SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Canada (CA)
Food Product Category	Fish and Seafood Products
Product Code	HS Codes: 03.02 - 03.09, 16.04/16.05

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**	Live and raw molluscan shellfish and live freshwater mitten crab and puffer fish from Singapore are not eligible for export to Canada. Other fish and seafood products (including fish products containing meat) are eligible for exports.
2	**Importing country authority**	Canadian Food Inspection Agency (CFIA) is the competent authority regulating the food safety for industry including the import of fish and fish products to Canada.
3	**Pre-export approvals by the importing country**	**Country Level Approval** According to Overview: importing fish and shellfish, importers that are importing live and raw molluscan shellfish must import from an authorized country of harvest that has been approved to export to Canada. A list of the authorized countries of harvest and approved species of molluscan shellfish can be found in Importing Live and Raw Molluscan Shellfish. Singapore is not an authorized country of harvest. **Establishment Level Approval** No establishment listing is required for fish and seafood products, other than live and raw molluscan shellfish, exported from Singapore to Canada. **Product Import Requirements**

		The import requirements for importing fish and seafood products can be found at CFIA's Automated Import Reference System (AIRS) and "Find by Commodity" via here. Fish and seafood products also have food-specific import requirements related to grades or standards. Generally, it is related to a health risk, and additional permits or certificates are required that attests that the food is safe. In addition, there are regulatory requirements: fish. There are further requirements for importing fish products containing meat. **Importer: Live Oyster** According to Overview: importing fish and shellfish, importers must effectively control Vibrio parahaemolyticus (Vp) in bivalve shellfish destined for raw consumption and must verify that their suppliers have Vp controls. Measures to control the risk of Vibrio parahaemolyticus (Vp) in live oysters provide information on options for controlling the risk of Vibrio parahaemolyticus (Vp) in live oysters and Validation of preventive controls for Vibrio parahaemolyticus illustrate the application of Codex Guidelines. **Importer: Preventive Control Plan (PCP)** Importer Guide: Prepare Your Preventive Control Plan is intended for food importers that are required to have a preventive control plan (PCP) under the Safe Food for Canadians Regulations (SFCR). A PCP is a written plan outlining how the importer ensures that imported food is safe and fit for consumption in Canada and conforms to Canadian consumer protection requirements, as applicable. This document describes the preventive control plan contents for holders of import licence only.
4	**Export certificates for food**	An Export Health Certificate issued by the Singapore Food Agency (SFA) is required for each consignment. For exports that require an Export Health Certificate, you may forward the import permit / conditions to SFA here. **Zoosanitary Certificates** According to Aquatic animal imports, the National Aquatic Animal Health Program (NAAHP) implements controls to prevent aquatic animal disease from being imported Canada and safeguards Canada's natural aquatic animal resources.

		The requirement for an import permit, zoosanitary certificate or other documentation is based on the susceptibility of the aquatic animal to Canada's diseases of concern. The following Susceptible species of aquatic animals (finfish, molluscs, crustaceans) require import permits. This list provides the taxonomic names of the susceptible species and the disease(s) to which they are susceptible. Import permits issued by the CFIA and zoosanitary certificates endorsed by the exporting country may be needed to import live and dead susceptible species. Import of susceptible species are allowed from countries that have negotiated zoosanitary certificates with the CFIA. Information on import documentation requirements and the countries approved to export to Canada can be found in the Automated Import Reference System (AIRS). To highlight, there are further requirements for importing fish products containing meat (to be imported as a fish and seafood product). All the meat ingredients used in the production and export of such fish product must: ✓ originate from a country with a meat inspection system recognized by the Canadian Food Inspection Agency (CFIA) under Part 7 of the Safe Food for Canadians Regulations (SFCR). Please refer to the List of Countries Eligible for Exportation to Canada, Conditions for Importation of Meat Products. ✓ were issued an official document by the foreign competent authority that accompanies the fish product such as: an Official Meat Inspection Certificate (OMIC) or an official document in a format approved by CFIA. Note: Singapore is not an approved country to export meat and meat products to Canada. Hence, if meat is used as an ingredient in the fishery product, meat originating from Singapore cannot be used while meat which meets the necessary source and certification requirements as stated above can be used.
5	**Regulations and standards**	Health Canada is responsible for setting food safety standards and guidelines and provides advice and information on the safety and nutritional value of food. Information related to legislation and guidelines on food and nutrition such as Food and Drugs Act and Food and Drug Regulations for administration, enforcement and compliance purposes and guidance documents: food and nutrition to assist in interpretation of policies and governing statutes and regulations have been published. Interested exporters who wish to

		export fish and fish products to Canada must meet all their regulations and standards. The following links are provided as a guide: **(1)Pesticide Residues** According to Pesticide and Pest Management, all pesticides used in Canada must meet the requirements of the Pest Control Products Act and its regulations. Pesticide Product Information Database contains Maximum residue limit search which allows individual to search for the maximum residue limits information available to the public. For more information, please see Maximum Residue Limits for Pesticides. **(2)Veterinary Drug Residues** A Maximum Residue Limit is a level of residue that could safely remain in the tissue or food product derived from a food-producing animal that has been treated with a veterinary drug. A list of Maximum Residue Limits (MRLs) for Veterinary Drugs in Foods sets out the level of residue that could safely remain in the tissue or food product derived from a food-producing animal that has been treated with a veterinary drug. **(3)Contaminants and Toxins** Health Canada's Maximum Levels for Chemical Contaminants in Foods sets out the maximum levels for contaminants in foods in an effort to reduce exposure to a particular contaminant. This List of Contaminants and Other Adulterating Substances in Foods which appear as regulatory limits is incorporated by reference into Division 15 of the Food and Drug Regulations. Additional MLs for other contaminants in foods are available in the List of Maximum Levels for Various Chemical Contaminants in Foods. Both lists are established by Health Canada and are enforceable by the Canadian Food Inspection Agency. **(4)Microorganisms** Guidance Document on Ready-to-Eat Smoked Fish and Multi-Ingredient Products Containing Smoked Fish provides guidance to mitigate the microbiological risks associated with ready-to-eat smoked fish and multi-ingredient products containing smoked food. Bacteriological guidelines for fish and fish products (end product) outline the test organisms and corresponding unacceptable concentrations of bacteria in a sample.

		Policy on *Listeria monocytogenes* in ready-to-eat foods (2023) – which applies to all foods sold in Canada (including imported food) – outlines the microbiological criteria for *Listeria monocytogenes* in ready-to-eat foods in Table 1. Official Methods for the Microbiological Analysis of Food outlines the food testing methods. Canadian authorities are seeking public consultation on the draft table of microbiological criteria for foods. **(5)Food Additives** Transition Guide: Understanding and Using the Lists of Permitted Food Additives contains the Lists of Permitted Food Additives (which include but not limited to permitted anticaking agents and permitted colouring agents). The 15 lists of permitted food additives are meant to replace the food additive tables housed under Division 16 of the Food and Drug Regulations. Each list is incorporated by reference through a (food additive) Marketing Authorization (MA), (a ministerial regulation) which sets out the conditions and legal foundation for the use of the list. 15 MAs have been enacted to mirror the 15 classes of food additives (e.g. MA for permitted anticaking agents and MA for permitted colouring agents). The 15 lists are also incorporated on an ambulatory basis (means that as the lists are updated from time to time, the changes are automatically and immediately in force). **(6)Product Standards** The Division 21 of Food and Drugs Regulations stipulates the food standard of marine and fresh fish and seafood products. The Division 5 Part 6 of Safe Food for Canadians Regulations stipulates the commodity-specific requirements of fish, and related licensing conditions of license holder. Canadian Standards of Identity: Volume 3 – Fish provides the standard of identity for standardized food namely fish (which include but not limited to clam, lobster, lobster cocktail, tomalley, lobster paste, fish finger, breaded fish, shrimp cocktail, and pickled fish). Such food with prescribed standards must comply with the specifications of the standards of identity in every respect. This requirement to comply with prescribed standards also applies to foods likely to be mistaken for a standardized food. While Canadian Grade Compendium: Volume 8 – Fish provides the grading requirements for fresh or frozen fish, pickled fish, bloaters and bloater fillets, dried squid made in Canada, Canadian Grade Compendium: Volume 9 – Import Grade Requirements provides the grade requirements, grade names, and grade

		designations for imported food into Canada which include Atlantic oyster, pickled herring, pickled mackerel, pickled Atlantic salmon, bloater, bloater fillet, and frozen gutted Pacific salmon.
6	**Labelling, packaging and marking requirements**	**(1)Labelling Requirements** Imported fish and seafood products must meet the labelling, standards of identity and grades as outlined in the Food and Drug Regulations and Safe Food for Canadians Regulations. The Industry Labelling Tool is the food labelling reference covering - core labelling requirements (which include but not limited to bilingual food labelling, list of ingredients and allergens on food labels, common name on food labels, country of origin on food labels, and irradiated foods); - claims and statements (which include but not limited to food advertising requirements and nutrient content claims); and - applicable food-specific labelling requirements for all stakeholders (including importers). Labelling requirements for fish and fish products also stipulate the (food-specific) labelling requirements that apply to imported fish and seafood products. For example, CFIA Fish List provides regulatory guidance regarding the common names for fish. It is the exporter's responsibility to ensure that the common names(s) selected for the fish species you are exporting is (are) acceptable to the authorities responsible for fish nonmenclature in the importing country. This can be done by contacting the consular office of the importing country or by requesting confirmation of the acceptability of the common name from your foreign importer. Units of Measurement for the Net Quantity Declaration of Certain Foods stipulates the requirements for net quantity declaration of food (which include but not limited to fish, shellfish, crustaceans, and shrimp cocktail). According to Labelling Genetically Modified (GM) Foods, there are no specific laws in Canada about labelling GM foods differently. They are labelled like any other food because safety assessments have found them to be as safe and nutritious as non-GM foods. Voluntary method-of-production labelling is allowed, so long as the claims are true and not misleading. To promote the use of voluntary labelling, Health Canada supported

		the development of a national standard: Voluntary labelling and advertising of foods that are and are not products of genetic engineering. Nutrition labelling: overview provides an outline of nutrition information found on food labels. In particular, according to Front-of-package nutrition symbol labelling guide for industry, by 01 Jan 2026, prepackaged food products (including those that are imported into Canada) require a nutrition symbol to be indicated on the label (specifically, on the principal display panel) of the prepackaged product when the amount of saturated fat, sugars and/or sodium is equal or higher than the specific nutrient thresholds. **(2)Packaging Requirements** According to Division 23 of Food and Drug Regulations, - No person shall sell any food in a package that may yield to its contents any substance that may be injurious to the health of a consumer of the food. - No person shall sell any food in a package that has been manufactured from a polyvinyl chloride formulation containing an octyltin chemical. - A person may sell food, other than milk, skim milk, partly skimmed milk, sterilized milk, malt beverages and carbonated non-alcoholic beverage products, in a package that has been manufactured from a polyvinyl chloride formulation containing any or all of the octyltin chemicals, namely, di(n-octyl)tin S,S'-bis(isooctylmercaptoacetate), di(n-octyl)tin maleate polymer and (n-octyl)tin S,S',S''-tris(isooctylmercaptoacetate) if the proportion of such chemicals, either singly or in combination, does not exceed a total of three percent of the resin, and the food in contact with the package contains not more than one part per million total octyltin. - …
7	**Other information**	**(1)Importing Food to Canada** Importing Food to Canada: A Step-By-Step Guide describes the recommended steps (Canadian importer) can follow to meet the requirements to import food into Canada and to maintain a food import licence. **(2)Food-Specific Import Requirements**

		The Safe Food for Canadians Regulations set out certain requirements, such as licensing, preventive controls and traceability that apply to most food commodities; however, certain food commodities have specific requirements related to grades or standards. In some cases, it may be related to a health risk and additional permits or certificates are required that attests that the food is safe. For more information, please see Food-Specific Import Requirements. The import requirements for importing food can be found in the Automated Import Reference System (AIRS). **(3)Understanding the Safe Food for Canadians Regulations** For answers to frequently asked questions such as importing non-compliant foods, please find the section on Importing food. For more information, please see food imports. **(4)Overview: Importing Fish and Shellfish** Overview: Importing Fish and Shellfish outlines requirements specific to importing fish, shellfish, and their products. **(5)WTO Import Licensing Procedures** Canada's legislation and notifications

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