SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Thailand (TH)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 0201 – 0210, 1501 – 1503, 1506, 1516, 1518, 1601/02

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**	Meat and meat products are not eligible for export from Singapore to Thailand. According to Thailand Food Classification Guidelines, meat and meat products in Thailand include (i) fresh meat; (ii) processed meat, poultry, and game products in whole pieces or cuts; (iii) processed comminuted meat, poultry, and game products; and (iv) edible casings. Refer to **Annex** for the full list of meat and meat products as defined in the Thailand Food Classification Guidelines (pages 47 to 52). In Thailand, "moving animals" (such as live poultry) or "carcasses" of animals (such as cow, goat, sheep, pig, bird, chicken, duck, goose, and including eggs) are regulated under the Animal Epidemic Law B.E.2558 (2015) [English translation]. Thailand Division of Veterinary Inspection and Quarantine also stipulates that fresh meat imported into Thailand must come from sources certified by the Department of Livestock Development (DLD) in Thailand. The DLD published the approved list of countries (and establishments) that (can export) animal and animal products into Thailand (*webpage under maintenance*) and another list of countries and production enterprises certified to export livestock products into Thailand in two different websites. Singapore is not included in the lists of certified countries. Singapore thus cannot export fresh meat to Thailand. In addition, the Animal Epidemic Law B.E.2558 (2015) [English translation] defines "carcass" as "a body or part of a body of a dead animal or anything derived from living or dead animals, and shall include cooked food comprised of, made or prepared from carcasses, or finished artificial items made from carcasses." This means

		the legislative scope covers agriculture livestock, fresh meat, and cooked meat. Singapore therefore cannot export meat products to Thailand.
2	**Importing country authority**	According to the responsibilities of the various food safety regulatory agencies in Thailand, fresh meat and meat products are jointly managed by Thailand Food and Drug Administration (TFDA), Ministry of Agriculture and Cooperatives (MOAC), Ministry of Commerce (MOC), and Thai Customs Department. The DLD, an organisation under the MOAC, is responsible for formulating regulations on animal diseases, animal slaughter, import and export management of fresh meat and meat products, as well as the monitoring, supervision, and inspection of fresh meat. The TFDA is responsible for formulating relevant regulations, as well as the monitoring, supervision, and inspection of meat products. The MOC is responsible for the formulation of relevant regulations based on trade agreements between countries and regions. Thai Customs Department is mainly responsible for customs clearance inspection of imported meat and meat products.
3	**Pre-export approvals by the importing country**	**Products** If Singapore wants to export fresh meat and meat products to Thailand, the Singapore Food Agency (SFA) should apply to Thailand for certification in accordance with A Brief Procedure for Import of Live Animals and/or Animal Products into the Kingdom of Thailand B.E.2561 to obtain market access qualifications. The specific processes are as follows: SFA applies to DLD which will be assessed and on-site audited by relevant Thailand institutions; if the audit is passed, the import requirements for each item will be made in negotiation with Singapore authorities and submitted to the Market Access Committee of Thailand for clearance. For the import of meat and meat products, importers need to obtain the necessary import documents. The Regulations on the Administration of Import and Export of Animals or Animal Ketones B.E.2563 stipulates that importers need to obtain an import permit issued by the MOAC before importing fresh meat. Application for Import and Export of Animals or Animal Ketone Bodies B.E.2558 stipulates the documents to be submitted when applying for such an import permit. The Food Processed or Cooked from Animal Carcasses is Regarded as Animal Ketone Body B.E.2561 under the Animal Epidemic Law (B.E.2558) issued by the MOAC, since 13 August 2018, states that sausages, cured meat,

		smoked meat, honey, preserved eggs etc, must meet the same import requirements as fresh meat when imported. In addition, Thailand Ministry of Public Health (MOPH) Food Division will announce notifications concerning updates in food policies. For instance, the Notification of the Ministry of Public Health (No. 424) B.E.2564 Foods Prohibited to Produce, Import and Sell and Notification of the Ministry of Public Health (No. 430) B.E.2564 Amendment of Notification No. 424 stipulate the types and parts of animals and plants that are prohibited from export to Thailand. When exporting to Thailand, exporters need to pay special attention to whether there are any categories that Thailand prohibits from importing. **Establishments** Establishment listing is required for meat and meat products exported from Singapore to Thailand. **Importer** The Thai Customs Department stipulates that all those who need to go through customs clearance procedures need to be registered with the customs. Therefore, importers need to register with the customs according to this requirement. According to the Food Act B.E.2522, it is the responsibility of "food importer", who has a company located in Thailand, to get the import license covered to food categories that they want to import and they have to register for the FDA serial number by themselves. The Food Act B.E.2522 stipulates that all importers need to obtain an import license issued by the TFDA before they can import food into Thailand. Please see the public manual for entrepreneurs of food products under guidelines for entrepreneurs for reference.
4	**Export certificates for food**	When exporting fresh meat and cooked meat products to Thailand, a Health Certificate issued by the competent authority in the country of origin and a Certificate of Origin are required. Exporting all foods (including fresh meat) to Thailand will need to provide certification documents that are not lower than the requirements of Thailand Good Manufacturing Practice (GMP). Additional certificates apply to raw beef or beef products.

		(1)Health Certificate An Export Health Certificate issued by the Singapore Food Agency (SFA) is required for each consignment of meat and meat products. For exports of food such as cooked fully dried meat snack that require an Export Health Certificate, you may forward the import permit/conditions to SFA here. **(2)GMP Certificate or Equivalent (Such as ISO 22000)** All food exported to Thailand should have the certification documents of the food production system listed in the Notification of the Ministry of Public Health (No. 420) B.E.2563 Food Production Processes, Production Equipment/Utensils, and Storage Practices or the Attachment on Examples of Food Production System Standards Equivalent to That in the Notification No. 420 (PSEONI MOPH NO.420). The documents must be original, and the language should be Thai or English. PSEONI MOPH NO.420 stipulates that GMPs accepted can be any following: GMP by Codex, HACCP, ISO 22000, etc. The organization issuing the certificate can be the government agency responsible for the relevant certification in the country of origin, other agencies recognized by the competent authority of the country of origin, or an organization that complies with the CAC/GL 26-1997 audit and certification system. The GMP 420 (regarding the certificate of production premises) provides guidelines on the revised requirements and records of domestic GMP audits to be up-to-date in line with international standards. **(3)Specific Certificate Requirements for Beef or Beef Products** Only countries or regions where the risk of Bovine Spongiform Encephalopathy (BSE) is controllable or negligible can export beef or beef products to Thailand. In addition, different certificates are required depending on the product status of the beef. For example, beef raw materials need to be supported by inspection certificate while beef products need to be accompanied by certificate from third party institutions recognized by the competent authority of the exporting country. For detailed requirements, please refer to the Notification of the Ministry of Public Health (No. 377) B.E.2559 (2016) Re: Designation of Requirements and Conditions for Import Food with Risk from Bovine Spongiform Encephalopathy.

5	**Regulations and standards**	Fresh meat and meat products exported to Thailand must comply with relevant Thai laws and regulations. The following content is for reference: **(1)Pesticide Residues** In Thailand, the limits of pesticide residues in food must comply with the Notification of Ministry of Public Health Notification (No. 387) B.E.2560 (2017) Re: Food Containing Pesticide Residues (Pesticide Residues in Food) and its amendments Notification (No. 393) Food Containing Pesticide Residues (Pesticide Residues in Food) (No. 2) and Notification (No. 419) Food Containing Pesticide Residues (Pesticide Residues in Food) (No. 3). These laws and regulations stipulate the maximum residue limit (MRL), extraneous maximum residue limit (EMRL) and residue detection methods that imported foods (including fresh meat such as mammalian meat, offal, and fat, etc.) must comply with. For those that has not established the limit, the default limit will be 0.01mg/kg. They also list the types of pesticides that must not be detected and the limit requirements for various types of pesticides in different foods. **(2)Veterinary Drug Residues** The limit of veterinary drug residues in food must comply with the Notification of the Ministry of Public Health (No. 303) B.E.2550 (2007) Re: Veterinary Drugs Residues in Foods. The regulations stipulate the definitions of veterinary drugs, veterinary drug residues and foods containing veterinary drug residues; food containing veterinary drug residues shall be managed according to the quality standardized food; the maximum residue limits of veterinary drugs in foods such as target tissues of cattle, pigs, sheep, birds, rabbits, goats, chickens, turkeys, horses, and deer are listed in the attachments; analysis methods of veterinary drug residues must meet the requirements of the TFDA. **(3)Contaminants** The limits of contaminants in food in Thailand must comply with the following regulations: • Notification of the Ministry of Public Health (No. 414) B.E.2563 Re: Revision of Standards for Contaminants in Food; • Notification of the Ministry of Public Health (No. 413) B.E.2563 Amendment of Standards for Contaminants in Food;

		• Notification of the Ministry of Public Health (No. 334) Re: Standard of Food Contaminated with Radionuclide; • Notification of the Ministry of Public Health (No. 269) B.E.2546 (2003) Re: Prescribed Standards for β-Agonist Chemicals Group Contamination in Foods; and • Notification of the Ministry of Public Health (No. 268) B.E.2546 (2003) Re: Prescribed Standards for Some Chemicals Contamination in Foods. Among them, Notification No. 413 and Notification No. 414 stipulate that food contained contaminants shall be the prescribed standard food, and shall comply with the contaminants limit requirements. The regulations stipulate the definition of contaminants and the limit requirements for cadmium, tin, lead, methylmercury, mercury, arsenic, radioactive substances, cyclopropene fatty acid, hydrocyanic acid, etc in food. Notification No. 334 stipulates that nuclear contaminated food belongs to quality standardized food. The limit requirements and inspection methods of radionuclides iodine-131, cesium-134 and cesium-137 in food shall be implemented in accordance with the requirements of this regulation. It also requires that the radionuclide inspection certificate provided by the food importer must be issued by the government laboratory or laboratory recognized by the government of the country of origin and in line with international standards. Notification No. 269 stipulates that β-Agonists and their salts (including metabolites), chloramphenicol and its salts (including its metabolites), nitrofuran metabolites shall not be detected in food. The detection method shall comply with the Limits and Analysis Methods of Specific Pollutants in Food notified by the TFDA. Notification No. 268 stipulates that chloramphenicol, furacilin, nitrofuran, furantoin and corresponding salts shall not be detected in food. The detection methods of these substances shall comply with the Limits and Analysis Methods of Specific Pollutants in Food notified by the TFDA. **(4)Toxins** Notification No. 414 stipulates the limit requirements for toxins such as aflatoxin and fumonisin in food. **(5)Microorganisms**

		The Notification of the Ministry of Public Health (No. 416) B.E.2563 (2020) Re: Prescribing the Quality or Standard, Principles, Conditions and Methods of Analysis for Pathogenic Microorganisms in Foods stipulates the limit requirements of pathogenic microorganisms in food (including ready to eat meat products, refrigerated animal products, frozen animal products, meat products, etc.) in the form of a schedule. Except for the limited microorganisms specified in laws and regulations, foods must not contain pathogenic microorganisms. **(6)Food Additives and Nutrition Fortification** Thailand's requirements on the use of food additives are covered in several regulations, including the • Notification of the Ministry of Public Health (No. 444) B.E.2566 Re: Prescribing the Principles, Conditions, Methods, and Proportion of Food Additives (No. 3); • Notification of the Ministry of Public Health (No. 418) Re: Prescribing the Principle, Conditions, Methods and Proportion of Food Additives (No. 2); • Notification of the Ministry of Public Health (No. 417) B.E.2563 Re: Prescribing the Guidelines, Conditions, Methods of Use and Ratio of Food Additives (No. 1); • Notification of the Ministry of Public Health (No. 281) B.E.2547 (2004) Re: Food Additives with related amendments Codex Advisory Specification for the Identity and Purity of Food Additives (No. 1); Notification (No. 363) B.E.2556 Food Additives (No. 2) and Notification (No. 372) B.E.2558 Food Additives (No. 3) According to the above-mentioned regulations, food additives belong to special controlled foods, which refer to substances that are not normally used as food or basic food ingredients but are added to food for technical functions to improve the quality or characteristics of food. Food additives also include substances that are not directly added to food but are put into packaging containers with food in order to achieve relevant technical functions, such as desiccants, oxygen scavenging agent, and so on. The use limit of food additives must comply with the specific provisions in Schedule No. 1 of Notification No. 444 (effective 7 December 2023), which lists the INS number and name (including synonyms) of additives, limit and corresponding remarks, including the requirements for the use of additives in raw and fresh livestock,

		processed livestock and poultry meat, and other products. If food manufacturers intend to use food additives not in Schedule No. 1, they need to apply to the TFDA. The Methods and Standards for Adding Nutrients to Foods stipulates the requirements for adding nutrients to foods as food fortifiers. **(7)Product Specifications** The Notification of the Ministry of Public Health (No. 243) B.E.2544 (2001) Re: Some Meat Products stipulates the definition of meat products, labelling requirements and GMP requirements, etc.
6	**Labelling, packaging and marking requirements**	**(1)Labelling Requirements** Food labelling is subject to the Notification of the Ministry of Public Health (No. 367) B.E.2557 (2014) Re: Labelling of Prepackaged Foods and its amendments Notification (No. 383) B.E. 2560 Labelling of Prepackaged Foods (No. 2); Notification (No. 401) B.E.2562 Labelling of Prepackaged Foods (No. 3), and Notification (No. 410) B.E.2562 Labelling of Prepackaged Foods (No. 4) related requirements. The above regulations stipulate that, except for exemptions, the labels of foods which are pre-packed in containers and sold directly to consumers must identify the basic information of the food, such as food name, ingredients, net weight, manufacturer or importer information, food serial number, date, and allergen information. Some foods also need to indicate the nutritional information of the product in accordance with the Notification of the Ministry of Public Health (No. 445) B.E. 2566 Re: Nutrition Labelling (effective 2 July 2024). The regulation stipulates how to label nutritional information. Nutritional labelling is mandatory for the following types of food: foods making a specific nutritional claim; foods that make use of nutritional values in sales promotion that specifically target a group of consumers (e.g., students, executives, elderly people, etc.); other foods which may be specified by the TFDA. The Notification of the Ministry of Public Health (No. 182) B.E. 2541 (1998) Re: Nutrition Labelling and its amendments Notification (No. 219) B.E.2544 Nutrition Labelling (No. 2) and Notification (No. 392) B.E.2561 Nutrition Labelling (No. 3) would be repealed on 2 July 2024. Furthermore, the Notification of the Ministry of Public Health (No. 446) B.E.2566 Re: Food Products Required to Bear Nutrition Labelling and Guideline Daily Amounts, GDA Labelling (No. 2) and Notification of the Ministry

		of Public Health (No. 394) B.E.2561 (2018) Re: Food Products Required to Bear Nutrition Labelling and Guideline Daily Amounts, GDA Labelling also stipulates that 13 kinds of foods (snacks; chocolate and chocolate flavoured like products; bakery products; semi-processed foods; chilled and frozen read-to eat meals; beverages etc.) must be labelled with guideline daily amounts version nutrition labels. In addition, the Notification of the Ministry of Public Health (No. 447) B.E.2566 Re: Health Claims in Foods to be Displayed on a Label (effective 2 July 2024) stipulates requirements for making health claims, nutrient function claims, and claims to reduce the risk of diseases on food labels. On top of the general label, some meat products also need to comply with the Notification of the Ministry of Public Health (No. 243) B.E.2544 (2001) Re: Some Meat Products. Among them, meatballs, sausages, fermented pork, minced meat, Chinese sausages, and products made with the same process and packed in containers for sale need to be labelled. The label must be in Thai and must not deceive or mislead consumers. The contents of the meat product label need to indicate the following: food name, food serial number, manufacturer's name and address, importer's name, importer's address, import country, net content, production date, shelf life, and preservatives used (if any). Ready-to-cook and Ready-to-eat products should comply with the requirements of the Notification of the Ministry of Public Health (No. 237) B.E.2544 (2001) Re: Labelling of Ready-to-Cook Foods and Ready-to-Eat Foods, the content to be declared include food name, food serial number, manufacturer or importer information, net weight, ingredients, additives, spices, production date, shelf life and storage conditions (if applicable). The Notification of the Ministry of Public Health (No. 325) Re: Irradiated Food stipulates that the label of irradiated food must indicate the information of the manufacturer and the irradiator, "irradiated" letter or similar in meaning messages, as well as irradiation label, irradiation year, month, day, and irradiation purpose. Thailand government has banned the commercial planting of transgenic crops but allows the imports of transgenic soybeans and corns for a wide range of domestic uses in both the feed milling and food processing industries. The Notification of the Ministry of Public Health (No. 431) B.E.2565 (2022) Re: Food Derived from

		Genetically Modified Organisms stipulates the definitions and conditions for genetically modified foods, list of approved genetically modified traits or events with unique identifier, and that new genetically modified foods must pass the food biosecurity assessment conducted by the Thailand authorities before introducing to market. The Notification of the Ministry of Public Health (No. 432) B.E.2565 (2022) Re: Labelling of Food Derived From Genetically Modified Organisms stipulates the mandatory labelling requirements for genetically modified foods where the transgenic organism threshold is 5% and prohibits non-genetically modified labelling such as "no genetically modified ingredients." The Notification of the Ministry of Public Health (No. 251) B.E.2545 (2002) Re: Labelling of Food Obtained Through Certain Techniques of Genetic Modification / Engineering has been repealed. The Notification of the Ministry of Public Health (No. 433) B.E.2565 (2022) has repealed the Notification of the Ministry of Public Health (No. 365) B.E.2556 (2013), thus no longer requiring that the labelling of "Premium" on food labels to be approved by the TFDA. **(2)Food Packaging Materials** The Notification of the Ministry of Public Health (No. 92) B.E.2528 Re: Prescription of Quality or Standard for Food Containers, Use of Food Containers and Prohibition of Materials Used as Food Containers stipulates that food packaging and containers must be clean, must not be harmful to human health due to other substances contaminating the food, must not contain any pathogenic microorganisms, must not stain food, etc. It specifies the limit requirements for lead and cadmium in various food packaging containers. The Notification of the Ministry of Public Health (No. 435) B.E.2565 (2022) Title: Specification of Qualities or Standards of Food Packaging Made from Plastic stipulates that the basic requirements for *plastic* packaging containers should be as follows: clean; no other substances harmful to the human body can contaminate the food; no pathogenic microorganisms; no food dyeing; prohibit the use of chemical fertilizers, toxic substances or other harmful substances as raw materials for the production of food containers or packaging. The regulations also list the residual limit requirements for heavy metals and other pollutants in various plastic materials in the form of a schedule. The Notification of the Ministry of Public Health (No. 295) B.E.2548 (2005) had been repealed.

7	**Other information**	The recommended standards for fresh meat and meat products issued by Thailand can be found in the National Bureau of Agricultural Commodity and Food Standards. **Recommended Standards:** (1) TAS 9023-2021: General Principles of Food Hygiene: Good Hygiene Practices (2) TAS 9007-2005: Safety Requirements for Agricultural Commodity and Food (3) TAS 6007-2005: Chicken Meat **WTO Import Licensing Procedures** Thailand's legislation and notifications **ASEAN resources on prepared / processed foods** Regulation - Thailand (contains a comprehensive list of regulations, standards, and decrees in static PDF files) **ASEAN Trade Repository** ASEAN Member States' National Trade Repositories Search Harmonised Standards in ASEAN **Contact Information** The contact information of the relevant departments in Thailand are as follows: (1) Thailand Food and Drug Administration E-mail: saraban@fda.moph.go.th Tel: 0-2590-7000 (2) Food Division, Thailand Food and Drug Administration E-mail: food@fda.moph.go.th Tel: 0-2590-7032 (3) Ministry of Agriculture and Cooperatives E-mail: webmaster@opsmoac.go.th Tel: 0-2281-5884 (4) Department of Livestock Development, Bureau of Disease Control and Veterinary Services E-mail: info@dld.go.th Tel: 0-2653-4444 (ext 4151) (5) Department of Fisheries E-mail: support@fisheries.go.th, Tel: 0-2562-0600 (6) Ministry of Commerce E-mail: webmaster@moc.go.th Tel: 02-507-7000, 02-507-8000 (7) Thai Customs Department E-mail: saraban@customs.go.th Fax: 0-2667-7767

Annex

Thailand's Classification of Meat and Meat Products (Based on Google Translate)

Food Category Code	Food Type Description	Food Examples
08.0	**Meat and meat products**	
08.1	**Fresh meat, poultry, and game** Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colours that are used for certification stamps on the surfaces of fresh cuts of meat and indicated in the Food Category System with a notation for "stamping, marking or branding the product." Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g., glazed ham, and barbecued chicken). In the Food Category System, this is indicated with a notation for "use as a glaze or coating (surface treatment)." It should be noted that the coatings marketed per se are included in food categories 04.1.2.8 (fruit-based glazes, e.g., for ham) and 12.2 (spice rubs).	- Deer, ostrich, pigeon, quail, goat, sheep, rabbit, boar, etc. - Fresh crocodile, frog, and sea turtle meat
08.2	**Processed meat, poultry, and game products in whole pieces or cuts** Includes various treatments for non-heat-treated meat cuts (08.2.1) and heat-treated meat cuts (08.2.2).	
08.3	**Processed comminuted meat, poultry, and game products** Includes various treatments such as curing, salting, drying, and pickling for non-heat-treated products (08.3.1) and treatments such as sterilization and canning for heat treated products (08.3.2).	

08.4	**Edible casings** Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources that contain the sausage mix.	- Artificial fillings made from collagen, cellulose, or food grade synthetics. - Natural fillings such as pork or lamb intestines.

*All Level 2 food categories have been translated. Level 3 and 4 food categories have not been translated.

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