SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Japan (JP)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 0201-0210, 1601, 1602

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**	The following products are eligible for export from Singapore to Japan: - heat-processed meat and meat products derived from cloven-hoofed animals (namely, cattle, sheep, goat, swine, and deer); - heat-processed meat and meat products derived from poultry; and - fresh poultry meat (*reviewing the certification attestations*) Please see imported meat and poultry for eligible countries or regions. Article 43 of the Ministerial Ordinance for Enforcement of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese) prohibits the import of products from certain countries or regions. Countries that have not established "animal health requirements" with Japan cannot export designated quarantine objects to Japan. The current “animal health requirements” established by Singapore and Japan include: - Animal health requirements for heat-processed meat and viscera derived from cloven-hoofed animals to be exported to Japan (for heat-processed meat from cattle, sheep, goat, swine, and deer), - Animal health requirements for health-processed poultry meat and meat products to be exported from the Republic of Singapore to Japan (for heat-processed meat from poultry), and

		- Animal health requirements for poultry meat to be exported to Japan from Singapore (for fresh poultry meat). From June 1, 2020, the Ministry of Health, Labour and Welfare of Japan stipulates that only livestock and poultry meat and viscera produced in countries, regions or facilities that have adopted "HACCP-based hygiene management" measures can be exported to Japan. At present, Japan recognizes the "HACCP-based hygiene management" measures adopted by Singapore for pork and its viscera as well as poultry meat and its viscera. Please refer to the HACCP-based hygiene management of imported meat.
2	**Importing country authority**	In Japan, the supervision of imported meat and meat products is jointly managed by the Ministry of Health, Labour and Welfare, the Ministry of Agriculture, Forestry and Fisheries, and the Consumer Affairs Agency. The Ministry of Agriculture, Forestry and Fisheries is responsible for the quarantine inspection of imported meat and meat products to prevent the invasion and spread of diseases. The Ministry of Health, Labour and Welfare is responsible for the inspection of the specifications and food safety of imported meat and meat products. The Consumer Affairs Agency supervises the labelling and identification of imported meat and meat products.
3	**Pre-export approvals by the importing country**	**Products** No product listing is required for meat and meat products exported from Singapore to Japan. **Establishments** The "animal health requirements" stipulates that the facilities* for processing heat-processed cloven-hoofed animals or poultry meat must be approved by the government of the exporting country (Singapore Food Agency) and the Ministry of Agriculture, Forestry and Fisheries. The list of approved establishments for Singapore can be viewed here. At present, Japan has approved a heat treatment facility for cloven hoofed animal meat in Singapore, but has not approved the heat treatment facility for poultry meat in Singapore. * For facilities intending to export commercially sterilized products such as canned meat that can be stored at room temperature for a long time, registration of establishment may not be required. As there is no definitive

		list, please first check with the Animal Quarantine Station (contact list) Ministry of Agriculture, Forestry and Fisheries, to determine the export eligibility and conditions. The processing establishment need to comply with the respective “animal health requirements” (including the Designation Standard) as follows: - Animal health requirements for heat-processed meat and viscera derived from cloven-hoofed animals to be exported to Japan - Animal health requirements for health-processed poultry meat and meat products to be exported from the Republic of Singapore to Japan - Animal health requirements for poultry meat to be exported to Japan form Singapore The establishment also needs to fill in the relevant application form and submit the completed form online to SFA to verify the information before sending it to MAFF for review and final decision. Please note that the submission and review will take time and may require on-site inspection by the foreign authority. Approved export establishments are also subject to periodic audits or inspections by MAFF to ensure compliance to their regulations and standards. For reference, there are 2 types of application forms: application form for the designation of heat-processing facilities for meat and its products derived from cloven-hoofed animals, and application form for the designation of heat-processing facilities for poultry meat and its products. **Import notification** The importer must submit the completed Notification Form to the responsible quarantine station. Article 27 of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) states that "Those who wish to import food, food additives, apparatuses, or container/packages for sale or for use in business, shall notify the Minister of Health, Labour, and Welfare on each occasion as prescribed by the Ministerial Ordinance." This means that the imported foods and related products must not be used for sale without import notification. After the submission of the import notification, the food sanitation inspector at the Ministry of Health, Labour and Welfare quarantine station inspects the product to check for compliance with the regulations under the

		Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). Read Procedures of Import Notification of Foods and Related Products. In order to facilitate the import, simplified and expedited systems of import notification are also available. Read Simplified and Expedited Systems of Import Procedures.
4	**Export certificates for food**	**Health certificate** An Export Health Certificate issued by the Singapore Food Agency (SFA) is required for each consignment. The following conditions must be met by the exporter for the issuance of health certificate: (1) The product(s) originate from Singapore. (2) The product(s) are manufactured at an establishment licensed by the Singapore Food Agency (SFA). (3) The raw meat used for the manufacturing of the final product meet certain import and processing conditions (including original official veterinary certificate requirements). (4) Singapore is free from BSE and CWD; and free from Foot and Mouth Disease for the past 6 months. (5) The slaughter facilities (not applicable) (6) The processing facilities, which heat processed and stored meat / raw material derived from cloven-hoofed animals, only handle meat from approved third countries. (7) The processed meat products were subject to a heat treatment process after deboning completely whereby the temperature at the centre of its goods were kept excess of 70°C via <selected treatment method>. (8) The product(s) have been handled and stored in clean and sanitary wrappings and/or containers and transported in such a way to prevent them from being contaminated with any pathogens of any animal infectious diseases until the shipment. (9) The product(s) have been processed, packed, stored, and transported under sanitary conditions. Article 37 of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese) states that the import of quarantine objects must be accompanied by the necessary health certificate. The designated quarantine objects include cloven-hoofed animals, poultry animals, animal carcasses or their bones, meat, fat, eggs, fur, viscera, etc. with their containers and packaging, and sausages, ham, bacon, etc. with the above-mentioned main raw materials.

		"Animal health requirements" for heat-processed meat and meat products derived from cloven-hoofed animals and poultry to be exported to Japan from Singapore stipulate that the Health Certificate must include the following items in detail in English: (1) Compliance with each requirement in the Articles from 3 to 8, and 17. (2) Name, address, and registration number of the approved slaughter and processing facilities. (3) Name, address, and designation numbers of the designated heat-processing facilities. (4) Country of origin. (5) Date of slaughter, processing and heat-processing and way of heat-processing. (6) Identification number of the seal of the container. (7) Date of shipment and name of the port. (8) Date, authority name and place of issuance of the health certificate, and the name and title of the signer. According to Article 10(2) of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) and Article 8 of the Regulations for Enforcement of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), imported meat and meat products must be accompanied by the original or a copy of the health certificate issued by the government authority of the exporting country. The competent authority of the exporting country must be responsible for issuing the health certificate for meat and meat products to be exported to Japan, stating the following items in detail in English after confirming the meat and meat products comply with these animal health requirements.
5	**Regulations and standards**	Companies that export food to Japan must comply with the following regulations or standards. The following links are provided as a guide: **(1) Product standards** The first part of the Specifications and Standards for Foods, Additives, etc. covers the food product. This part specifies the general ingredient specifications for foods, the general manufacturing, processing and conditioning standards for foods, and the general preservation standards for foods. The Product Standards section also stipulates the limit requirements for contaminants and microorganisms in some foods.

		In addition, some meat and meat products must comply with the relevant requirements set by the Ministry of Health, Labour and Welfare in mandatory standards such as whale meat (excluding raw and frozen) standard, meat product standard, and raw beef meat standard. Conversely, the "JAS standard" (Japanese version) formulated by the Ministry of Agriculture, Forestry and Fisheries is a recognition scheme where enterprises can apply for the food to be labeled with the "JAS mark" when the food is recognized to meet the JAS standard requirements. This standard is not a mandatory standard and can be used as a reference for enterprises. In particular, under the "JAS standard" (Japanese version), the Ministry of Agriculture, Forestry and Fisheries has also formulated the Organic Standards which sets the requirements for food to be labelled with the "Organic JAS mark" and published list of accredited certification bodies (overseas). These standards are again for guidance only (not mandatory). **(2) Additives** Food additives are regulated through the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). Only food additives that are assessed as safe are permitted for use in food and beverages. Imported products found to contain residues from unapproved additives will not be permitted for sale. According to the relevant regulations of the Ministry of Health, Labour and Welfare, the additives that can be used are divided into four categories: designated additives (including 18 types of flavouring chemicals), existing additives, natural flavors and general dietary additives. The designated additives are food additives approved by the Ministry of Health, Labour and Welfare; existing additives refer to additives that have a history of use in food processing and are considered safe; natural flavors refer to additives extracted from plants and animals to increase the flavor of foods; general dietary additives refer to food additives that can be used as food and as additives, such as agar. The above food additives correspond to the list of designated additives (including list of 18 types of flavouring chemicals in Schedule 1 of the Regulations for Enforcement of the Food Sanitation Act where the English version is for reference only, and the latest version is in Japanese), list of existing additives,

		list of natural flavor based raw materials and list of general dietary additives. Generally, only the substance names of additives and the usage names of some additives are listed in the above list. The second part of the Specifications and Standards for Foods, Additives, etc. covers the standards of food additives (the English version is for reference only, and the latest version is in Japanese). This part specifies the test methods, composition specifications, preservation standards, manufacturing standards and the use standards of some additives for designated additives and existing additives. **(3) Contaminants** The General Composition Specifications section in the Specifications and Standards for Foods, Additives, etc. stipulates the limit requirements for radioactive cesium (generally referred to as cesium 134 and 137) in food shall not exceed 100 Bq/kg. The Limits on Residual Polychlorinated Biphenyls (PCBs) in Food stipulates that the limit of PCBs in food (in total) shall not exceed 0.5 ppm. **(4) Mycotoxins** Regarding the Management of Foods Containing Total Aflatoxins stipulates that the limit requirements for total aflatoxins (the sum of aflatoxins B_1, B_2, G_1, G_2) in food shall not exceed 10 µg/kg. **(5) Pesticides and veterinary drugs** The General Composition Specifications section in the Specifications and Standards for Foods, Additives, etc. stipulates the limits of pesticide and veterinary drug residues for food raw materials and some processed foods, where, in principle, foods must not contain antibiotics and chemical compounds, and at the same time, a list of pesticides and veterinary drugs that cannot be detected in all foods is listed. The complete list of MRLs for agricultural chemicals in foods (as of Mar 2024). For processed foods that do not have specific limits on pesticide and veterinary drug residues, the raw materials used in the processed food must meet the pesticide and veterinary drug residue limits specified in the Specifications and Standards for Foods, Additives, etc.; Or the processed food does not contain pesticides and

		other ingredients that exceed the amount (uniform tolerance) stipulated by the Minister of Health, Labour and Welfare in Article 11, Item 3 of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). Based on Ministry of Health, Labor and Welfare's introduction of the uniform tolerance, the pesticide and veterinary drug residue limit must be less than or equal to 0.01 ppm.
6	**Labelling, packaging and marking requirements**	**(1) Labelling** The Food Labelling Act (the English version is for reference only, and the latest version is in Japanese) stipulates the framework requirements for food labelling. The content is divided into six parts namely general provisions, food labelling standards, measures against improper labelling, requests for injunctions and reports, miscellaneous provisions, and penal provisions. Sterilised meat products have special mandatory labelling matters, in addition to the above-mentioned common labelling matters of processed foods, that must be labelled, for example, the sterilization method, sterilization temperature, sterilization time and other information. In accordance with the Food Labelling Act (the English version is for reference only, and the latest version is in Japanese), the Food Labelling Standard stipulates the labelling requirements for processed foods, fresh foods, and food additives. The content is divided into five parts namely general rules, processed food labelling rules, fresh food labelling rules, food additive labelling rules, miscellaneous. In particular, Article 3 of the Food Labelling Standard stipulates that foods intended for sale should be labeled with the name of the food, allergen, preservation method, expiration date, ingredients, additives, the nutritional value and caloric value, the net content, country of origin, and the person responsible for the label (for example, importers). In particular, Article 3 of the Food Labelling Standard covers the labelling of nutrition information panel. The declaration of energy, protein, fat, carbohydrate, and salt equivalent is compulsory in food labels. The nutrient content must be presented in terms of per 100g or per 100ml as well as per serving, per package and other units (for example, 1 packet). The amount of each serving must also indicate.

		In particular, Article 3 of the Food Labelling Standard covers the declaration of allergens in the food label. Products which must mark as allergens include shrimp, crab, wheat, buckwheat, milk, peanuts, eggs, and walnuts. In addition, Labelling for Foods Containing Allergens covers the declaration of allergens in the food label. Products which must label as allergens include almonds, abalone, cuttlefish, salmon roe, oranges, cashews, kiwi, beef, sesame, salmon, mackerel, soybeans, chicken, bananas, pork, pine mushrooms, peaches, yams, apples, and gelatin. In particular, Article 8 of the Food Labelling Standard stipulates other labelling requirements. For example, raw materials and additives should be labeled separately and respectively marked after the guide words of two labelling items: the name of raw materials and the name of additives; the label text must be in Japanese so that it is easy for consumers to read and understand; the nutrition information panel is specified; the label text color and the background color should not be the same, it should be a contrast color; the font size should be 8 points or more (Japanese Industrial Standard Dimensions of Printing Types Z8305 (1962)) and if the labelling area of the outer packaging is less than 150cm², the font size is 5.5 points or more, etc. In particular, Article 18 of the Food Labelling Standard stipulates that fresh foods need to be labeled with their names, imported livestock products need to be labeled with their country of origin, and radiation-exposed foods need to be labeled with the date of radiation exposure. **(2) Packaging and marking requirements** The third part of the Specifications and Standards for Foods, Additives, etc. covers the appliances, containers and packaging. This part specifies the specifications and manufacturing methods of appliances, containers, and packaging. The general standards for container and packaging are defined. And the requirements for different container packages are formulated according to the material of the container packaging. Based on the relevant provisions of the Act on the Promotion of Effective Utilization of Resources (the English version is for reference only, and the latest version is in Japanese), the identification mark (recycling mark) is

		mandatory for food containers and packaging made of plastic or paper, etc. For such specific marking requirements, please refer here.
7	**Other information**	**(1) Contact Information** Animal Quarantine Service, MAFF for questions regarding import of animal products into Japan **(2) WTO Import Licensing Procedures** Japan's legislation and notifications **(3) Designated place of import** According to Article 38 of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese), designated quarantine objects can only be imported at specified ports or airports. Article 47 of the Ministerial Ordinance for Enforcement of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese) clearly enumerates the import ports and airports of designated quarantine objects. Each port of entry or airport has stipulated the types of designated quarantine objects that the port or airport is allowed to import. Refer to the list of animal quarantine offices in ports and airports where the designated quarantine objects are allowed to be imported. **(4) Import supervision and guidance plan** In accordance with the relevant provisions of Article 22 of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), the Ministry of Health, Labour and Welfare and the Prime Minister of the Cabinet formulate relevant guidelines for the implementation of monitoring and guidance by the country and prefectures. Article 23 of the same law stipulates that the Minister of Health, Labour and Welfare shall, in accordance with this guideline, formulate relevant plans (hereinafter referred to as the Imported Food Monitoring and Guidance Plan) for the implementation of the State's monitoring and guidance of imported food, additives, appliances, containers and packaging for the next year with the supervision and inspection of food. The imported food monitoring and guidance plan mainly stipulates the items and related matters that should be subject to key supervision and guidance based on the place of production or other

		aspects, the related matters that guide the importing business operators to carry out independent sanitation management, and other necessary matters. The Imported Foods Monitoring and Guidance Plan for FY 2023 stipulates the key contents of the 2023 imported food supervision and guidance (applicable from 2023-04-01 to 2024-03-31), mainly including the implementation of key supervision and guidance. Matters, such as the formulation of a monitoring plan for additive compliance, residual pesticides, etc., and clarification of countermeasures for imported foods that violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). The monitoring plan is detailed in attached Table 1. The Imported Foods Monitoring and Guidance Plan for FY 2023 confirms import declaration and other important supervision and guidance matters, which mainly introduces the contents of three parts: monitoring inspection, administrative inspection, and ordered inspection. Monitoring inspection conduct wide-ranging inspections on various imported foods and food sanitation. It is an inspection carried out by the Ministry of Health, Labour and Welfare in accordance with the "Monitoring Guidance Plan" formulated every year. During the monitoring and inspection of imported food, the frequency of monitoring and inspection will be increased to 30% for the first time a violation is found, and the monitoring and inspection of the product will be strengthened. If the exporting country has ascertained the cause and adopted effective countermeasures, or inspected more than 60 products without the same violations during one year from the date of enhanced monitoring and inspection, the enhanced monitoring and inspection of the product will be lifted. The Ministry of Health, Labour and Welfare publishes relevant notices on strengthening monitoring inspections or canceling monitoring inspections on the monitoring inspection implementation notice website. Administrative inspection (excluding surveillance inspection) is carried out on site by food sanitation surveillance officers of the quarantine office as needed when food products are first imported, when violations of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) are found, or when accidents occur in transit. This inspection will also check whether the submitted import declaration and the actual imported products are compatible.

		Ordered inspection is performed when foods are found to violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) or are deemed to be highly likely to violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) during inspections during the guided inspections (independent inspections) or monitoring inspections, etc. The importer will be subject to ordered inspection every time they import. When one of the following two conditions occurs, the command for ordered inspection will be triggered. a. When the imported product has caused or is likely to cause damage to the public health of the exporting country or Japan, or when aflatoxins, pathogenic microorganisms, etc. are found to violate the provisions of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) based on the results of monitoring inspections, etc., the manufacturer, processor, etc., or the same product of the exporting country shall be immediately subject to ordered inspection. b. Based on the monitoring and inspection results, if the same product exported by the same manufacturer, processor, etc. or exporting country has multiple violations of pesticide residues, etc., taking into account the country's sanitation control regulations and the past legal compliance records of the imported food, all or part of the imported food shall be subject to ordered inspection. When one of the following two conditions is met, the ordered inspection will be lifted, and the normal imported food inspection system will be restored. a. When the exporting country has identified the cause and issued new regulations based on the inspection results, and strengthened the management and inspection of pesticides, etc., and the measures are proved valid through bilateral consultations, on-site inspections, or import inspections, etc., the ordered inspection will be lifted. b. For imported foods subject to ordered inspection due to pesticide residues, etc., from the date of notification of the ordered inspection (if there are still violations after being notified, it will be counted from the date of the

		most recent violation) within 2 years, no new violations occurred, or no new violations occurred within 1 year, And when the number of ordered inspections exceeds 300, the ordered inspection will be lifted. Within a period of time after the ordered inspection is lifted, when there is a certain degree of statistical credibility that the product may be violated in the relevant inspection items of imported food, etc., the frequency of monitoring and inspection of the product will be increased. If there is a violation, it will be immediately subject to ordered inspection. Similarly, the Ministry of Health, Labour and Welfare will issue a notice regarding the ordered inspection or cancellation of the ordered inspection on the ordered inspection implementation notice website. The Imported Foods Monitoring and Guidance Plan for FY 2023 clarifies the countermeasures for imported foods that violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). It is mentioned that when imported food is found to violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), the quarantine office and other relevant departments should order the importer to find out the cause, formulate countermeasures to prevent recurrence, and implement the abandonment or recall of the product; The Ministry of Health, Labour and Welfare takes necessary measures such as strengthening inspections when importing related products. In addition, the Ministry of Health, Labour and Welfare publishes content related to violations of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) on its official website, including the name of the importer, the name of the violator (such as the manufacturer), and the reason for the violation. For specific matters, please refer to the Recent Cases of Violation of the Food Sanitation Act. **(4) Autonomous recall** From June 1, 2021, when food entrepreneurs (producers, importers, etc.) realize that the products they produce or import have violated or believe that they may violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), they will be subject to voluntary recalls of food and then the information must be reported to the Ministry of Health, Labour and Welfare through the local competent department, and the Ministry of Health, Labour and Welfare will disclose the recall information to consumers to prevent or affect the health of consumers. For details, please refer to the voluntary recall website.

		For more details: Procedures of Import Notification of Foods and Related Products, Information Regarding Import Procedures for Food, Classification of Import-Prohibited Areas for Cloven-Hoofed Animals and their Meat, etc. (Summary), and *Specifications and Standards for Foods, Food Additives (2010) **Although this document has expired, it provides a historical record of the relevant specifications in English*

Disclaimer: SFA is providing this document for information purposes only. While care has been expended in the preparation of this report, SFA makes no representation or warranty, express or implied, as to the accuracy or completeness of any information contained in this document. Appropriate professional advice should be obtained before relying on or acting on any of the information contained in this document, and neither SFA nor any of its officers, employees or agents shall be held liable for any loss or damage, whether direct or indirect, as a result of any improper or incorrect use of the information in this document.