SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	United States of America (US)
Food Product Category	Fruits & Vegetables & Their Products
Product Code	HS Codes: 0701 - 0714, 0801 - 0814, 2001 - 2009

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 approved in Agriculture Commodity Import Requirements (ACIR) new database as well as processed fruits and vegetables are eligible to be exported from Singapore to the United States (US). Please click "Plants and Plant Products Not for Propagation" in ACIR, select "Singapore" under *Enter Country* and click "Search," tick "Fruits and Vegetables" under *Article Type (Select Attributes)* and click "Filter," in order to view the specific import requirements of fruits and vegetables and their products from countries. In general, as observed, if the *Process Type (Select Attributes)* of fruits and vegetables are - "fresh" or "fresh cut", then such foods would be typically classified as inadmissible (means cannot be imported into the US). Some exception include but not limited to bat nut or devil pod (fruit) from all countries and fresh cut peach from all countries - "blanched" or "boiled" or "candied" or "cooked" or "crushed" or "dried" or "extracted" or "ground" or "juiced" or "juiced, frozen" or "pickled" or "preserved in liquid" or "pureed" or "quick frozen" or "roasted" or "steamed" or "sterilized", then such foods would come with import requirements (means can be imported into the US under stipulated import conditions)
2	**Importing country authority**	Food and Drug Administration (FDA) is the regulatory agency responsible for ensuring that imported fruits and vegetables and their products are safe, wholesome, correctly labelled and packaged through the Federal Food, Drug and Cosmetic Act (FD&C). This is accomplished, in part, by inspecting the production, processing, and distribution of foods and examining samples to ensure compliance with the FDA's statutory requirements.

		United States Department of Agriculture (USDA)'s Animal and Plant Health Inspection Service (APHIS) protects the health of US agriculture and natural resources against invasive pests and diseases, regulates genetically engineered crops, administers the Animal Welfare Act, and helps people and wildlife coexist.
3	**Pre-export approvals by the importing country**	**(1) Country-level approval** APHIS's Plant Protection and Quarantine (PPQ) regulates the importation of plants and plant products under the authority of the Plant Protection Act. PPQ program safeguards US agriculture and natural resources against the entry, establishment, or spread of economically and environmentally significant pests, and facilitates the safe trade of agricultural products. According to Code of Federal Regulations (CRF), Title 7 Agriculture, Subtitle B, Chapter III, Part 319 Foreign Quarantine Notices, Section 319.56-4 Authorization of certain fruits and vegetables for importation 4, no fruit or vegetable is authorized importation into the US unless the Administrator has determined that the risk posed by each quarantine pest associated with the fruit or vegetable can be reasonably mitigated by the application of one or more phytosanitary measures designated by the Administrator and the fruit or vegetable is imported into the US in accordance with, and as stipulated in, the permit issued by the Administrator. To obtain access to US market for a fruit, vegetable, plant, or plant product that is not already an approved commodity, the exporting country must initiate a commodity import request. For more information, please see Commodity Import Approval Process and Approved Commodities. **(2) Establishment-level approval** **Listing and registration of all food establishment as regulated by FDA** According to the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, any facility (domestic and foreign) engaged in manufacturing, processing, packing, or holding food for consumption in the United States must register with FDA, and FDA should be given advance notice on shipments of imported food. Information and tips on how to register a facility can be found at Registration of Food Facilities and Other Submissions. Registration is valid for two years. There are specific registration procedures and process filing for acidified and low-acid canned food (LACF)

		commercial processor. **(3) Relevant permit** Plant Health Permits (such as Organism and Soil Permit, Plants and Plant Products Permit, Transit Permit) are required for the importation, transit, domestic movement, including interstate, and environmental release of Organisms that impact plants, and the importation and transit of Plants and Plant Products under authority of the Plant Protection and Honeybee Acts. **(4) Prior notice of imported foods** The FDA Food Safety Modernization Act (FSMA) signed on 4th January 2011 aims to ensure the US food supply is safe by shifting the focus of federal regulators from responding to foodborne illness to preventing it. On 5th May 2011, the FDA published an interim final rule requiring that a person submitting prior notice of imported food, including food for animals, to report the name of any country to which the article has been refused entry. For more information on the Prior Notice System Interface (PNSI), see Filing Prior Notice.
4	**Export certificates for food**	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 CFR, Title 7 Agriculture, Subtitle B, Chapter III, Part 319 Foreign Quarantine Notices, Section 319.75-9 Inspection and phytosanitary certificate of inspection, any fruit, vegetable, or other plant product designated as a regulated article and grown in a country maintaining an official system of inspection for the purpose of determining whether such article is free from injurious plant diseases, injurious insect pests, and other plant pests shall be accompanied by a phytosanitary certificate of inspection from the plant protection service of such country at the time of importation or offer for importation into the US. Such certificate may cover more than one article and more than one container kept together during shipment and offer for importation.
5	**Regulations and standards**	Interested exporters who wish to export fruits and vegetables and their products to the US must meet all their regulations and standards. The following contents are provided as a guide: **(1) Pesticide residues**

		Environmental Protection Agency (EPA) regulates the amount of each pesticide that may remain in and on foods. FDA tests food produced in the US and food imported from other countries for compliance with these residue limits. USDA tests meat and milk. The list of tolerances and exemptions is compiled in the CFR, Title 40 Protection of Environment, Chapter I, Subchapter E, Part 180 Tolerances and Exemptions for Pesticide Chemical Residues in Food. **(2) Contaminants** FDA also oversees the safety of the US food supply (domestic and imports) by monitoring contaminants in food and assessing the potential exposure and risk posed by chemical contaminants. For more information, refer to Environmental Contaminants in Food, Process Contaminants in Food, and Natural Toxins in Food. Compliance Policy Guides (CPGs) explain FDA's policy on regulatory issues related to FDA laws or regulations. CPG Sec. 555.400 Aflatoxins in Human Food provides guidance for FDA staff on aflatoxins in human food. CPG Sec. 555.425 Foods, Adulteration Involving Hard or Sharp Foreign Objects stipulates the requirements for hard or sharp foreign objects in food. CPG Sec. 555.450 Foods – Adulteration Involving Infestation stipulates the requirements for rodenticide in food. CPG Sec. 555.880 Guidance Levels for Radionuclides in Domestic and Imported Foods stipulates the requirements for radionuclides in food. Guidance for Industry: Action Level for Inorganic Arsenic in Apple Juice stipulates the Inorganic Arsenic limits in apple juice. For more information, refer to Chapter 5 - Food, Colors, and Cosmetics. CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 109, Subpart B, Section 109.30 Tolerances for polychlorinated biphenyls (PCB's) stipulates tolerances for polychlorinated biphenyls (PCB's) in various foods. According to Guidance for Industry: Action Levels for Poisonous or Deleterious Substances in Human Food and Animal Feed, action levels and tolerances are established based on the unavoidability of the poisonous or deleterious substances and do not represent permissible levels of contamination where it is avoidable. Action levels and tolerances represent limits at or above which FDA will take legal action to remove products from the market. Where no established action level or tolerance exists, FDA may take legal action against the product at the minimal detectable level of the contaminant. FDA has issued Guidance for Industry on Action Levels for Lead in Baby Foods. FDA also published the Draft Guidance for Industry: Action Levels for Lead in Food Intended for Babies and Young Children.

		(3) Microorganisms The following are the guidelines for microbial limits in food issued by FDA: CPG Sec. 555.300 Foods, Except Dairy Products - Adulteration with Salmonella CPG Sec. 555.320 Listeria monocytogenes The list of microbial risks published by FSIS includes *Listeria monocytogenes*, *Salmonella*, shiga toxin producing *Escherichia coli* (STEC) and *Escherichia coli* O157:H7 and specified risk material (SRM). For more information, refer to Microbial Risk. **(4) Food additives** CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 170 to 190 stipulates the list of food additives and generally recognised as safe (GRAS) substances that are allowed to be used in food. In particular, CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 189 Substances prohibited from use in human food stipulates the list of substances prohibited to be used in human food. FDA has issued a direct final rule in Dec 2023 to determine that partially hydrogenated oils (PHOs) are no longer GRAS and revoke its use in food. CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 70 to 82 specifies the list of colour additives that can be used in food. Food Additives Status List provides short notations on use limitations of each additive specified in the regulations promulgated under the Federal Food, Drug and Cosmetic Act, under Sections 401 (Food Standards) and 409 (Food Additives). Separately, Flavor and Extract Manufacturers Association of the United States (FEMA) contains a flavor ingredient library for members to utilise. In addition, CFR, Title 9 Animals and Animal Products, Chapter III, Subchapter A, Part 381 Poultry products inspection regulation and Subchapter E, Part 424 Preparation and processing operations stipulate additional requirements for the use of food additive and colour additive in poultry products that is deemed unsafe. FDA is extending the comment period for the colour additive petition to revoke colour additive listing for use of titanium dioxide in food. **(5) Product specifications** CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 145 Canned fruits stipulates the requirements for

		canned fruits. CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 146 Canned fruit juices stipulates the requirements for canned fruit juices. CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 155 Canned vegetables stipulates the requirements for canned vegetables. CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 156 Vegetable juices stipulates the requirements for vegetable juices. CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 158 Frozen vegetables stipulates the requirements for frozen vegetables.
6	**Labelling, packaging and marking requirements**	**(1) Labelling** CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 101 Food labeling stipulates the relevant requirements for food labeling, including the principal display panel, information panel, identity labeling, designation of ingredients, name and place of business, declaration of net quantity of contents, nutrition labeling, reference amounts, nutrient content claims, health claims, prominence of required statements, and food labeling warning. For more information, refer to Labeling & Nutrition Guidance Documents & Regulatory Information. Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) stipulates the labeling requirements of allergens in food. Such eight major food groups include milk, eggs, fish (e.g., bass, flounder, or cod), crustacean shellfish (e.g., crab, lobster, or shrimp), tree nuts (e.g., almonds, pecans, or walnuts), wheat, peanuts, and soybeans. CFR, Title 7 Agriculture, Subtitle B, Chapter I, Subchapter C, Part 66 National bioengineered food disclosure standard and Subchapter M, Part 205 National Organic Program stipulate the labeling requirements of respectively bioengineered foods and organic foods. If the label or labeling will be claimed concerning the fact that bioengineering or genetically-modified (GM) ingredients were not used in the meat, poultry, or egg products, see Labeling Guideline on Statements that Bioengineered or Genetically-Modified Ingredients or Animal Feed were not used in Meat, Poultry, or Egg Products. If the food was irradiated, the label and labeling of retail packages should bear the necessary logo along with either the statement prescribed in CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 179, Subpart B Radiation and radiation sources. **(2) Packaging**

		CFR, Title 21 Food and Drugs, Chapter I, Subchapter B, Part 174 to 179 specifies the requirements on food contact packaging materials which are termed as indirect food additives for compliance purpose.
7	**Other information**	**(1) Foreign Supplier Verification Programs (FSVP)** All food imported into the US are subject to the Foreign Supplier Verification Programs (FSVP) requirements unless there is exemption as expressly stated in CFR, Title 21 Food and Drugs, Chapter I, Subchapter A, Part 1, Subpart L, Section 1.501. For more information, please see Food Safety Modernization Act (FSMA) Final Rule on Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals. **(2) WTO Import Licensing Procedures** United States of America's legislation and notifications **(3) Other Relevant Rules** Basic Importing and Exporting Importing Food Products into the United States

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.