

VETERINARY CONDITIONS FOR IMPORTATION OF PORK AND PORK PRODUCTS

Singapore Food Agency (SFA)

I. PORK AND PORK PRODUCTS

- a) African Swine Fever (ASF) and Classical Swine Fever (CSF) are notifiable diseases in the country.
- b) Country/zone has been free of Foot and Mouth Disease (FMD) with or without vaccination, ASF and CSF for three months immediately prior to the date of slaughter and the date of export.
- c) Where the products are exported from FMD-affected country/zone, the products have been subjected to heat treatment that is sufficient for inactivation of FMD virus in accordance with WOAHP guidelines.
- d) The meat has not been derived from animals which have been swill-fed.
- e) The meat has been derived from animals which were born and bred in the country of origin since birth.
- f) The meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from any signs suggestive of ASF, CSF or other infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.
- g) The meat has been derived from animals which have been kept in a country/zone free from FMD (with or without vaccination), ASF and CSF, and were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Food Administration for export to Singapore.
- h) The meat has not been treated with chemical preservatives or other substances injurious to health.
- i) The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.
- j) Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.
- k) Pathogen reduction treatments (PRTs) may only be used on raw meat that has not been salted, marinated, preserved, or undergone any other form of processing. The establishment may use only SFA-approved PRTs up to their

maximum use levels. PRTs are used in addition to proper hygiene practices and not used to make contaminated meat fit for human consumption.

II. ADDITIONAL CONDITIONS FOR CHILLED PORK

- a) The country from which the animals are derived from has been free from trichinosis for past six (6) months prior to slaughter and date of slaughter;
OR
Carcasses from which the pork was derived has been tested and found free from trichinosis.
- b) Chilled pork has been derived from gilts and castrates; and the products do not contain any harmful residues.
- c) Chilled pork has been produced under strict hygienic condition, vacuum packed and have a shelf life of over 6 weeks.

III. ADDITIONAL CONDITIONS FOR MOISTURE-INFUSED PORK

- a) The products have been pre-packed and properly labelled as “moisture-infused pork” both on the outer carton and individual retail packs.
- b) The veterinary health certificate has indicated that the products are moisture-infused pork.