ASF detected in pigs from Bulan

African Swine Fever (ASF) has been detected in pig carcasses removed from the abattoir line. These carcasses were from a consignment of live pigs from Pulau Bulan. The Singapore Food Agency (SFA) has stopped the import of live pigs from Pulau Bulan while investigation at the farm is ongoing.

The pork available in Singapore is safe for consumption, as ASF does not affect humans and is not a food safety concern. Pigs that are not sick and passed SFA’s inspections can be eaten. SFA and the Animal & Veterinary Service (AVS), a cluster of the National Parks Board, will continue to monitor the situation closely.

Due to the current situation, there will be temporary disruptions to the supply of freshly slaughtered pork from 23 April (Sunday) onwards. SFA is working closely with the abattoir to sanitise the premises and surrounding environment after the slaughter of pigs that are currently at the abattoir has been completed, as well as to maintain the biosecurity measures at the abattoir.

ASF and food safety

While ASF is a highly virulent and contagious disease of pigs, it is not zoonotic (i.e. does not infect humans). Singapore’s import conditions for pigs, pork and pork products are based on science, and take reference from guidelines and standards from the World Organisation for Animal Health (WOAH). To mitigate the risk of incursion of ASF, SFA requires regions exporting raw pork to Singapore to be free from ASF as raw meat from infected pigs is a possible vehicle of transmission of the virus. Processed pork products from approved establishments in ASF-affected areas are allowed to be imported and sold, provided they have been heat-treated to inactivate the ASF virus.

Singapore’s pork supply

Source diversification remains a key food security strategy for Singapore. Diversification reduces the impact of disruption from any single source as our importers can turn to alternative sources quickly to stabilize our food supply. Other than live pigs from Bulan, Indonesia which constitutes about 15% of our total pork supply, Singapore’s pork supply is
also well-diversified with over 20 sources, which include live pigs from Sarawak, Malaysia as well as chilled or frozen pork from countries such as Australia, Brazil, Denmark and New Zealand. We will work with the industry to increase chilled and frozen pork from other sources.

6 Food supply disruptions can occur from time to time. Consumers are encouraged to be flexible and adaptable with our choice of food. Consumers can choose a variety of food types and from different sources, and opt for other forms of meat (such as frozen or chilled pork), or other protein options. There will be ample supplies for everyone if we buy responsibly and do not hoard.

7 Read more on ASF here: https://www.sfa.gov.sg/food-for-thought/article/detail/can-eat-or-not---african-swine-fever-(ASF).

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