

Requirements of Specific Food Products Imported for Sale **(Updated 24 July 2026)**

Meeting these sale requirements does not exempt imported consignments from SFA inspection, sampling or laboratory testing after import. SFA may conduct additional tests, and importers must ensure full compliance with the Food Regulations.

A) Dairy Products

Under Regulation 93(2) of the Food Regulations, **raw liquid milk** is **not allowed** to be imported, sold or advertised for direct human consumption.

(i) Dairy products from Foot-and-Mouth Disease (FMD) affected countries

The requirements for sale of dairy products (including pasteurized liquid milk, cheese, butter, ice-cream, yoghurt, milk powder) if imported from FMD-affected countries are as follows:

(a) Health certificate for every consignment with attestation by the relevant competent authority of the exporting country stating that the dairy raw ingredient has been subjected to one of the following procedures:

- (i) a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]); or
- (ii) if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]); or
- (iii) if the milk has a pH of 7.0 or higher, the HTST process is applied twice.

(b) The health certificate should include the following information:

- (i) Description of the products including brand name and nature of product;
- (ii) Quantity in the appropriate units;
- (iii) Lot identifier and date of production;
- (iv) Name and address of the manufacturer or the processing establishment
- (v) Name and address of the importer or consignee;
- (vi) Name and address of the exporter or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination.

Please refer to the WOAHP website: <https://www.woah.org/en/disease/foot-and-mouth-disease/> for a list of FMD free countries.

(ii) Dairy products from Foot-and-Mouth Disease (FMD) free countries

The requirements for sale of pasteurized liquid milk from FMD-free countries are as follows:

(a) Health certificate for every consignment with attestation by the relevant competent authority of the exporting country stating that the pasteurized liquid milk has been:

- (i) produced using milk ingredients originating from FMD-free countries;
- (ii) pasteurized by heating at a minimum temperature of 72°C for a minimum of 15 seconds or an equivalent process.

(b) The health certificate should include the following information:

- (i) Description of the products including brand name and nature of product;
- (ii) Quantity in the appropriate units;
- (iii) Lot identifier and date of production;
- (iv) Name and address of the manufacturer or the processing establishment
- (v) Name and address of the importer or consignee;
- (vi) Name and address of the exporter or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination.

Health certificates are not required for other dairy products from FMD-free countries.

Please refer to the WOAHA website: <https://www.woah.org/en/disease/foot-and-mouth-disease/> for a list of FMD free countries.

B) Infant Formula (Age 0-12 Months)

The requirements for sale of infant formula, and follow-on formula (age 0-12 months), are as follows:

(a) FMD-free countries

Health certificate for every consignment with attestation by the relevant competent authority of the exporting country stating that:

- i) Products are produced using milk ingredients originating from FMD free countries
- ii) Liquid milk used is pasteurized by heating at a min 72°C for a minimum 15 secs or an equivalent process

(b) FMD-affected countries

Health certificate for every consignment with attestation by the relevant competent authority of the exporting country stating that:

- (i) a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]), or
- (ii) if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]), or

(iii) if the milk has a pH of 7.0 or higher, the HTST process is applied twice.

(c) The health certificate should include the following information:

- (i) Description of the products including brand name and nature of product;
- (ii) Quantity in the appropriate units;
- (iii) Lot identifier and date of production;
- (iv) Name and address of the manufacturer or the processing establishment
- (v) Name and address of the importer or consignee;
- (vi) Name and address of the exporter or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination

(d) A health certificate or manufacturer's quality control (QC) reports on chemical and microbiological tests once every 6 months:

Laboratory Report Submitted by Importer (Once every 6 months)	
Chemical	Microbiological
<u>Powdered formulas and Liquid formulas in hermetically sealed containers</u> 1. Aflatoxin M1	<u>Powdered formulas</u> 1. Enterobacteriaceae 2. <i>Escherichia coli</i> 3. <i>Enterobacter sakazakii</i> (<i>Cronobacter spp</i>) 4. <i>Salmonella spp.</i> 5. <i>Staphylococcus</i> enterotoxin (or <i>Stapylococcus aureus</i>) <u>Liquid formulas in hermetically sealed containers</u> 1. Sterility test

Importers may be required to test for the following parameters if requested by SFA:

Chemical: Heavy metals, Melamine, Pesticide residues, Polychlorinated biphenyls (PCBs)

#Microbiological: *Clostridium botulinum*, *Campylobacter*, *Listeria monocytogenes*, *Bacillus* enterotoxins

C) Infant Cereals

The requirements for sale of imported infant cereals are as follows:

Default (for all importers)	Voluntary scheme (for importers who have registered)*
i. Laboratory report of Aflatoxin B1 <u>for every consignment</u>	Exempted from documentary submission during import permit application. <i>Supplier verification should be done on a regular basis with documentations to support. Supplier documentation and laboratory reports need not be submitted but must be properly maintained and may be subject to checks by SFA. Importers may refer to the template supplier verification checklist here for guidance.</i>

*The following are applicable to importers under the **voluntary scheme** only:

(a) Supplier* registration

Importers are to register the supplier with SFA under the voluntary scheme via the link or QR code provided below. The following information is required to register your supplier:

- Supplier's details (country of origin, establishment name, number, address)
- List of products imported into Singapore from the supplier (brand, product description, packing size)
- Supporting documents of supplier verification checks

Upon successful supplier registration, SFA will issue a unique supplier establishment code to you.

Supplier registration form:



<https://go.gov.sg/supplier-registration-infantcereal>

<https://go.gov.sg/supplier-registration-infantcereal>

(b) Permit Application

When applying for import permits, importers should declare their supplier establishment code in the CA/SC Code 1 field, and correct HS and Product Codes in the TradeNet system.

D) Processed Land Snail and Snail Caviar

The requirements for sale of imported land snails (e.g. escargot) and snail caviar, are as follows:

- (a) The land snails must be farmed and not wild.
- (b) Health certificate for every consignment with attestation by the relevant competent authority of the exporting country stating that the products are safe for consumption.
- (c) The health certificate should include the following information:
 - (i) Description of the products including brand name and nature of product;
 - (ii) Quantity in the appropriate units;
 - (iii) Lot identifier and date of production;
 - (iv) Name and address of the manufacturer or the processing establishment
 - (v) Name and address of the importer or consignee;
 - (vi) Name and address of the exporter or consignor;
 - (vii) Country of dispatch;
 - (viii) Country of destination.

E) Beef extract and any food products containing beef extract

The requirements for the sale of imported beef extract and food products containing beef extract such as beef cube, beef juices, are as follows:

- (a) Health certificate for every consignment with attestation by the relevant competent authority of the exporting country stating:
 - i) The date and the origin of the beef extract, beef ingredients or any other beef products
 - ii) The beef extract is from countries recognized by WOAHP as having negligible Bovine Spongiform Encephalopathy (BSE) risk.
- (b) The health certificate should include the following information:
 - (i) Description of the products including brand name and nature of product;
 - (ii) Quantity in the appropriate units;
 - (iii) Lot identifier and date of production;
 - (iv) Name and address of the manufacturer or the processing establishment
 - (v) Name and address of the importer or consignee;
 - (vi) Name and address of the exporter or consignor;
 - (vii) Country of dispatch;
 - (viii) Country of destination

Please refer to the WOAHP website: <https://www.woah.org/en/disease/bovine-spongiform-encephalopathy/> for the list of countries which are recognised by the WOAHP as having a negligible BSE risk.

F) Packaged Mineral Water

The requirements for sale of imported packaged natural mineral water (including spring water and mountain spring water) are as follows:

(a) Authentication certificate issued by the relevant controlling authority of the country of origin to certify that the mineral water is genuine.

(i) The certificate should indicate the brand name, type of water, packing size/type, name and address of manufacturer

(b) Health certificate (every consignment) reflecting the results of the test parameters as specified below:

	Mineral / Spring water	
	Analysis Required	Limits
Microbiological parameters		
Total coliforms	Yes	Not detectable per 250ml
Fecal coliforms	Yes	Not detectable per 250ml
<i>Escherichia coli</i>	Yes	Not detectable per 250ml
<i>Fecal streptococci</i>	Yes	Not detectable per 250ml
<i>Pseudomonas aeruginosa</i>	Yes	Not detectable per 250ml
Sporulate sulphite-reducing anaerobes	Yes	Not detectable per 50ml
Chemical parameters		
Antimony	Yes	Not more than 0.005ppm
Arsenic	Yes	Not more than 0.01ppm calculated as As
Bromate	Yes	Not more than 10 ppb
Barium	Yes	Not more than 0.7 ppm
Borate	Yes	Not more than 5ppm calculated as B
Cadmium	Yes	Not more than 0.003ppm
Chromium	Yes	Not more than 0.05ppm calculated as Cr
Copper	Yes	Not more than 1ppm
Cyanide	Yes	Not more than 0.07ppm
Fluoride	Yes	@
Lead	Yes	Not more than 0.01ppm
Manganese	Yes	Not more than 0.4ppm
Mercury	Yes	Not more than 0.001ppm
Nickel	Yes	Not more than 0.02ppm
Nitrate	Yes	Not more than 50ppm calculated as NO ₃ ⁻
Nitrite	Yes	Not more than 0.1ppm calculated as NO ₂ ⁻
Organic matter calculated as O ₂	Yes	Not more than 3ppm

Selenium	Yes	Not more than 0.01ppm
Sulphide	Yes	Not more than 0.05ppm calculated as H ₂ S

@There are no maximum limits specified for fluoride in natural mineral water/spring water.

However, the following labelling requirements apply:

- (a) if the natural mineral water / spring water contains more than 1 ppm of fluoride, the words "contains fluoride" must be printed on the label,
- (b) if the natural mineral water / spring water contains more than 1.5 ppm of fluoride, the statement "The product is not suitable for infants and children under the age of seven years" must be printed on the label, in addition to the words required in (a).

G) Absinthe

The requirements for sale of the imported alcoholic beverage, Absinthe, are as follows:

- (a) Laboratory analysis report (every consignment) indicating the level of thujone present;
 - (i) For alcoholic beverage containing not more than 25% alcohol - thujone (alpha and beta) in the alcoholic beverage does not exceed 5 parts per million (ppm)
 - (ii) For alcoholic beverage containing more than 25% alcohol - thujone (alpha and beta) in the alcoholic beverage does not exceed 10 parts per million (ppm)
- (b) Documentary proof from the relevant authority in the country of origin confirming that the product is allowed for sale.

H) Camel Milk

The requirements for sale of imported camel milk are as follows:

- (a) A health certificate (every consignment) that camel milk has been pasteurized by heating at a minimum temperature of 72°C for a minimum of 15 seconds or an equivalent process.

The health certificate should include the following information:

- (i) Description of the products including brand name and nature of product;
- (ii) Quantity in the appropriate units;
- (iii) Lot identifier and date of production;
- (iv) Name and address of the manufacturer or the processing establishment
- (v) Name and address of the importer or consignee;
- (vi) Name and address of the exporter or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination.