

**Required Report:** Required - Public Distribution

**Date:** October 11, 2022

**Report Number:** SN2022-0006

**Report Name:** Food and Agricultural Import Regulations and Standards  
Export Certificate Report

**Country:** Singapore

**Post:** Singapore

**Report Category:** FAIRS Export Certificate Report

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**Report Highlights:**

This report discusses food and agricultural export product certificates currently required by the Singapore Government.

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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:

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 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
	Letterhead Certificate (FSIS Form 2630-9) for Hog Casings	Free of FMD and swine diseases	Food Safety	SFA
Boneless and	FSIS forms 9060-5 &	Slaughter/Production	Food	SFA

bone-in beef cuts, processed beef and offal are allowed provided the establishments are in the AMS Beef Export Verification program for Singapore.	9435-1 Letterhead Certificate (FSIS Form 2630-9)	Dates  Mainly BSE related matters	Safety  Food Safety	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.	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.  Import is only allowed from countries which meet SFA's requirements for a shellfish sanitation program. The United States is included in this list.	Food Safety	SFA
Fresh fruits and vegetables (unprocessed)	N/A	According to the Control of Plants (Import & Transshipment of Fresh	Food Safety	SFA



	<p>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>	not exceed those established in the Food Regulations Act.		
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, mayonnaise, and foods containing egg extracts.	AMS Processed Egg and Egg Products Export Certificate (LP-234)	Eggs should meet AMS requirements and be eligible for commerce	Food Safety	SFA
Table eggs	AMS Shell Egg Grading Egg Certificate (LP-210S)	Grading of shell eggs and disease-free statements.	Food Safety	SFA

		Please consult <a href="#">The QAD Shell Egg Export Instruction Website</a> for the most current public and animal health requirements and attestations for the export of shell eggs to Singapore.		
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)  FSIS Letterhead Certificate	Eggs should meet FSIS requirements and be eligible for commerce.  Products are fit for human consumption, in compliance with SFA’s veterinary import conditions, holding time and temperature.	Food Safety  Food Safety	SFA  SFA

**NOTES:**

FSIS - Food Safety and Inspection Service

AMS - Agricultural Marketing Service

For details on AMS’s 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. Purpose of Specific Export Certificate(s)**

Please refer to the “Purpose” column in the chart in Section I.

**Section III. Specific Attestations Required on Export Certificate(s)**

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

**Section IV. Government Certificate’s Legal Entry Requirements**

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) 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 [Networked Trade Platform](#) (NTP). 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".

#### 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, fresh water, crustacean, aquatic mollusca, marine sponge, trepang and other form of aquatic life, 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 pesticide residues. 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 April 25, 2022).

#### Fresh Eggs:

Fresh eggs must come from SFA-approved layer farms and only from the following countries: United States, Australia, Denmark, Finland, Ireland, Japan, West Malaysia, Netherlands, New Zealand, Poland, Spain, Sweden, Korea, Thailand, United Kingdom, 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’. As of November 2021, only Denmark (with import restrictions in specific areas), Australia 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](#). Accreditation is done at three levels: Exporting country level; individual establishment in the approved country level; and the products from the approved establishment level. According to SFA, processed eggs encompass both powdered and pasteurized liquid eggs (e.g., egg whites, egg yolks, and blends of whites and yolks), and whole egg products (e.g., hard boiled eggs, whole egg omelets, and salted and preserved eggs).

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 V. Other Certification/Accreditation Requirements**

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

# Appendix I. Electronic Copy or Outline of Each Export Certificate

## 1. FSIS Form 9060-5

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.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		Meat and Poultry Export Certificate of Wholesomeness					A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than 5 years or both (18 U.S.C.1001). Additional penalties exist under the Federal Meat Inspection Act [21 U.S.C. 611(b) (1), (2); and (5), 21 U.S.C. 461] for an unauthorized or false alteration or misuse of this certificate.	
1. COUNTRY OF DESTINATION	2. ISO CODE	5. CERTIFICATE NUMBER <b>MPN-</b>			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 <sup>1</sup>	12. SPECIES	13. NUMBER OF PACKAGES IN LOT <sup>1</sup>	14. TYPE OF PACKAGES IN LOT <sup>1</sup>	15. SHIPPING/ IDENTIFICATION MARKS <sup>1</sup>	16. EST. NO. ON PRODUCT		
<sup>1</sup> As stated by applicant or contractor								
17. REMARKS								
<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.								

## 2. FSIS Form 9060-5- Eviscerated Poultry with Head and Feet Only

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.

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 <b>MPN-</b>		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 <sup>1</sup>	12. SPECIES	13. NUMBER OF PACKAGES IN LOT <sup>1</sup>	14. TYPE OF PACKAGES IN LOT <sup>1</sup>	15. SHIPPING/ IDENTIFICATION MARKS <sup>1</sup>	16. EST. NO. ON PRODUCT
<sup>1</sup> 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.						

### 3. FSIS Form 9435-1

U.S. DEPARTMENT OF AGRICULTURE  
 FOOD SAFETY AND INSPECTION SERVICE  
 FIELD OPERATIONS

CORRESPONDENCE CERTIFICATE NO.

#### CERTIFICATE FOR IMPORTATION OF MEAT AND POULTRY INTO SINGAPORE

##### IDENTIFICATION

PRODUCT AS LABELED		SHIPPING MARKS
EST./PLANT NO. ON PRODUCT	MARKED WEIGHT OF LOT <u>1</u> /	NUMBER OF CARTONS <u>1</u> /
TOTAL MARKED WEIGHT		
EXPORTED BY: <i>(Applicants name and address, including zip code)</i>		DESTINATION: <i>(Name and address of Consignee)</i>
DATE OF MANUFACTURE <i>(month-day-year) (Complete for processed product only)</i>		DATE OF SLAUGHTER <i>(month-day-year) (Complete for fresh / frozen product only)</i>

##### CERTIFICATION

THE UNDERSIGNED CERTIFIES HEREWITH:

- a. The United States was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export.
- b. The products are fit for human consumption and every precaution has been taken to prevent contamination prior to export.
- c. The United States has been free of swine vesicular disease and Classical Swine Fever during the last 6 months. (This requirement applies only to pork and pork products.)
- d. The pork and pork products were derived from carcasses that
  - i. tested negative for trichinosis; or
  - ii. were subject to a freezing process or other mitigation process that guarantees the destruction of the parasite *Trichinella spiralis*.
 (This requirement applies to pork meat and pork tongues. It should be deleted for pork byproducts and meat of other species.)
- e. The poultry and/or poultry products are free from evidence of Newcastle Disease and fowl cholera. (This requirement applies only to poultry and poultry products.)
- f. The canned products have been manufactured and inspected in accordance with Section 431.1 through 431.12 of the USDA Regulations. (This requirement applies only to canned products.)
- g. The meat was not treated with chemical substances or preservatives that are injurious to health.
- h. 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, Agri-Food and Veterinary Services recognize all federally inspected establishments as eligible to export to Singapore.

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

FSIS FORM 9435-1 (10/01/2018)

PREVIOUS EDITIONS ARE OBSOLETE

4. Letterhead Certificate Beef (on or after May 5, 2015)



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 materials<sup>1</sup> 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: \_\_\_\_\_

<sup>1</sup> 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.

5. Letterhead Certificate Poultry (did not originate from areas under “Ineligible Products” section)



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) 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 meat products were not derived from birds originating from the 10 km radius restricted area around the affected premises in Stanislaus County, CA, Merced County, CA, and Kandiyohi County, MN.
4. The poultry from which the meat was derived were born, raised, and slaughtered in the United States, or were legally imported as day old chicks from countries with equivalent poultry health status.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_

6. Letterhead Certificate Poultry (did originate from areas under “Ineligible Products” section)



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: \_\_\_\_\_

7. Letterhead Certificate Hog Casings



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 containers 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: \_\_\_\_\_

## 8. Letterhead Certificate Ovine Casings



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: \_\_\_\_\_

## 9. Letterhead Certificate Egg Products



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: \_\_\_\_\_



11. AMS USDA Processed Egg and Egg Products Export Certificate (Sanitation Certificate) LP-234

OMB APPROVED: NO. 0581-0128

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:		

SAMPLE

**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

# AMS Shell Egg Grading Certificate LP-210S

(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 <sup>1/</sup>

NAME AND ADDRESS OF RECEIVER OR BUYER <sup>1/</sup>

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

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:

\_\_\_\_\_ Dated \_\_\_\_\_

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

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

<sup>1/</sup> As stated by applicant or contractor. <sup>2/</sup> Weights based on 30-dozen equivalent. <sup>3/</sup> 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.)

*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 3 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.*

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**Attachments:**

No Attachments