SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Australia (AU)
Food Product Category	Fish and Seafood Products
Product Code	HS Codes: 0302 - 0309, 1604, 1605

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 fish and seafood products such as bony fish (consumer-ready-form, other than dried) and cartilaginous fish (including dried fish) 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 finfish (bony fish and cartilaginous fish). 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?.
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 fish and seafood products (including species) exported from Singapore to Australia. However, the following biosecurity, export and imported food legislation apply: - Certain species of aquatic animal must undergo specific processing before exporting. For example, the list of low, medium, and high risk fish species for human consumption states the processing

requirement for non-salmonid fish of different risk level, where all species of farmed fish (fish that are grown and harvested in an aquaculture system) are considered high-risk and may only be imported head-off, de-gilled, and eviscerated.

- Certain types of animal products must be sourced from approved countries before exporting. For example, Singapore is *not* in the list of approved countries for salmon as well as *not* in the list of approved countries and overseas authorities for prawns (namely list of approved countries for uncooked prawns and list of approved countries for highly processed prawns, and breaded, battered or crumbed prawns). Singapore is in the list of overseas authorities – aquatic animals for import to export aquatic products such as fully cooked prawns from approved countries.

BICON should be used to check the latest import conditions for fishery products such as prawns, seafood (excluding finfish) for human consumption, and Fish including fish caviar, fish roe, fish viscera and fish maw (excluding salmonid fish).

Establishments

No establishment listing is required for fish and seafood products exported from Singapore to Australia.

Importers

Importing requirements by food type outlines some additional steps importer must take before importing.

- Importing uncooked prawns and other prawn products for human consumption outlines the increased biosecurity requirements for importing uncooked prawns and prawn products. DAFF has published the Animal Biosecurity Advice 2023-A06: Final report for the prawn review including review of prawns and prawn products (along with the model health certificate for prawns and prawn meat for human consumption).
- Crustaceans and crustacean products that are cooked and ready-to-eat are classified as risk food.
- Bivalve molluscs and bivalve mollusc products are classified as risk food.*
- Histamine susceptible fish are classified as risk food.
- Processed finfish that are ready-to-eat are classified as risk food.
- Fish and crustaceans from aquaculture production (means farmed) are classified as surveillance food and subject to antimicrobial residue testing.

		* To highlight, consignments of fresh and frozen bivalve molluscs and prepared bivalve mollusc products (i.e., clams, cockles, mussels, oysters, and scallops) - excluding those that are both retorted and shelf stable or fully dried - are not eligible for exports from Singapore to Australia from Nov 2023. Such fresh, frozen, and prepared seafood must be covered by a recognised foreign government certificate. 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 Government health certificate (for Fish including fish caviar, fish roe, fish viscera and fish maw (excluding salmonid fish)) describes the requirements for documentation presented to the Department of Agriculture, Fisheries and Forestry to support the risk assessment of imported goods. **(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 include crustaceans, fish of pre-determined species, fish products containing more than 300g per kg of fish of pre-determined species, ready-to-eat finfish, and bivalve molluscs.

		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: - Ready-to-eat cooked crustaceans and crustacean products that do not support the growth of *Listeria monocytogenes* (voluntary) - Ready-to-eat processed finfish that does not support the growth of *Listeria monocytogenes* (voluntary) - Ready-to-eat heat treated bivalve molluscs and bivalve mollusc products that do 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. For example, for the export of Consumer ready finfish under the category of Fish including fish caviar, fish roe, fish viscera and fish maw (excluding salmonid fish), the manufacturer's declaration, government health certificate or invoice must include evidence that the goods are in one of the following consumer-ready forms:

		- Cutlets (including the central bone and external skin, and excluding fins), each weighing no more than 450 grams, or - Skinless fillets (excluding the belly flap and all bone except the pin bones) of any weight, or - Skin-on fillets (excluding the belly flap and all bones except the pin bones) each weighing no more than 450 grams, or - Eviscerated, headless 'pan-size' fish, each weighing no more than 450 grams, or - Fish that is headless and eviscerated which has been salted, dried, or smoked, of any weight, or - Goods that are processed further than the stage described in the above five points, including highly processed bonito flakes and other finfish goods (excluding fish oil) that are manufactured from one of the stages described in the above five points, or - Highly processed, commercially packaged and retail ready goods and ingredients derived from fish such as fish based flavouring, fish sauces, noodle flavourings, seasonings, soup mixes or similar products (excluding fish oil). For example, for the export of seafood (excluding finfish) for human consumption from the Indian Ocean Territories under the category of seafood (excluding finfish), there are import conditions which must be met.
5	**Regulations and standards**	Interested exporters who wish to export fish and seafood 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 2.2.3 Fish and Fish Products sets out product requirements of fish and fish products.
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 the 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

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Annex 1: Example of BICON

Consumer ready finfish

Case: Fish including fish caviar, fish roe, fish viscera and fish maw (excluding salmonid fish)

Effective 21 Feb 2024

Consumer ready finfish

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.

This commodity has been included in the Automatic Entry Processing for Commodities (AEPCOMM) approved arrangement (AA). Accredited persons must refer to the onshore outcomes to determine if the consignment is in scope for the AA. Further information about the AEPCOMM AA is available in the Class 19.2 Requirements document.

Import conditions prior to arrival in Australian territory

a. A Department of Agriculture, Fisheries and Forestry import permit is not required.

b. This case refers to commodities for both commercial and personal use.

Cartilaginous fish (sharks, skates, and rays), other than fish meal

Case: Fish including fish caviar, fish roe, fish viscera and fish maw (excluding salmonid fish)

Effective 21 Feb 2024

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Cartilaginous fish are defined as members of the taxonomic group Chondrichthyes and include sharks, skates, rays, sawfish and chimaeras (sometimes referred to as ghost sharks). These import conditions may be used for personal and commercial import.

The following import conditions also apply to the cartilaginous fish ingredient of products such as sauces, noodle flavourings, seasonings, soup mixes or similar products as well as whole unprocessed, or partially processed cartilaginous fish.

Import conditions prior to arrival in Australian territory

a. A Department of Agriculture, Fisheries and Forestry import permit is not required.

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