SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Australia (AU)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 0201-0210, 1501-1503, 1506, 1516, 1518, 1601, 1602

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 meat products such as retorted pork 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 retorted pork. For retorted goods, retorting refers to the process of cooking food in an unopened, hermetically sealed container for a duration, and to a temperature, sufficient to make the contents commercially sterile. Vacuum-packed products are **NOT** retorted. 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 meat and meat products exported from Singapore to Australia. But the animal products must be sourced from approved countries before exporting. For example,

		- Only beef and beef products originating in the listed countries (with a satisfactory Bovine Spongiform Encephalopathy (BSE) risk status) under the mandatory foreign government certification arrangement can be imported into Australia in accordance with import permit requirements. - Pork crackling not for personal use (uncooked pig meat, cooked pig meat, and pig meat) must be imported from a list of approved countries as published in the import conditions for pig meat. Singapore is not included in the list of countries. - Retorted goods (All other retorted goods for non-personal use) – excluding bird's nest, products containing discernible pieces of eggs, and goods imported in a refrigerated container (set below 10°C) – can be exported from Singapore to Australia. **Establishments** No establishment listing is required for meat and meat products exported from Singapore to Australia. **Importers** Importing requirements by food type outlines some additional steps importer must take before importing. - All beef and beef products are classified as risk food. - Raw beef and beef products are classified as risk food. - Meat and edible offal are classified as risk food. - Poultry meat that are cooked and ready-to-eat are classified as risk food. - Processed meat that are cooked and ready-to-eat are classified as risk food. - Processed meat that are uncooked and ready-to-eat are classified as risk food. - Uncooked slow dry cured ham 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 retorted goods) describes the requirements for documentation presented to the Department of Agriculture, Fisheries and Forestry to support the risk assessment of imported goods. 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 disease (see FMD-free country list effective 11 May 2022). DAFF has also published countries that are free from lumpy skin disease (see LSD-free country list effective 16 June 2022) as well as status of bovine spongiform encephalopathy in countries (see BSE country list effective 20 August 2020) for trade purpose. 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 include beef and beef products, ready-to-eat meat of pre-determined types, cooked and ready-to-eat processed meat, cooked and ready-to-eat poultry meat, and cooked and ready-to-eat poultry pate and poultry livers. 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 retorted good (containing less than 5% meat for non-personal use) under the category of retorted goods, the manufacturer's declaration must include a statement that the goods - Contain less than 5% meat,

		- Contain less than 10% dairy by dry weight (other than added water), - Contain less than 10% eggs by dry weight (other than added water), and contain no discernible pieces of egg, - Have been commercially manufactured and packaged. - Are retorted, and the container in which the goods were retorted has not been opened since the goods were retorted. - Are commercially sterile and shelf stable (do not require refrigeration or freezing before the package is opened). For example, for the export of All other retorted goods for non-personal use (excluding bird's nest, discernible pieces of egg, and refrigerated goods) and All other retorted goods for non-personal use (e.g. bird nests, whole eggs) under the category of retorted goods, the health certificate must include the following: - The product does not contain any bovine derived material (other than dairy ingredients, gelatine and/or collagen derived from hides and skins) *or* All bovine materials (other than dairy ingredients, gelatine and/or collagen from hides and skins) were sourced from animals born, raised and slaughtered in countries assessed by FSANZ and assigned a category 1 or 2 BSE risk rating - The produce does not contain any ovine or caprine derived material (other than dairy ingredients) *or* The ovine and caprine material (other than dairy ingredients) does not include offal (and protein products derived from offal) from animals over 12 months of age which originated from countries or zones not considered free from scrapie. - A statement that the final product has been retorted, and during the retorting process the product was heated to a minimum core temperature of 100°C, obtaining an F_0 value of at least 2.8. - A statement that the final product is imported in the hermetically sealed (airtight) container in which it was retorted. The hermetically sealed container is stamped or embossed with a permanent mark with the identification number of the manufacturing establishment and the batch code. - A statement that the goods are not bird's nest, and - A statement that the goods do not contain discernible pieces of egg.
5	**Regulations and**	Interested exporters who wish to export meat and meat products to Australia must meet all their regulations

	standards	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 2.2.1 Meat and Meat Products sets out product requirements of meat and meat products.
6	**Labelling, packaging and marking**	**(1) Labelling** Part 1.2 Labelling and other information requirements of Chapter 1 of the Code sets out the general labelling

	requirements	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

Retorted goods

Case: Retorted goods

Effective 21 Feb 2024

All other retorted goods for non-personal use — Retorted goods (excl. bird's nests, discernible pieces of egg and refrigerated goods) (Standard)

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.

Biosecurity risks are associated with a variety of ingredients. For composite goods, identify the ingredients and then search on BICON for the specific import conditions for each ingredient.

This import permit only allows for the import of food products that have been retorted, are commercially sterile and shelf-stable.

Retort is a high-temperature sterilisation process that is applied to foods such as meat products and ready to eat meals etc. Products that require refrigeration to prevent spoilage or have been rendered shelf-stable via an alternative method cannot be imported using this permit.

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.

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.