SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Canada (CA)
Food Product Category	Fruit & Vegetables & Their Products
Product Code	HS Codes: 07.01 - 07.14, 08.01 - 08.13, 0814.00.00 00, 20.01 - 20.08

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**	Fresh fruits and vegetables from Singapore are eligible for export to Canada.
2	**Importing country authority**	Canadian Food Inspection Agency (CFIA) is the competent authority regulating the food safety for industry including the import of fruits and vegetables to Canada.
3	**Pre-export approvals by the importing country**	**Country Level Approval** CFIA requires a Pest Risk Analysis (PRA) to be completed before new fruits and vegetables from new origins may be imported. CFIA has also published the Pest Risk Analysis: How we evaluate fruits, vegetables and plants from new countries of origin. CFIA has also published: - D-10-01: General phytosanitary requirements for fresh pepper and tomato fruit imported from the world. Based on Appendix 1: Summary of phytosanitary requirements for fresh pepper and tomato fruit imported from the world, Singapore is not approved for the export of fresh pepper and tomato to Canada. - D-01-07: Canadian Phytosanitary Import Requirements for Fresh Citrus and Tropical Fruits where listed citrus or tropical fruits: avocados, bananas, coconuts, grapefruit, jackfruit, lemons, lichees, limes,

		longans, mangoes, oranges, papayas, pineapples from all countries (including Singapore) do not require a phytosanitary certificate. - D-95-08: Phytosanitary import requirements for fresh temperate fruits and tree nuts. For example, based on Appendix 1, the import of watermelons, melons, and pomegranates from all countries has no pest-specific phytosanitary requirements. **Establishment Level Approval** No establishment listing is required for fresh fruits and vegetables exported from Singapore to Canada. **Product Import Requirements** The import requirements for importing fresh fruits and vegetables can be found at CFIA's Automated Import Reference System (AIRS) and "Find by Commodity" via here. Fresh fruits and vegetables and processed fruit or vegetable 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: fresh fruits or vegetables (particularly for onions, potatoes, and apples from foreign states other than United States and New Zealand). **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**	**Phytosanitary Certificate** A Phytosanitary Certificate issued by the National Parks Board (NParks) is required for each consignment of fresh fruits and vegetables. For exports that require a Phytosanitary Certificate, you may forward the import permit / conditions to NParks here.

		According to Overview: Importing Fresh Fruit or Vegetables, the import of fruits and vegetables is subject to Plant Protection Act and Plant Protection Regulations. In particular, Regulation 29 Importation Requirements states that "no person shall import into Canada anything that is a pest, is or could be infested or constitutes or could constitute a biological obstacle to the control of a pest, unless the person has obtained and furnished to an inspector a valid permit number and, as applicable, a foreign Phytosanitary Certificate or a foreign Phytosanitary Certificate for Re-export."
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 fruit and vegetables 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 11 of Food and Drugs Regulations stipulates the food standard of fruits, vegetables, their products and substitutes, including canned vegetables, canned fruits, fruit juices, jam, jelly, and marmalade. The Division 6 Part 6 of Safe Food for Canadians Regulations stipulates the commodity-specific requirements of fresh vegetables and fruits, and related licensing conditions of license holder. Canadian Standards of Identity: Volume 4 – Processed Fruit or Vegetable Products provides the standard of identity for standardized food namely processed fruit or vegetable products (which include but not limited to processed fruit/vegetable products in hermetically sealed package, frozen processed fruit/vegetable product, fruit/vegetable juice, jam, jelly, marmalade, pickles, relishes and chutneys). 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 2 – Fresh Fruit or Vegetables and Canadian Grade Compendium: Volume 3 – Processed Fruit or Vegetable Products provide the respective grading requirements for fresh fruits and vegetables produced in Canada and processed fruit or vegetable products packed in hermetically sealed package and frozen fruit or vegetable products 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 fresh produce (for example, fresh head lettuce (iceberg type) and greenhouse tomatoes) as well as processed food (for example, frozen processed fruit or vegetable products packed in hermetically sealed package and frozen fruit or vegetable products).
6	**Labelling, packaging and marking requirements**	**(1)Labelling Requirements** Imported fruit and vegetables and their 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). In addition, Labelling requirements for fresh fruits and vegetables stipulate the (food-specific) labelling requirements that apply to imported fresh produce while Labelling requirements for processed fruit or vegetable products stipulate that of processed fruit or vegetable products. 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 processed fruit or vegetable products in a hermetically sealed package and heads of fresh cauliflower or fresh lettuce). 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 Fresh Fruits or Vegetables and Processed Fruit or Vegetable Products**

		Overview: Importing Fresh Fruit or Vegetable outlines requirements specific to importing fresh produce. Overview: Importing Processed Fruit or Vegetable Products outlines requirements specific to importing processed fruit or vegetable products. **(5)WTO Import Licensing Procedures** Canada's legislation and notifications

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