SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Australia (AU)
Food Product Category	Milk and Dairy Products
Product Code	HS Codes: 0401 - 0406, 1901.10.00, 2105

The information in this document has been compiled and provided by the Singapore Food Agency (SFA). SFA emphasises that importers and exporters have the responsibility to find out the import requirements of destination countries/regions/markets. Exporters are advised to confirm with their importers on the import requirements and eligibility of their product before exporting.

SN	Sub-header	Details
1	**Product eligibility / ineligibility**	Certain dairy products such as cheese or butter can be exported from Singapore to Australia, depending on the Biosecurity Import Conditions System (BICON). Refer to **Annex 1** for an example of the BICON for cheese or butter. The product shall be ineligible when there is no import condition published in the BICON. Australia may conduct biosecurity risk analysis to determine if such products can be imported into Australia. To navigate BICON, please see How Do I Use Quick Search? and How Do I View Import Conditions?. DAFF is launching a public consultation to review the biosecurity risks of imported dairy products. Interested parties may submit their feedback through the online form by 17 June 2024.
2	**Importing country authority**	The Department of Agriculture, Fisheries and Forestry (DAFF) is responsible for the inspection, quarantine, and safety check of imported foods. The food enforcement agencies in the respective states are responsible for the safety check of all foods available for sale.
3	**Pre-export approvals by the importing country**	**Products** No product listing is required for dairy products exported from Singapore to Australia. But dairy products generally must be sourced from approved countries as free from foot and mouth disease (FMD) and lumpy

		skin disease (LSD). - FMD-Free Country List (updated 11 May 2022) specifies countries that the Director of Biosecurity is satisfied are free from foot and mouth disease. Singapore is on the list of FMD-free countries. - LSD-Free Country List (updated 16 June 2022) specifies countries that the Director of Biosecurity is satisfied are free from lumpy skin disease. Due to biosecurity risk posed by lumpy skin disease in bovine material, Singapore is **not** on the list of LSD-free countries. - Singapore can export dairy products to Australia, depending on the BICON import conditions. **Establishments** No establishment listing is required for dairy products exported from Singapore to Australia. **Importers** Importing requirements by food type outlines some additional steps importer must take before importing. - Raw milk cheese are classified as risk food. - Cheese that support the growth of *Listeria monocytogenes* are classified as risk food. - Human milk and human milk products are classified as risk food. - Powdered infant formula are classified as surveillance food. - Dried milk are classified as surveillance food. Importers will need to use the Biosecurity Import Conditions System (BICON) to determine: - if the commodity is permitted; - if the country of export is approved for your particular commodity; - if the import conditions including documentation, packaging and treatment requirements are met. Importers can use the Biosecurity Import Conditions System (BICON) to apply for the necessary import permit before importing. Most permit applications are processed and decided within 20 days. Import permits cannot be renewed. If the permit is due to expire, the applicant can apply for a new permit.
4	**Export certificates for food**	**(1) Export Health Certificate** Depending on the import conditions stated on the import permit issued by DAFF Director of Biosecurity or

		their delegate, an Export Health Certificate issued by the Singapore Food Agency (SFA) may be required for each consignment. For exports that require an Export Health Certificate, you may forward the import permit to the Singapore Food Agency (SFA) here. SFA will determine if the conditions can be met for the issuance of certificate. Documentation requirement on Health certificate (for dairy) describes the requirements for documentation presented to the Department of Agriculture, Fisheries and Forestry to support the risk assessment of imported goods. The following sanitary attestations in the Health Certificate are required to be met for the export of dairy products from Singapore to Australia. - The milk from which the dairy ingredients were made is of bovine origin only. - The milk from which the dairy ingredients were made originated only from animals resident in _____, a country/countries which is/are approved by the Australian Director of Biosecurity as free from foot-and-mouth disease (FMD) and lumpy skin disease (LSD). - (a) The country of origin has controls in place to ensure only healthy animals are used for milk production; **OR** - (b) The animals were clinically healthy at the time the milk was obtained. - (a) The goods were manufactured only in Singapore, a country which is approved by the Australian Director of Biosecurity as free from FMD and assessed to have adequate control measures for LSD, and _____ *[insert name/s of country/countries]*, a country/countries which is/are approved by the Australian Director of Biosecurity as free from FMD and LSD; **OR** - (b) The goods were manufactured only in Singapore, a country which is approved by the Australian Director of Biosecurity as free from FMD and assessed to have adequate control measures for LSD. - The milk from which the dairy ingredients were made was subjected to one of the following heat treatments: (a) HTST pasteurisation at a temperature of no less than 72°C for a minimum of 15 seconds; or (b) Batch (or LTLT) pasteurisation at a temperature of no less than 63°C for a minimum of 30 minutes; or (c) UHT at a temperature of no less than 132°C for a minimum of 1 second; or (d) an alternative heat treatment equivalent to pasteurisation of milk as stated on the Australian import permit: _____ at _____°C for a minimum of _____ seconds.

		- Documented quality assurance programs for dairy primary production, collection, transportation, and processing facilities in Singapore are implemented. - All facilities involved in manufacture in Singapore (other than labelling and storage) are either registered, approved, or recognised as required by the relevant national authority. - (a) The packaging or immediate container of products is stamped with the date of manufacture; **OR** - (b) A consignment specific manufacturer's declaration with the date of manufacture for each batch or lot number was provided to the official veterinarian. Food ingredients and products derived from cloven-hoofed animals (for example: pork, beef, mutton, and milk) - used in the manufacture of the food product intended for export - must be sourced from countries that are free from foot and mouth diseases (see FMD-free country list effective 11 May 2022). Biosecurity (Conditionally Non-prohibited Goods) Determination 2021 also expressly states that the following food products must be manufactured in an FMD-free country: - Meat derived from porcine animals - Dairy products - Infant formula - Cheesecake - Cooked biscuits, cooked breads, cooked cakes, or cooked pastries etc - Protein powders or supplements (which may include enzymes or egg proteins) - Peat **(2) Food Safety Management Certificate** Imported Food Control Order 2019 lists the types of risk foods that must be supported by a recognised food safety management certificate. Applicable risk foods including raw milk cheese, cheese in which growth of *Listeria monocytogenes*, human milk, and human milk products. Guidelines for determining recognised food safety management certificates sets the criteria for the specified certificate. A recognised food safety certificate, as defined, demonstrates that a food producer operates a food safety management system consistent with internationally agreed food safety principles known as

		Hazard Analysis and Critical Control Point (HACCP) established by the Codex Alimentarius Commission. **(3) Imported Food Inspection Scheme** Importers must - Declare the producer through Integrated Cargo System - Complete full import declaration through Integrated Cargo System - Submit importer declaration (for some food imports) through Cargo Online Lodgement System The submission of importer declaration applies to some food imports including: - Cheese made from unpasteurised milk (mandatory) - Cheese that does not support the growth of *Listeria monocytogenes* (voluntary) **(4) Manufacturer's Declaration** Manufacturer's declarations will only be accepted from the company that manufactured/produced the goods and must be issued by either the individual manufacturing site or head office within the country of manufacture unless a valid import permit or BICON case states otherwise. Declarations made by wholesalers or other parties may be accepted if the relevant import permit or BICON case permits. For more information, please see Minimum documentary and import declaration requirements policy particularly 4.6 Other documents. The government endorsed manufacturer's declaration will only be accepted if endorsed by a Government Veterinary Officer of the exporting country. In particular, all documents must be signed by the manufacturer's issuing officer and the Government Veterinary Officer, and together with the name, position, and title of the manufacturer's issuing officer and the Government Veterinary Officer. For example, for the export of cheese or butter (sourced, manufactured and exported from countries not free from FMD) under the category of dairy, the health certificate or government endorsed manufacturer's declaration must include a statement regarding - Species of origin - Animal health

		- pH - Ripening - Date of manufacture - Heat treatment where the milk from which the dairy ingredients were made was subject to one of the following heat treatments: 1) Pasteurisation at 72°C for a minimum of 15 seconds, or 2) Ultra Heat Treatment (UHT) of 135°C for a minimum of 1 second. For example, for the export of cheese or butter (sourced, manufactured and exported from countries free from FMD, non-composite) under the category of dairy, the health certificate or government endorsed manufacturer's declaration must include a statement regarding - Species of origin - Disease status of the country of origin - Animal health - Disease status of the country of manufacture - Date of manufacture - Heat treatment where the milk from which the dairy ingredients were made was subject to one of the following heat treatments: 1) Pasteurisation at 72°C for a minimum of 15 seconds, or 2) Ultra Heat Treatment (UHT) of 135°C for a minimum of 1 second.
5	**Regulations and standards**	Interested exporters who wish to export dairy products to Australia must meet all their regulations and standards which include the Australia New Zealand Food Standards Code (hereinafter referred to as the Code). The following links are provided as a guide: **(1) Biosecurity Requirements** The Biosecurity Act 2015 requires all imports of food to comply with the prescribed biosecurity conditions. Commercial importers of food such as fresh fruits and vegetables, products of animal origin, or foods containing milk, egg, meat, or fish may need to obtain an import permit prior to the import. Importers can do initial checks for biosecurity requirements through the Biosecurity Import Conditions System (BICON). Food entering Australia is subject to the Imported Food Control Act 1992 and the Imported Food Control

		Regulations 2019. Imported food will be inspected and tested at appointed laboratories through a risk-based inspection program known as the Imported Food Inspection Scheme (IFIS). Under the IFIS, Australia classifies food as either risk food or surveillance food. Risk food is initially inspected and tested at a rate of 100% of consignments, and the inspection rate may be reduced to 25% once 5 consignments have passed consecutively and to 5% after a further 20 consecutive passes. Surveillance food is subject to inspection at a rate of 5% of consignments and tests where applicable. Owners of imported food will be given options for food that fails inspection. **(2) Pesticide Residues and Veterinary Residues** Standard 1.4.2 Agvet Chemicals, Schedule 20 Maximum Residue Limits, Schedule 21 Extraneous Residue Limits, and Schedule 22 Foods and Classes of Foods set out the permitted maximum residue limits for agricultural pesticides and veterinary chemicals present in processed and unprocessed food. Australian Pesticides and Veterinary Medicines Authority has also published a list of Substances Not Permitted for Use on Food-Producing Animals in Australia. **(3) Contaminants** Standard 1.4.1 Contaminants and Natural Toxicants, Schedule 19 Maximum Levels of Contaminants and Natural Toxicants and Schedule 22 Foods and Classes of Foods set out the prescribed maximum limits for contaminants and toxicants in ordinarily consumed and pre-determined food. **(4) Microorganisms** Standard 1.6.1 Microbiological Limits in Food and Schedule 27 Microbiological Limits for Foods establish the microbiological limits in processed and raw food. Compendium of Microbiological Criteria for Food is a compilation of process hygiene criteria that have been established for specific food commodities and microbiological guideline criteria used for ready-to-eat foods. **(5) Food Additives and Nutritive Substances** Standard 1.3.1 Food Additives provides the definition, use and maximum permitted levels of food additives.

		Standard 1.3.2 Vitamins and Minerals governs the use of listed vitamins and minerals as nutritive substances. Standard 1.3.3 Processing Aids provides the definition and use of processing aids. Schedule 14 Technological Purposes Performed by Substances Used as Food Additives lists the technological purposes performed by substances used as food additives. Schedule 15 Substances That May Be Used as Food Additives lists the permissions for food additives (including maximum permitted level). Schedule 16 Types of Substances that May be Used as Food Additives lists the additives permitted at GMP, colourings permitted at GMP, and colourings permitted to a maximum level. Schedule 18 Processing Aids lists the generally permitted processing aids and corresponding maximum permitted level where relevant. Schedule 17 Vitamins and Minerals lists the permitted forms and uses of vitamins and minerals. **(6) Product Specifications** Some product specifications are as follows: - Standard 2.5.1 Milk sets out product requirements of milk. - Standard 2.5.2 Cream sets out product requirements of cream. - Standard 2.5.3 Fermented Milk Products sets out product requirements of fermented milk products. - Standard 2.5.4 Cheese sets out product requirements of cheese. - Standard 2.5.5 Butter sets out product requirements of butter. - Standard 2.5.6 Ice Cream sets out product requirements of ice-cream. - Standard 2.5.7 Dried Milk, Evaporated Milk and Condensed Milk sets out product requirements of dried milk, evaporated milk, and condensed milk. - Standard 2.9.1 Infant Formula Products sets out product requirements of infant formula product.
6	**Labelling, packaging and marking requirements**	**(1) Labelling** Part 1.2 Labelling and other information requirements of Chapter 1 of the Code sets out the general labelling and information requirements relevant to all foods. For food intended for retail sales, the general requirements of the information in the label should contain the following: - name of the food, - lot identification,

		- name and business address of the supplier, - advisory statements, warning statements and declarations, - statement of ingredients, - date marking information, - storage conditions and directions for use, - information relating to nutrition, health, and related claims, - nutrition information, - information about characterising ingredients and characterising component, - information relating to foods produced during gene technology, and - information relating to irradiated food. Country of Origin Food Labelling Information Standard 2016 provides for mandatory country of origin labelling requirements for food that is sold (including offered or displayed for sale) in Australia. For most imported food (food grown, produced, made or packaged in a country other than Australia), the country of origin statement will need to be in a clearly defined box. **(2) Packaging** Standard 3.2.2 Food Safety Practices and General Requirements sets out specific requirements (particularly Clause 9 Food packaging in Division 3 Food handling controls) for food businesses and food handlers that, if complied with, will ensure food does not become unsafe or unsuitable. National Measurement Act 1960 and National Trade Measurement Regulations 2009 govern articles packed in advance ready for sales and packaging requirements (including marking requirements of meat). AS 2070-1999 Australian Standard for Plastic materials for food contact use specifies materials and the procedures for use during the various stages of production of plastics materials, coating, and printing of plastics items for food contact and subsequent use.
7	**Other information**	**Import Process** For import details on how to import goods to Australia, please refer the following guides:

		- Before import: see what import conditions apply to your goods. - Preparing for import: find out how to prepare your goods and packaging for import. - Sending goods to Australia: plan an arrival destination and documentation for your goods. - Arrival of goods in Australia: check if your goods or containers will have to be inspected. - Clearance and inspection of goods: learn more about inspection and treatment processes and inspecting and testing imported food. **Clearance of Cargo Containers** Australia needs your help to protect its important agricultural industries and unique natural environment from exotic pests and diseases. By meeting DAFF's requirements, importers will ensure the fastest clearance of containers and help Australia keep out exotic pests and diseases. Importers can clear cargo containers quicker by following these steps: see clearance of cargo containers. **WTO Import Licensing Procedures** Australia's legislation and notifications **ANZ resources on prepared / processed foods** Regulation – Australia (contains a comprehensive list of regulations, standards, and decrees in static PDF files) **Contacts of DAFF** Phone: 1800 900 090 (+61 3 8318 6700 from outside Australia) Email: Imports@agriculture.gov.au

Annex 1: Example of BICON

Cheese or butter-Composite

Case: Dairy

Effective 23 Jan 2024

Cheese or butter — Sourced, manufactured and exported from countries free from FMD — Manufactured and exported from FMD-free countries other than Chile — Composite

Import Conditions

Import conditions define the biosecurity requirements which must be met for your import. Where import conditions have been developed, they will be listed below.

List of countries approved as free from foot and mouth disease.

For imports of goods for personal use select previous and then choose the Dairy for personal use option

Import conditions prior to arrival in Australian territory

a. Prior to the importation of goods into Australian territory, a valid import permit issued by the Department of Agriculture, Fisheries and Forestry is required.

An import permit may be obtained by submitting an import permit application to the department (use the 'Apply Now' button at the bottom of this page).

You will need to complete the dairy products questionnaire, as this information is required to accompany the application. Please ensure that the relevant information is provided by the manufacturer of the product.

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