SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	China, Hong Kong SAR (HK)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 0201-0210, 1601-1603

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**	Processed beef, pork, and poultry products are eligible for export from Singapore to Hong Kong. All raw meat and meat products are not eligible for export from Singapore to Hong Kong.
2	**Importing country authority**	Food and Environmental Hygiene Department (FEHD) is the competent authority in regulating foods (including imported food) in Hong Kong. FEHD is responsible for implementing territory-wide policies of food safety control and enforcing the food legislation. The Centre for Food Safety (CFS) is an establishment under the FEHD that is mainly responsible for the implementation of food safety supervision, and negotiation with overseas competent authorities. FEHD is responsible for issuing import license before import; At the time of import, FEHD carries out sampling inspection at the port, such as detecting the fungal toxins and microbiological content of the product; After importing, FEHD is responsible for day-to-day sampling inspection, problem investigation and recall of food. In addition, when the products are imported, the customs clearance of the products is supervised by the Hong Kong Customs and Excise Department. In general, all cargoes imported into HK via air, land and sea are subject to customs control which is done primarily through inspection of documents such as manifests.

3	**Pre-export approvals by the importing country**	**Products** Hong Kong manages fresh, refrigerated and frozen, raw meat as high-risk food and requires national access. At present, Hong Kong has not approved Singapore to export fresh raw meat to Hong Kong. Meat products that have been fully heated and sterilized are regulated as ordinary food in Hong Kong. Relevant products in Singapore can be exported without applying for an import license. The definitions of meat and game in Imported Game, Meat, Poultry and Eggs Regulations (Cap. 132AK) are: "meat" means the fresh or frozen carcass, flesh or other edible part including edible viscera and offal of an animal, being an animal kept in captivity before slaughter from which beef, mutton, pork, veal or lamb is derived; "game" means the fresh or frozen carcass, flesh or other edible part, including edible viscera and offal, of an animal other than an animal from which meat is derived. Regulation 4(1)(a) of Imported Game, Meat, Poultry and Eggs Regulations (Cap. 132AK) requires meat or poultry to be imported with a health certificate issued by an issuing entity recognised by Director of Food and Environmental Hygiene. A list of these issuing entities is at Appendix B. **Establishments** No establishment listing is required for processed meat products exported from Singapore to Hong Kong. **Import Registration** The Food Safety Ordinance (Cap. 612) requires the food importers and food distributors in Hong Kong to register with FEHD and to maintain food movement record.
4	**Export certificates for food**	Meat products that have been fully heated and sterilized are regulated as ordinary food and the health certificate is not mandatory. To help ensure hygienic standards of the food, food traders are encouraged by the Centre for Food Safety (CFS) to obtain official export health certificates issued by appropriate authorities of the country of origin to accompany their imports certifying that the food is fit for human consumption.

		An Export Health Certificate issued by the Singapore Food Agency (SFA) is encouraged for each consignment. For exports that require an Export Health Certificate, you may forward the import permit / conditions to SFA here.
5	**Regulations and standards**	Interested exporters who wish to export meat products to Hong Kong must meet all their regulations and standards. The following links are provided as a guide: **(1) General regulations** The main provisions of Part V (Food and Drugs) of the Public Health and Municipal Services Ordinance (Cap. 132) includes general protection for purchasers of food and drugs; offence in connection with the sale, etc. of unfit food or drugs; regulations as to composition of food, etc; regulations as to food and drugs hygiene; examination and seizure and marking or destruction of foods. At present, most of the regulations in Hong Kong are formulated in accordance with the principles of the Ordinance. **(2) Food additives** Hong Kong currently has three regulations for specific types of food additives, including Colouring Matter in Food Regulations (Cap. 132H), Sweeteners in Food Regulations (Cap. 132U), Preservatives in Food Regulation (Cap. 132BD). Colouring Matter in Food Regulations (Cap. 132H) specifies that restriction on use of colouring matter other than permitted colouring matter. Schedule 1 is Permitted Colouring Matter; Schedule 2 is Labeling of Colouring Matter and Colouring and Flavouring Compounds. Sweeteners in Food Regulations (Cap. 132U) sets out restrictive provisions on the sale and use of sweeteners. No person shall sell, consign or deliver or import any food intended for human consumption containing any sweetener which is not specified in the Schedule. Preservatives in Food Regulation (Cap. 132BD) contains provisions for restrictions on sale of food containing food additive. Schedule 1 of Preservatives in Food Regulation (Cap. 132BD) shows the foods that can be added with food additives and the types and quantities of food additives in each case. The regulation specifies food

		classification or sub classification, permitted food additives (International coding system number, name description), maximum permitted content (parts per million, unless otherwise specified), and notes. Schedule 2 of the regulation provides for special requirements for the Labeling of food containing preservatives or antioxidants and a statement of the excess permitted preservatives in food. For the use of preservatives in food, refer to Preservatives and Antioxidants User Guidelines. In addition, CFS has sought public consultation and arranged technical meeting regarding the Proposed Amendments to Preservatives in Food Regulation since May 2023. For other food additives, CFS replied that there is no specific law in Hong Kong to regulate the ingredients of food (such as stabilizer, thickener, etc.) or set the maximum permitted content. The food manufacturer should determine the related use of the formula and ingredients used in its products, and add food additives to the related food based on "Good Manufacturing Practice" and ensure that food is suitable for people. **(3) Contaminants** Food Adulteration (Metallic Contamination) Regulations (Cap. 132V) stipulates the limit of heavy metal pollutants in food. The regulation consists of two parts, including Part 1 interpretation and Part 2 maximum level of metal in food. Mineral Oil in Food Regulations (Cap. 132AR) stipulates the prohibition of sale of food containing mineral oil and the conditions for exemption from prohibition. **(4) Toxins** Harmful Substances in Food Regulations (Cap. 132AF) stipulates the maximum concentration of certain 40 substances (including acid hydrolysed vegetable proteins) present in specified foods as well as 7 prohibited substances. **(5) Pesticide residues** Pesticide Residues in Food Regulation (Cap. 132CM) specifies the pesticide residue limits in meat. **(6) Veterinary drug residues**

		Public Health (Animals And Birds) (Chemical Residues) Regulation (Cap. 139N) stipulates the veterinary drug residue limits in food animals. There are four schedules, namely Schedule 1 Prohibited Chemicals; Schedule 2 Maximum Residue Limit (MRL) for Tissues of Food Animals; Schedule 3 Maximum Residue Limit (MRL) In Milk; Schedule 4 Identification of Food Animals. **(7) Product regulations** Imported Game, Meat, Poultry and Eggs Regulations (Cap. 132AK) makes relevant provisions on the import of game, meat, poultry and egg, including restrictions on the import of certain meat, meat products, poultry and eggs; offences and penalties for violations of the regulations.
6	**Labeling, packaging and marking requirements**	**(1) Labelling** Article 61 of Part V (Food and Drugs) of the Public Health and Municipal Services Ordinance (Cap. 132) clearly stipulates that food labels shall not make false statements or mislead consumers. Labels that mislead others in terms of food diet or nutritional value are misleading in terms of food quality. Therefore, please ensure the authenticity and accuracy of food labels. The specific regulation on food labeling in Hong Kong is Food and Drugs (Composition and Labelling) Regulations (Cap. 132W), including the labeling regulations on product name, ingredient list, nutrition label, infant nutrition label, etc. The regulation has eight schedules, of which relating to aquatic products include: Schedule 1 Part IA Good Manufacturing Practice; Schedule 2 Marking and Labelling of Foods and Drugs; Schedule 3 Marking and Labelling of Prepackaged Foods; Schedule 4 Items Exempt From Schedule 3; Schedule 5 Nutrition Labelling and Nutrition Claim; Schedule 6 Items Exempt From Part 1 of Schedule 5; Schedule 7 Nutrient Reference Values for Different Nutrients for Purpose of Nutrition Labelling; Schedule 8 Conditions for Nutrient Content Claim. In particular, CFS has published materials (including new labelling requirements) that any prepackaged food containing fully hydrogenated oil must be indicated accordingly. According to the requirements of the regulation, the marking or labeling of prepackaged food for purposes of this Schedule shall either be in English or Chinese or in both languages. If both the English and Chinese languages are used in the labeling or marking of prepackaged food, the name of the food and the list of

		ingredients shall appear in both languages, but otherwise the requirements of this Schedule need only be met in one of those languages. The mandatory labelling contents for food include: i)Name or designation; ii)List of ingredients; iii)"best before" or "use by" date; iv)Statement of special conditions for storage or instructions for use; v)Name and address of manufacturer or packer; vi)Count, weight or volume. Prepackaged food shall be legibly marked or labelled with a list of nutrients setting out: (a)the energy value of the food; (b)the content of the following nutrients contained in the food: (i)protein; (ii)available carbohydrates; (iii)total fat; (iv)saturated fatty acids; (v)trans fatty acids; (vi)sodium; (vii)sugars; and (c)if applicable, the content of any other nutrient contained in the food for which a nutrition claim is made on the label of, or in any advertisement for, the food. **(2) Food packaging materials** According to CFS's reply, the safety of consumer goods (including tableware, kitchenware and food containers) generally supplied to private use or consumption in Hong Kong is regulated by the Consumer Goods Safety Ordinance (Cap. 456). According to the Consumer Goods Safety Ordinance (Cap. 456), any person importing, manufacturing or supplying consumer goods should comply with the general safety requirements, otherwise it is an offence. In addition, the Public Health and Municipal Services Ordinance (Cap. 132) stipulates that all food sold in Hong Kong must be suitable for human consumption. It is also an offence to sell food that is not suitable for human consumption due to contamination by food contact materials. The CFS has published write-ups on food contact materials for the industry to refer to How To Use Plastic Food Packaging and Containers Safely? and Safe use of PET disposable Bottles.
7	**Other information**	**For more details:** Cargo Clearance can query the relevant requirements of the goods clearance. The purpose of Guide to Import of Game, Meat, Poultry and Eggs into Hong Kong is to provide general guidance for importers who wish to import meat into Hong Kong.

		WTO Import Licensing Procedures Hong Kong, China's legislation and notifications **USDA GAIN Report** Hong Kong FAIRS Annual Country Report Annual provides guidelines on Hong Kong's food import regulations to American exporters. **Resources & Contact** Hong Kong e-Legislation (HKeL) is the official database of Hong Kong legislation. It provides free online access to current and past versions of consolidated legislation dating back to 30 June 1997 and PDF copies marked "verified copy" have official legal status. Different searching and viewing modes are available to facilitate access to law. The database is maintained by the Department of Justice. If the consultation is related to the import and export license, please contact the Food Import & Export Section (Tel: 2867 5577) or 1823 Government Hotline. Enquiries may also be sent to the e-mail address: fsc@fehd.gov.hk or by fax at 2521 4784.

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