by the Food Control Division of the SFA.

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

F. Infant Food and Formula

Infant food refers to foods suitable for consumption by infants and includes infant formula (Food Regulation No. 251).

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

Infant formula refers to any food described or sold as an alternative to human milk for the feeding of infants, and is a product prepared from milk of cows or other animals or both or from other edible constituents of animals, including fish, or plants and which have been proved suitable for infant feeding. Infant formula prepared in accordance with the directions on the label should have an energy value of

not less than 640 kcal and not more than 720 kcal per liter of the product, which is ready for consumption (Food Regulation No. 252).

G. Plant-Based Meat/Alternative Proteins

The production of plant-based meat/alternative proteins – categorized as novel food- for human consumption is a nascent industry. As novel foods do not have a history of being consumed by humans as food, it is imperative that food safety must be the main consideration when companies develop such products.

AVA, SFA’s predecessor, initiated a series of discussions with the scientific and business communities on possible approaches for the regulatory framework for novel food in 2018. From these conversations, SFA introduced the regulatory framework in November 2019 which requires companies to seek pre-market permission for novel food. They also must conduct and submit safety assessments of their products for SFA to review before they are allowed for sale. To facilitate this process, SFA has released a document in November 2019, later revised in 2020, and latest update on April 22, 2022, on the food safety information that is mandatory to provide for novel food safety assessment. Please click [here](#) for a copy of the document (2022 version) that covers potential food safety risks, such as toxicity, allergenicity, safety of its production method, and dietary exposure from consumption. The companies are also required to provide detailed information on the materials used in their production process and how the process is controlled to prevent food safety risks. SFA will then review the safety assessments in order to ensure that food safety issues have been addressed. As novel food is an evolving industry, SFA will periodically revise the document according to the latest developments.

Section VIII: Trademark, Brand Names, and Intellectual Property Rights

Trademark Laws in Singapore:

In Singapore, the Trademarks Act (Chapter 332) is an act to establish laws for trademarks. The [Intellectual Property Office of Singapore](#) (IPOS), a statutory board under the Ministry of Law, is responsible for the administration of Intellectual Property (IP) rights in Singapore, including the Trademarks Act (Cap 332). IPOS assists businesses use intangible assets (IA) and IP to grow and is committed to establishing Singapore into an international IA/IP hub. According to IPOS, IP refers to “creations of the mind”, for example, inventions, works of arts, computer programs and logos. IP is a subset of IA which are assets that are non-physical in nature as opposed to physical assets. Examples of non-IP intangible assets include goodwill, brand recognition and software codes.

According to IPOS, a trademark is a sign used by a person in the course of business or trade to distinguish his goods or services from those of other traders. Under the Trademark Law, a trademark includes letters, words, names, signatures, labels, numerals, devices, tickets, shapes and color, or any combination of these. It can be represented graphically as a company’s name or logo. In order for a trademark to be registered, it must be distinctive and capable of distinguishing the goods and/or services of the owner from similar goods and/or services of other traders.

A person can apply to register a trademark in and outside of Singapore via the IPOS website (please click [here](#) for more information). A trademark registration is valid for 10 years from the date of

application. Protection can last indefinitely subject to the payment of renewal fees every 10 years, and with proper use of the mark

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

Section IX: Import Procedures

The agencies involved in the customs clearance process include the Accounting and Corporate Regulatory Authority (ACRA), SFA, and Singapore Customs. Only SFA registered importers are allowed to apply for food import permits.

To reiterate, the following are [prerequisites](#) prior to application:

- Applicant/importer must first be a company or business that is registered with the Accounting and Corporate Regulatory Authority (ACRA) and obtain a Unique Entity Number (UEN) from ACRA
- Applicant/importer must register and activate their UEN with [Singapore Customs](#) (SC)
- Applicant/importer is then requested to open and maintain a GIRO account for the payment of fees and permits
- Finally, the applicant/importer should check for any additional requirements

After complying with the prerequisites, the importer can then apply for an import permit through the [Networked Trade Platform](#) (NTP).

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

SFA adopts a risk-based approach on food safety. Food products identified through trend studies to be of high potential risk or have a history of poor safety record are usually placed under strict import control (high risk). These products require pre-market assessment such as the submission of health certificates of laboratory reports to certify the product's safety. Examples of strict control items include mineral water, coconut milk, infant formula, ready-to-eat fruits, and vegetables. For cases of detained and/or rejected products, the importer should be able to appeal to SFA's Import and Export Department; or alternatively, contact FAS Singapore for assistance.

Section X: Trade Facilitation

Advance Ruling

As an open economy, more than 99 percent of all imports into Singapore are duty-free, including food and agricultural products. However, exceptions are made for social and/or environmental reasons, and thus high excise taxes are levied on distilled spirits and wine, and tobacco products. All U.S. exports to Singapore under the U.S.-Singapore FTA are duty-free. The FTA came into effect on January 1, 2004.

In general, Singapore levies a 7 percent Goods and Services Tax (GST). However, according to the Singapore Budget 2022, the long-awaited GST rate rise has been confirmed to increase from 7% to 9% in two stages: the rate of GST first increasing to 8% from January 1, 2023, and then to 9% from January 1, 2024. For dutiable goods, the taxable value for GST is calculated based on the CIF (Cost, Insurance, and Freight) value, plus all duties and other charges. Special provisions are made for goods stored in licensed warehouses and free trade zones. For more details, please refer to the [Inland Revenue Authority of Singapore](#) and [Singapore Customs](#).

Pre-Approved

Imports for meat and meat products are only allowed from approved SFA sources/countries, including from the United States. For the United States, SFA allows the import of chilled/frozen beef, beef offal, and processed beef products from establishments listed under the USDA's AMS Beef Export EV program for Singapore. Under this program, AMS reviews and approves companies as eligible suppliers of beef and beef products, and the specified product requirements are met through the approved Quality System Assessment Program. The list of establishments under the Beef EV program can be found [here](#) (last updated on August 29, 2022). Importation of poultry and frozen pork are allowed from U.S. establishments regulated by USDA's Food Safety and Inspection Service (FSIS). The list of establishments can be found under the [FSIS Meat, Poultry and Egg Product Inspection \(MPI\) Directory](#). Despite these pre-approved arrangements, all imported meat and meat product consignments are still required to be accompanied by a health certificate issued by the competent authority of the exporting country and comply with all SFA animal health and food safety requirements, including veterinary import conditions.

E-certificates

At present, the e-certificates that are available under SFA's e-services are the food (export) health certificate and free sale certificate. The free sale certificate certifies that the products follow the standards set out in the Food Regulations and Wholesome Meat and Fish Act for export and sale in Singapore. Please click [here](#) for details.

Release Times

The average release time for food products ranges from 1 - 2 days for airfreight and 1 - 3 days for surface shipments. All food consignments are subject to inspection, and some samples may also be taken for laboratory analysis. In some cases, consignments may be placed on "hold and test" during which time the products are not allowed to be sold or distributed until the lab results have been released and the samples found to be in compliance with the food laws.

Common Delays

Generally, meat and high-risk shellfish products often encounter delays. This may be attributed to detection of pathogens on inspection, incomplete/discrepancy/wrong information on certificates, and incorrect labeling.

Appendix I. Government Regulatory Key Agency Contacts

A) Regulatory Authority for Meat, Poultry, Produce and Seafood Imports, Import & Export Division

Singapore Food Agency (HQ)
JEM Office Tower, 52 Jurong Gateway Road
#14-01
Singapore 608550
Tel: (65) 6805 2871 (General Enquiries and feedback)
Fax: (65) 6334 1831
Website: www.sfa.gov.sg

B) Food Testing: Food/Food Products, Others, such as Chemical Contaminants, Nutritional Components, Drug Residues, Pesticide Residues, etc.

National Center of Food Science
Singapore Food Agency
10 Perahu Road,
Singapore 718837
Tel: (65) 6805 2871 (General Enquiries)

Fax: (65) 6334 1831
Website: www.sfa.gov.sg

C) Trade Facilitation and Revenue Enforcement Matters.

Singapore Customs
55 Newton Road,
#10-01 Revenue House
Singapore 307987
Tel: (65) 6355-2000
Fax: (65) 6250-8663
Tradenet: (65) 6887 7888
Website: www.customs.gov.sg

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

Health Sciences Authority
11 Outram Road, Singapore 169078
Tel: (65) 6213-0838

Fax: (65) 6213-0749
Email: HSA_Info@hsa.gov.sg
Website: www.hsa.gov.sg

E) The Intellectual Property Office of Singapore (IPOS)

Intellectual Property Office of Singapore
Ministry of Law
1 Paya Lebar Link #11-03
PLQ 1, Paya Lebar Quarter
Singapore 408533
Tel: (65) 6339-8616
Fax: (65) 6339-0252
Website: www.ipos.gov.sg

F) Genetic Modification Advisory Committee (GMAC)

GMAC Secretariat
30 Biopolis Street
#05-02 Matrix
Singapore 138671
Tel: (65) 6517-7854 Email: info@gmac.sg
Website: www.gmac.sg/

Appendix II. Other Import Specialist Technical Contacts

A) USDA Foreign Agricultural Service Singapore

Office of Agricultural Affairs
American Embassy Singapore
27 Napier Road
Singapore 258508
Tel: (65) 6476-9120
Fax: (65) 6476-9517
Email: AgSingapore@fas.usda.gov

B) U.S. Dairy Export Council

20 Martin Road,
Seng Kee Building #08-01,
Singapore 239070
Tel: (65) 6230 8550
Fax: (65) 6235 5142
Contacts: Dalilah Ghazalay, Regional Director, SEA Marketing & Operations
Email: dali@dairyconnect.biz

C) U.S. Grains Council

Suite 14-1, Level 14
Wisma UOA Damansara II
No. 6, Changkat Semantan
Damansara Heights
50490 Kuala Lumpur, Malaysia
Tel: (60) 3 2789 3288
Contact: Caleb Wurth, Regional Director—Southeast Asia
Email: sea@grains.org <mailto:>

D) U.S. Meat Export Federation (ASEAN/Singapore)

627 A Aljunied Road
#04-04 Biztech Centre
Singapore 389842
Tel: (65) 6733 4255
Fax: (65) 6732 1977
Contact: Sabrina Yin, Regional Director
Email: singapore@usmef.com.sg

E) USA Poultry and Egg Export Council

541 Orchard Road, #15-04 Liat Towers
Singapore 238881
Tel: (65) 6737 1726
Fax: (65) 6737 1727
Contact: Margaret Say, Regional Director
Email: usapeec_sing@pacific.net.sg

F) Raisin Administrative Committee, Food Export-Midwest, Food Export-Northeast and the Western United States Agricultural Trade Association

48 Toh Guan Road East
#02-129 Enterprise Hub
Singapore
Tel: (65) 6515 6113
Fax: (65) 6278 4372
Contact: Richard Lieu and Chuah Siew Keat
Emails: richardlieu@lieumktg.com.sg; siewkeat@lieumktg.com.sg

G) U.S. Soybean Export Council

541 Orchard Road, #11-03 Liat Towers
Singapore 238881

Tel: (65) 6737 6233
Fax: (65) 67375849
Contact: Timothy Loh, Regional Director, Southeast Asia
Email: TLoh@ct.ussec.org

H) U.S. Wheat Associates

541 Orchard Road, #15-02 Liat Towers
Singapore 238881
Tel: (65) 6737 4311
Fax: (65) 6733 9359
Contact: Joe Sowers, Regional Vice President for South Asia
Email: InfoSingapore@uswheat.org

Attachments:

No Attachments