SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Australia (AU)
Food Product Category	Fruits & Vegetables & Their Products
Product Code	HS Codes: 0701-0714, 0801-0814, 2001-2008

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 fruits and vegetables and their products such as frozen vegetables, frozen potato products (*Solanum tuberosum*) as well as preserved fruit, vegetables and seaweed for human consumption 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 frozen potato products and preserved fruit, vegetables, and seaweed. 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 fruits and vegetables and their products exported from Singapore to Australia. Standard 1.4.4 Prohibited and Restricted Plants and Fungi and Schedule 23 Prohibited Plants and Fungi establish a list of prohibited plants and fungi.

		Establishments No establishment listing is required for fruits and vegetables and their products exported from Singapore to Australia. **Importers** Importing fresh produce (plants) for commercial purposes outlines the steps importer must take before importing. Importing plant based food, drink and supplements outlines the food safety and biosecurity requirements as well as some specific risks by commodity associated with different types of plants and plant products. 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) Phytosanitary / Export Certificate** A Phytosanitary Certificate issued by the National Parks Board (NParks) is required for each consignment of fresh fruits and vegetables. For exports that require a Phytosanitary Certificate, you may forward the import permit / conditions to NParks here. The phytosanitary certificate should include all relevant statements as required by the Australia's phytosanitary requirements and import conditions. 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 Export certificate (for frozen fruit, vegetables and herbs for human

		consumption) 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 of plant origin include berries and pomegranate arils. 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 **(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 frozen vegetables (including seaweed) and herbs other than potato products and corn under the category of frozen fruit, vegetables and herbs for human consumption, the freezing declaration, packing list, supplier's declaration, exporter's declaration, export certificate, commercial invoice, beneficiary certificate or manufacturer's declaration must present the following information:

		- country of origin; - scientific name; - packaging information; - processing information; - hard frozen statement; - a statement that the produce has been continuously maintained at -18°C or below for a period of at least seven days.
5	**Regulations and standards**	Interested exporters who wish to export fruits and vegetables and their 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 2.3.1 Fruit and Vegetables sets out product requirement of fruit and vegetables. - Standard 2.3.2 Jam sets out product requirement of jam. - Standard 2.6.1 Fruit Juice and Vegetable Juice sets out product requirement of fruit juice and vegetable juice.
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

Preserved fruit, vegetables or seaweed

Case: Preserved fruit, vegetables or seaweed for human consumption

Effective 21 Dec 2023

Other preserved fruit, vegetables or seaweed — Over 10kg (non-personal)

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.

Import conditions prior to arrival in Australian territory

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

b. This case describes the import requirements for fruits and vegetables (with or without seeds) or seaweed (red, green and brown macroalgae) which have undergone:

1. Preservation or pickling. Acceptable forms are:

1.1. Pickled in salt brine

1.2. Pickled in vinegar

1.3. Pickled in alcohol

1.4. Packaged in sugar syrup

1.5. Cured in salt or sugar

1.6. Glacé, crystallised or infused in sugar syrup (e.g. mixed peel, cranberries, tropical fruits)

1.7. Canned or bottled in salt, sugar, vinegar, salt brine, alcohol, or oil

1.8. Boiled with sugar until gelled (jam or jelly).

Disclaimer: SFA is providing this document for information purposes only. While care has been expended in the preparation of this report, SFA makes no representation or warranty, express or implied, as to the accuracy or completeness of any information contained in this document. Appropriate professional advice should be obtained before relying on or acting on any of the information contained in this document, and neither SFA nor any of its officers, employees or agents shall be held liable for any loss or damage, whether direct or indirect, as a result of any improper or incorrect use of the information in this document.