

22 June 2021

Fish and Seafood Traders

Dear Sir/Madam

IMPORT REQUIREMENTS FOR PEARL OYSTER MEAT

Pearl oyster meat refers to the adductor muscle of the pearl-producing oyster species, *Pinctada Maxima*. SFA has reviewed the food safety risks of pearl oyster meat and will allow the import of pearl oyster meat subject to the import requirements as described below.

2 As oysters are filter-feeding bivalve molluscs, the removal of all organs other than the adductor muscle significantly reduces the food safety risks associated with bivalve molluscs (e.g. pathogenic microbes).

3 The product code for the product is indicated below.

HS code	Product code	Description	Unit
03071200	FMP0YMFP	Pearl Oyster Meat (adductor muscle), frozen	Tne

4 All importers will be responsible for ensuring that the pearl oyster meat products can meet the following requirements prior to import:

- a) The pearl oyster meat products are harvested and processed by an establishment regulated by the competent authority in the exporting country.
- b) The pearl oyster meat products are processed under hygienic and sanitary conditions.
- c) The pearl oyster meat products meet the Singapore Food Regulations and SFA's import requirements.

5 Importers are required to liaise with their supplier and obtain documentary proof to demonstrate that steps were taken to verify that the pearl oyster meat products can meet the above import requirements. Examples of acceptable documentary proof are listed in the Annex. Importers must also maintain proper records of the documentary proof. SFA may request for these documentary proof as part of our inspection checks.

Yours sincerely

Regulatory Policy Department
Food Regulatory Management Division
Singapore Food Agency

This is a computer-generated letter and no signature is required.

Annex: Examples of Acceptable Documentary Proof

Import Conditions	Examples of supporting documents for verification checks (not exhaustive)
<p>The pearl oyster meat products are harvested and processed by establishment regulated by the competent authority in the exporting country.</p>	<ul style="list-style-type: none"> • License or permit of the harvest area and establishment, from the relevant competent authority in the exporting country • Health certificate issued by the relevant competent authority in the exporting country
<p>The pearl oyster meat products are processed under hygienic and sanitary conditions.</p>	<ul style="list-style-type: none"> • Sanitation Standard Operating Procedure (SSOP) • Food safety management system (e.g. HACCP plan) • Audit report(s) of the establishment • Health certificate issued by the relevant competent authority in the exporting country
<p>The pearl oyster meat products meet the Food Regulations and SFA's import requirements.</p>	<ul style="list-style-type: none"> • Food safety management system (e.g. HACCP plan) • Laboratory testing programme (including microbiological and toxin parameters) • Health certificate issued by the relevant competent authority in the exporting country