



SINGAPORE FOOD STATISTICS 2024

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OVERVIEW

The Singapore Food Agency (SFA)'s mission is to ensure and secure a supply of safe food for Singapore. The Singapore Food Statistics publication describes the developments related to Singapore's food safety and security in 2024.

FARM TO TABLE



KEY HIGHLIGHTS IN 2024

DIVERSIFYING IMPORT SOURCES

In 2024, SFA approved:

- ▶ **Portugal** as a new source for pork
- ▶ **Brunei** and **Poland** as new sources for beef
- ▶ **Türkiye** as a new source for poultry



Singapore is a small and open economy which imports more than 90% of our food supply. This leaves us vulnerable to supply chain disruptions in an increasingly volatile and challenging operating environment. To combat this, diversification remains SFA's core strategy to ensure food security by reducing our reliance on any single source. Together with relevant agencies and the industry, SFA has held steady Singapore's food supply sources of 187 countries/regions.

Accreditation at the source is required for the import of food items that carry higher food safety risks and animal diseases that could impact local public health and trade (e.g., livestock, meat and eggs). Accreditation ensures that these foods meet Singapore's food safety standards and comply with existing food regulations. In 2024, SFA approved Portugal as a new source for pork, Brunei and Poland as new sources for beef, and Türkiye as a new source for poultry. A total of 42 countries/regions are approved to export these food types to Singapore. SFA also facilitates industry connections with commercial food suppliers through sourcing trips and works with the industry to strengthen their supply networks through the implementation of Business Continuity Plans.

BUILDING CAPABILITIES AND CAPACITY FOR LOCAL PRODUCTION

Local production is part of our multi-pronged approach towards food security and complements our other strategies. It serves as a form of insurance and buffer by helping to mitigate the impact of overseas food supply disruptions.

In 2024, hen shell eggs, vegetable, and seafood farms contributed around 34%, 3%, and 6%, of our total food consumption respectively. There was a total of 153 land-based and 72 sea-based farms in 2024.

Local production of hen shell eggs continued to grow, increasing by 13% in 2024 due to farm upgrades and improved operational efficiencies. Likewise, productivity of our egg farms has improved from 14.8 million pieces per hectare per year in 2023 to 16.7 million pieces per hectare per year in 2024. Despite a decline in production of vegetables of about 3%, the productivity has increased from 227.2 tonnes per hectare per year in 2023 to 231.4 tonnes per hectare per year in 2024. The increase in productivity for hen shell eggs and vegetable farms is evident that farms are growing more with less through the adoption of technology and innovative solutions. Partly due to the restructuring of a few fish farms in Singapore, production of seafood declined by 14% in 2024. Productivity of the sector increased slightly from 38.6 tonnes per hectare per year in 2023 to 40.7 tonnes per hectare per year in 2024.

SFA remains committed to supporting our farms to build capability and capacity for local production. For example, in 2024, SFA introduced plans for the National Broodstock Centre (NBC) and the Hatchery Development and Recognition Programme (HDRP) as part of the refreshed Singapore Aquaculture Plan (SAP). For vegetables, 2025 and 2026 will see the setup and ramp-up of a few large-scale indoor vertical farms. SFA continues to review the Agri-Food Cluster Transformation (ACT) Fund to better address our farmers' diverse and emerging needs. SFA expanded the Farm-to-Table Recognition Programme (FTTRP) which has onboarded more than 100 food businesses to date, so that consumers have more avenues to support local farms by dining at these businesses.

ENSURING FOOD SAFETY FOR ALL

SFA maintains a comprehensive farm-to-fork safety system, using a science-based risk management approach aligned with international standards. This robust framework includes data-driven inspections and horizon scanning for early alerts on food safety incidents. Pending the conclusion of one case still under investigation, the number of foodborne illness cases per 100,000 population was 22.8 in 2024. More than half of the foodborne illness cases involved catered food. As a result, SFA stepped up efforts to carry out further targeted checks on food establishments supplying catered food. In addition, SFA engaged food industry associations to share key insights from these foodborne outbreaks and reminded food establishment operators on good food safety practices.

CHAPTER 1

SAFEGUARDING SINGAPORE'S FOOD SECURITY: OUR MULTI-PRONGED APPROACH

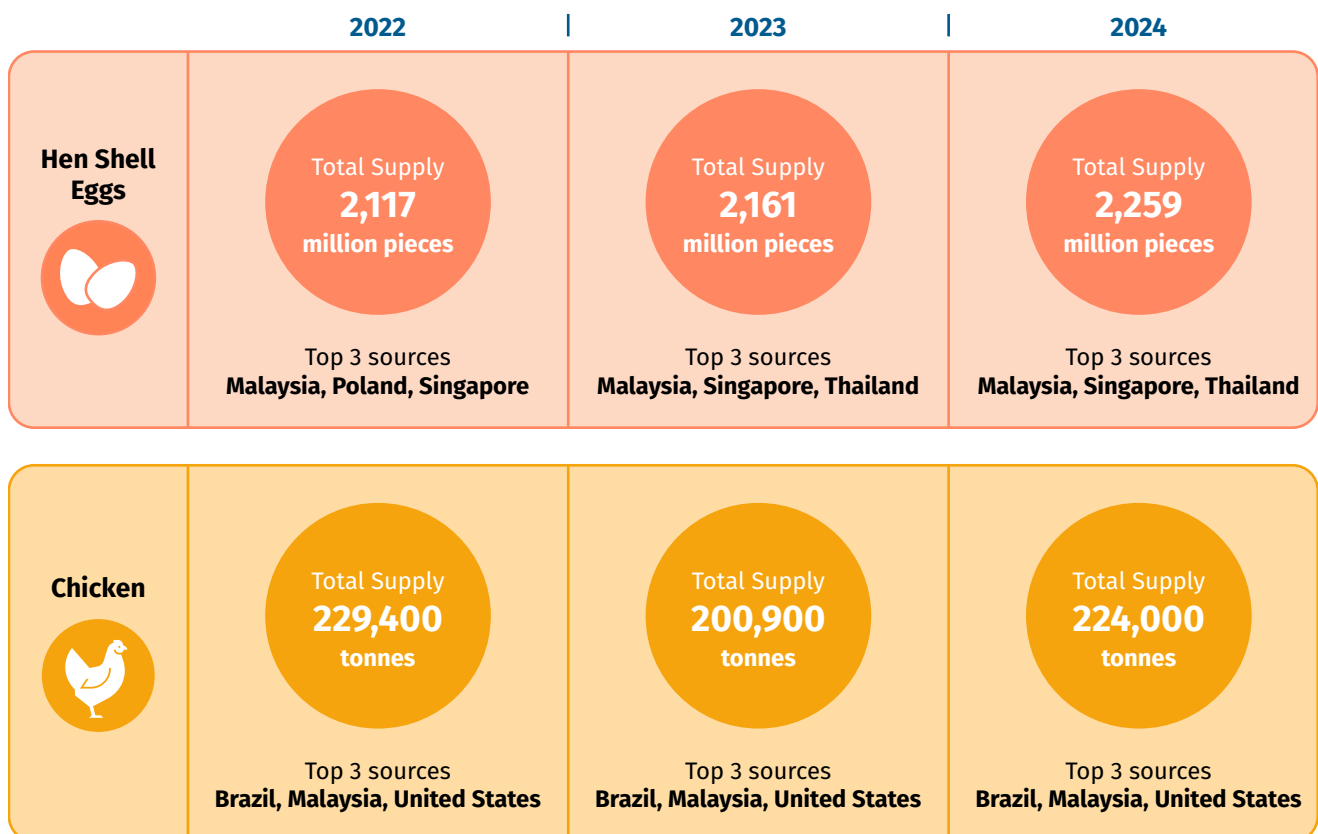


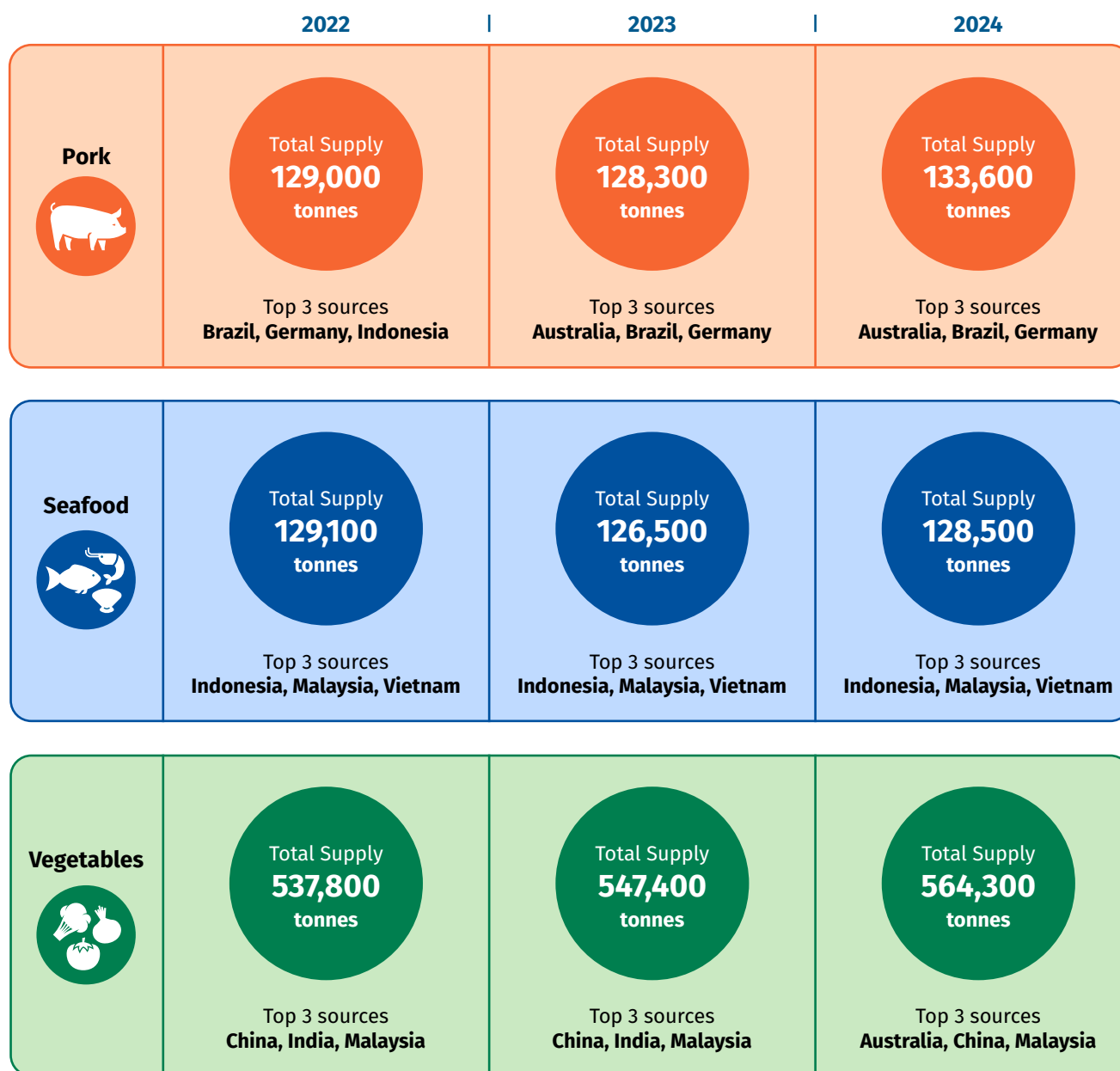
DIVERSIFYING IMPORT SOURCES

Singapore today imports more than 90% of our food. In 2024, Singapore has increased its food supply sources to 187 countries/regions, up from just 140 around two decades back. This diversification strategy has proven crucial in mitigating risks associated with global supply disruptions, arising from various factors including disease outbreaks, climate change, and geopolitical tensions.

Diversifying our import sources remains SFA's core strategy to safeguard Singapore's food supply resilience. SFA collaborates closely with relevant agencies and industry stakeholders to expand our network of reliable suppliers across various food types. These efforts are crucial in ensuring we can swiftly access alternative sources during disruptions, maintaining a stable food supply for Singaporeans without compromising on food safety.

Figure 1.1: Singapore's Supply of Commonly Consumed Food and Top Sources





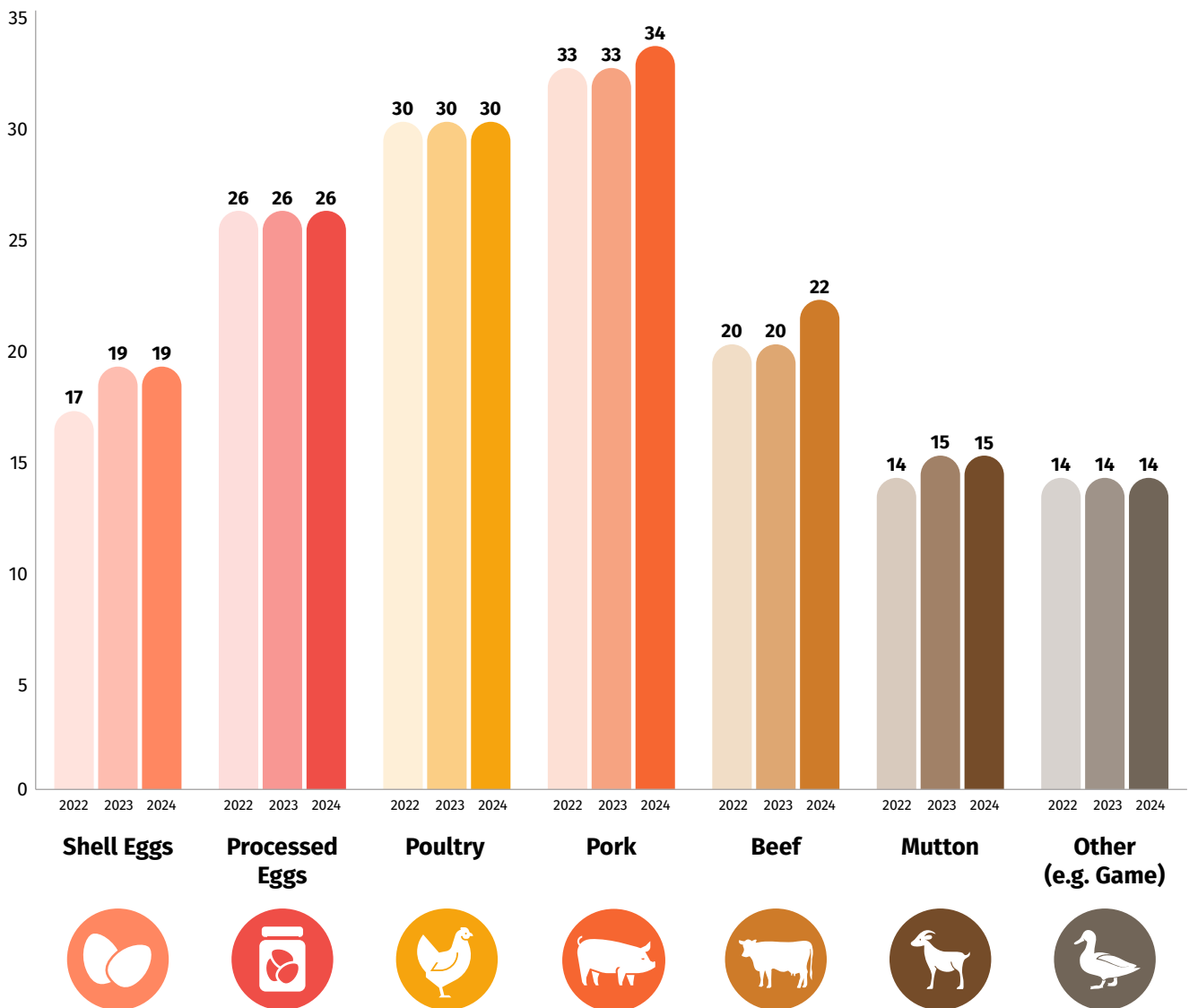
Note: Statistics for seafood and meat (i.e. chicken, pork) include live seafood, livestock imports, chilled and frozen forms. Statistics for vegetables include fresh and chilled forms.

UPSTREAM MEASURES FOR THE SUPPLY OF SAFE FOOD

Accreditation at the source is required for the import of food items that carry higher food safety risks and animal diseases that could impact local public health and trade (e.g., livestock, meat and eggs). Accreditation is required to ensure that these foods meet Singapore's food safety standards and comply with existing food regulations. In 2024, SFA approved Portugal as a new source for pork, Brunei and Poland as new sources for beef, and Türkiye as a new source for poultry. A total of 42 countries/regions are approved to export these food types to Singapore.

SFA also facilitates industry connections with commercial food suppliers through sourcing trips and works with the industry to strengthen their supply networks through the implementation of Business Continuity Plans.

Figure 1.2: Number of Approved Countries by Food Type



Note: (1) Poultry refers to chicken, duck, turkey, goose, pigeon, quail, and wild guinea fowl, and includes livestock. (2) Shell eggs refer to fresh hen and quail shell eggs.

CHAPTER 2

STRENGTHENING SINGAPORE'S FOOD RESILIENCY: LOCAL PRODUCTION

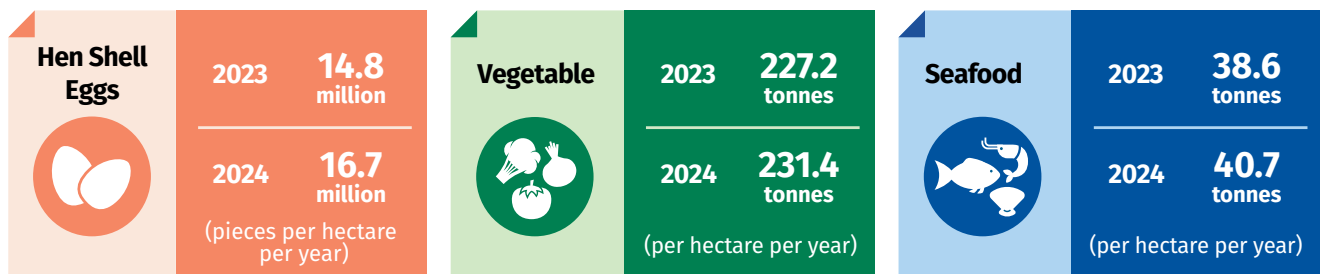


STRENGTHENING LOCAL PRODUCTION CAPABILITIES

Local food production is part of our multi-pronged approach towards food security and complements our other strategies. It provides critical insurance and buffer by helping to mitigate the impact of overseas food supply disruptions.

Today, Singapore's local agri-food sector primarily comprises hen shell egg, vegetable, and seafood farms, which respectively contributed about 34%, 3%, and 6% to our total food consumption in 2024. There was a total of 153 land-based and 72 sea-based farms in 2024. Though the number of farms has decreased compared to 2023, our local farms are adopting technologies and shifting from traditional open farms towards high-productivity and controlled environment models as evident from the farms' productivity.

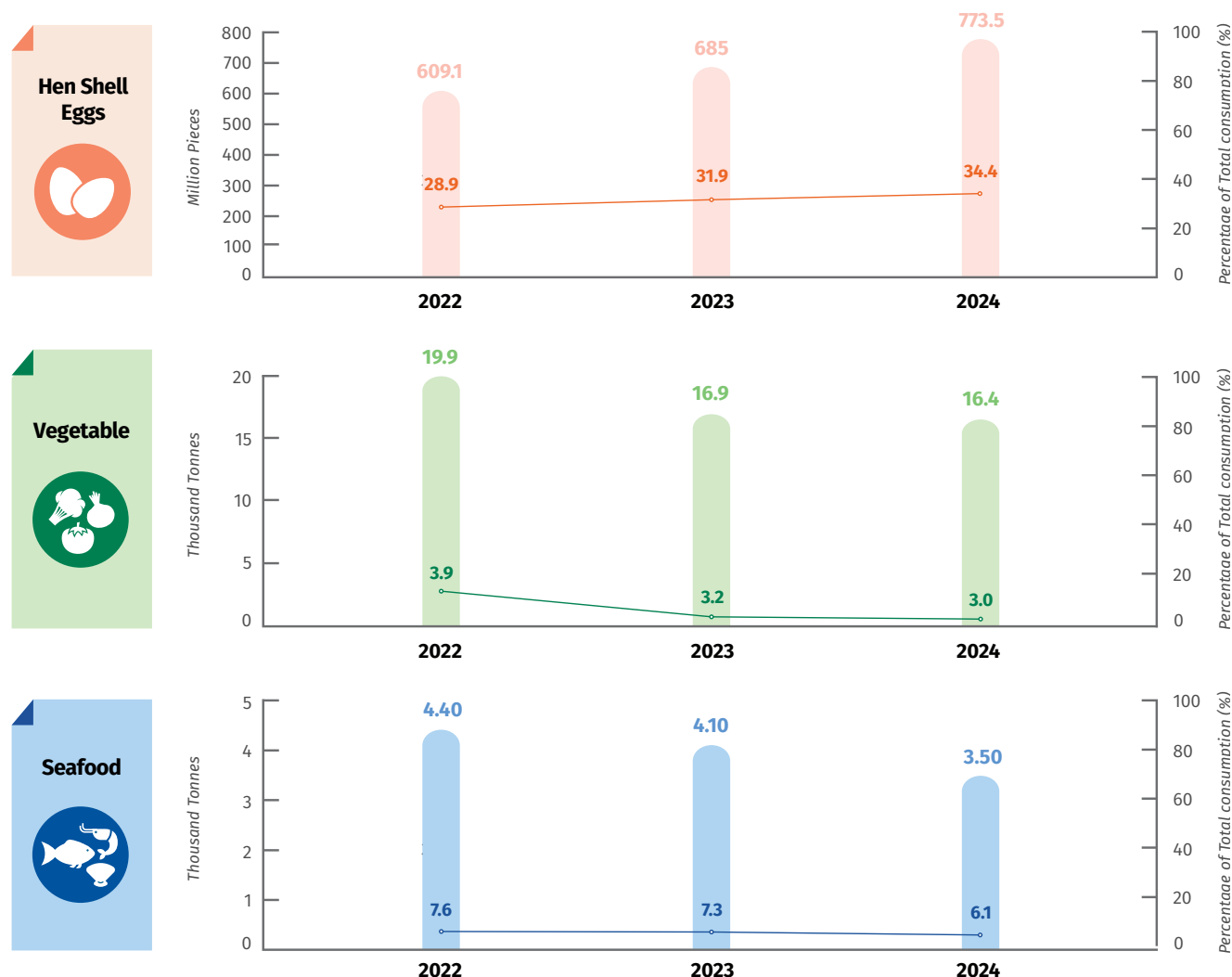
Productivity of Farms:



Local production of hen shell eggs continued to grow, increasing by 13% in 2024 due to farm upgrades and improved operational efficiencies. Likewise, productivity of our egg farms has also improved from 14.8 million pieces per hectare per year in 2023 to 16.7 million pieces per hectare per year in 2024. Despite a decline in production of vegetables of about 3%, the productivity has increased from 227.2 tonnes per hectare per year in 2023 to 231.4 tonnes per hectare per year in 2024. The increase in productivity for hen shell eggs and vegetable farms is evident that farms are growing more with less through the adoption of technology and innovative solutions. Partly due to the restructuring of a few fish farms in Singapore, production of seafood declined by 14% in 2024. Productivity of the sector increased slightly from 38.6 tonnes per hectare per year in 2023 to 40.7 tonnes per hectare per year in 2024.

SFA is committed to supporting our local aqua and agricultural industry through various initiatives that uplift our aqua and agriculture sectors. The establishment of the National Broodstock Centre (NBC) and the Hatchery Development and Recognition Programme (HDRP) under the refreshed Singapore Aquaculture Plan (SAP) will provide the industry with new capabilities that help them to be future-ready and sustainable. For vegetables, 2025 and 2026 will also see the setup and ramp-up of a few large-scale indoor vertical farms that are climate-resilient, productive and competitive. In addition, with land availed for agricultural use, existing land-based and indoor vegetable farms can scale their operations with successful tenders.

To better address our farms' diverse and emerging needs, SFA has enhanced the Agri-Food Cluster Transformation (ACT) Fund to provide farms with i) more comprehensive coverage to include expenses such as marketing and branding; and ii) expanded funding scope to cover standalone pre- and post-harvest production facilities. To provide farms more time to harness technology and innovation, SFA has also extended the maximum project funding duration from 27 to 36 months.

Figure 2.1: Local Production as a Percentage of Total Consumption

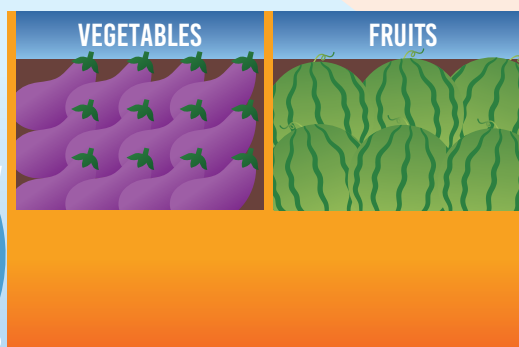
Note: Statistics for seafood include live and chilled forms only. Statistics for local production of vegetables include fresh and chilled forms.

On the demand side, SFA works with the Singapore Agro-Food Enterprises Federation (SAFEF) which plays the role of the industry-level supply and demand aggregator. As part of their efforts, locally farmed leafy vegetables and marine tilapia were sold at selected FairPrice supermarkets under the brands “The SG Farmers’ Market” and “The Straits Fish”, with sales increasing fivefold for local xiao bai cai and twofold for processed local fish products, since the launch in May 2024. SFA also launched the Farm-to-Table Recognition Programme (FTTRP) recognising food businesses in the hotels, restaurants and caterers (HoReCa) sector that support local produce. It aims to raise the awareness and increase demand for local produce among businesses and consumers. This initiative has seen increased participation in 2024, with over 100 HoReCa businesses qualified for the FTTRP logo.

The government continues to work closely with stakeholders to overcome challenges and build a more resilient local food production sector. While efforts are being made to boost production, it is crucial for consumers to support local produce to ensure the sustainability of farms’ businesses. Consumers are encouraged to play their part by supporting local.

CHAPTER 3

ADOPTING A RISK-BASED APPROACH: FOOD SAFETY IN SINGAPORE



RISK-BASED APPROACH TO FOOD SAFETY

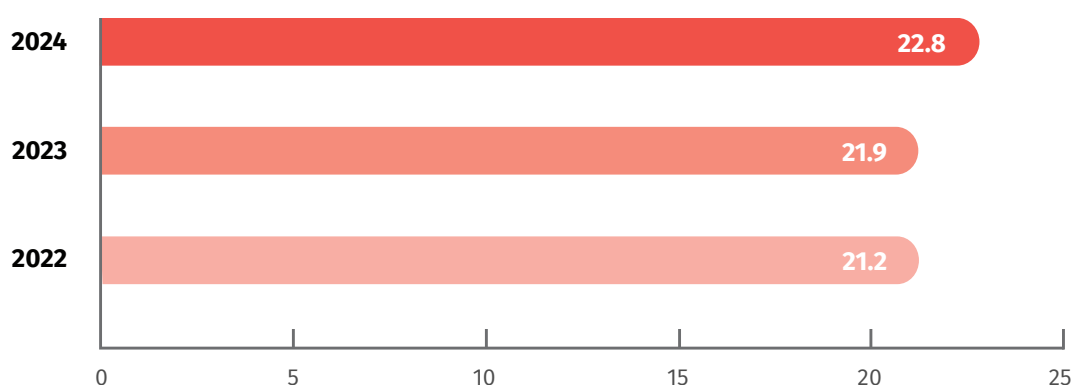
SFA adopts a comprehensive farm-to-fork safety system underpinned by a science-based risk management approach consistent with international standards. Our robust food safety regulatory system includes a data-driven inspection regime of our local farms and food establishments, enabled by horizon scanning that allows us to get early alerts on food safety incidents.

The number of major gastroenteritis incidents because of foodborne causes remained stable in 2024.

Pending the conclusion of one case still under investigation, the number of foodborne illness cases per 100,000 population was 22.8 in 2024. More than half of the foodborne illness cases involved catered food. As a result, SFA stepped up efforts to carry out further targeted checks on food establishments supplying catered food. In addition, SFA engaged food industry associations to share key insights from these foodborne outbreaks and reminded food establishment operators on good food safety practices.

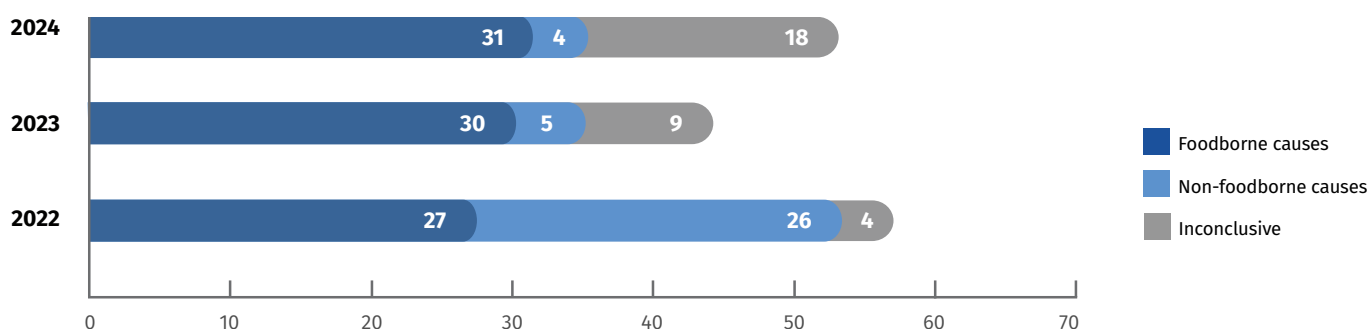
The industry, consumers and government have a role to play in ensuring food safety for all. SFA continues to work with the industry to strengthen their food safety competency while reinforcing public education on food safety risks and good food safety practices.

Figure 3.1: Illness Cases Related to Foodborne Outbreak per 100,000 Population



Note: As of 21 May 2025, there is still one pending case and the numbers in 2024 may change depending on the outcome of the investigation of foodborne illness cases. The figure above includes only incidents with 15 or more persons (also known as cases) affected in foodborne outbreaks. It is computed by $[(\text{number of persons/cases affected} \div \text{Singapore population}) \times 100,000]$.

Figure 3.2: Number of Major Gastroenteritis Incidents by Causes



Note: Provisional data as at 4 Apr 2025. Numbers may change over time depending on the outcome of the investigation of foodborne illness cases. Major gastroenteritis incidents are gastroenteritis incidents jointly investigated by agencies such as the Ministry of Health and SFA.

ENSURING SAFE FOOD FOR ALL

SFA's science-based risk management approach informs our inspection, sampling and testing regime which are aligned with international standards. These measures vary depending on the risk profile of food items, ranging from pre-import source accreditation for higher-risk food, to post-import inspection and sample testing for lower-risk food. This allows us to take the appropriate actions to safeguard food safety in Singapore.

The lab test pass rates of imports remained generally high, suggesting strict compliance with food safety requirements. Imported fresh fruits and vegetables saw a slight decrease in pass rates in 2024 to 82%, due to cases involving detection of pesticide residues that exceeded the maximum residue limits. In contrast, samples collected from local vegetable farms achieved a high pass rate in 2024 at 98% and have not been found to have high incidences of pesticide residues.

Figure 3.3: Lab Test Pass Rates for imports

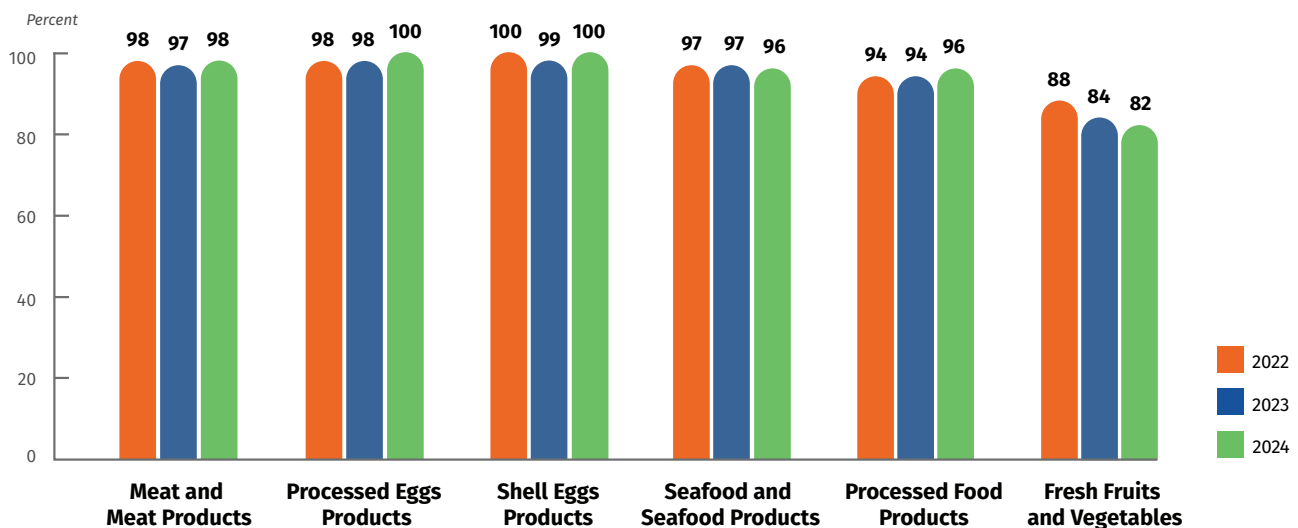
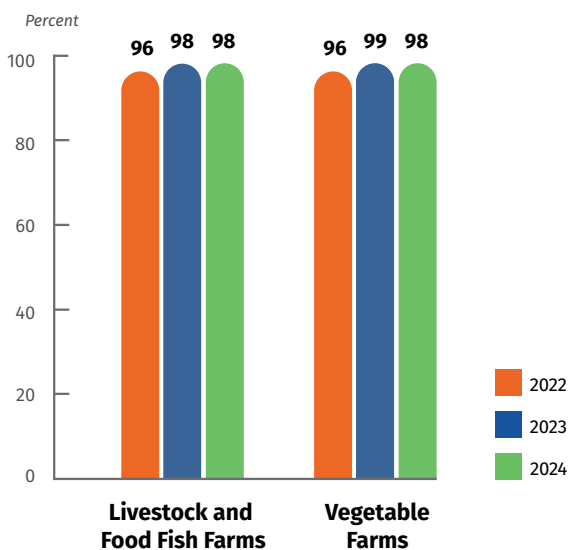


Figure 3.4: Lab Test Pass Rates for Local Farms



KEEPING WATCH OVER LOCAL FOOD ESTABLISHMENTS

SFA licenses all retail and non-retail food establishments in Singapore, which totalled 53,912 as at the end of 2024.

The number of licensed non-retail food establishments has grown steadily over the last three years. To manage the increasing applications, SFA rolled out a simplified licence application process in 2023 which allows applicants to independently schedule a pre-licensing inspection appointment via the online portal.

Figure 3.5a: Number of Licensed Non-Retail Food Establishments

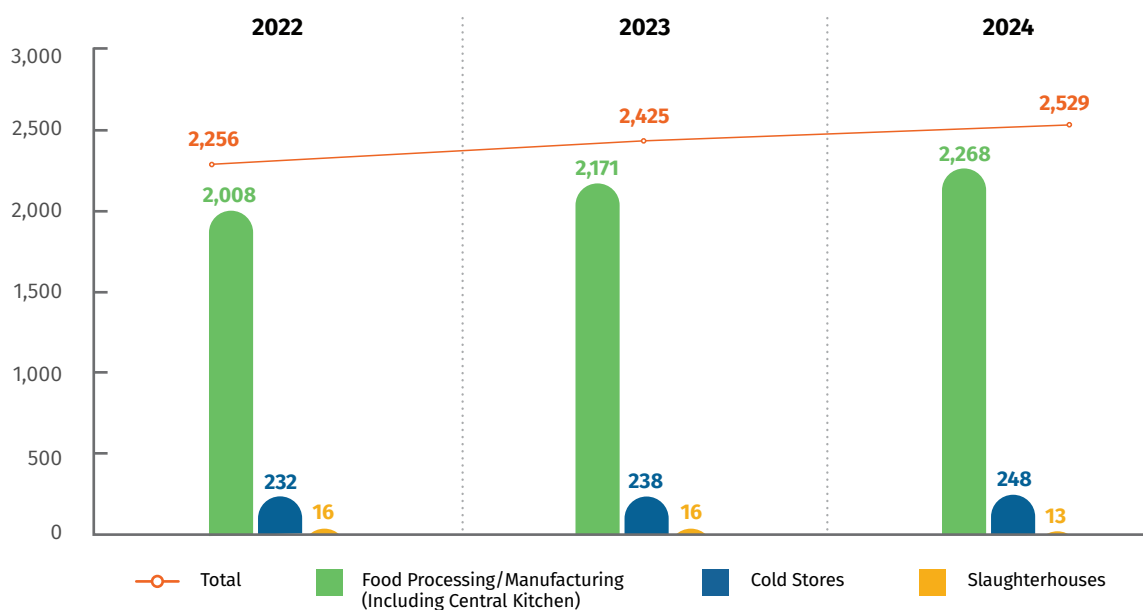
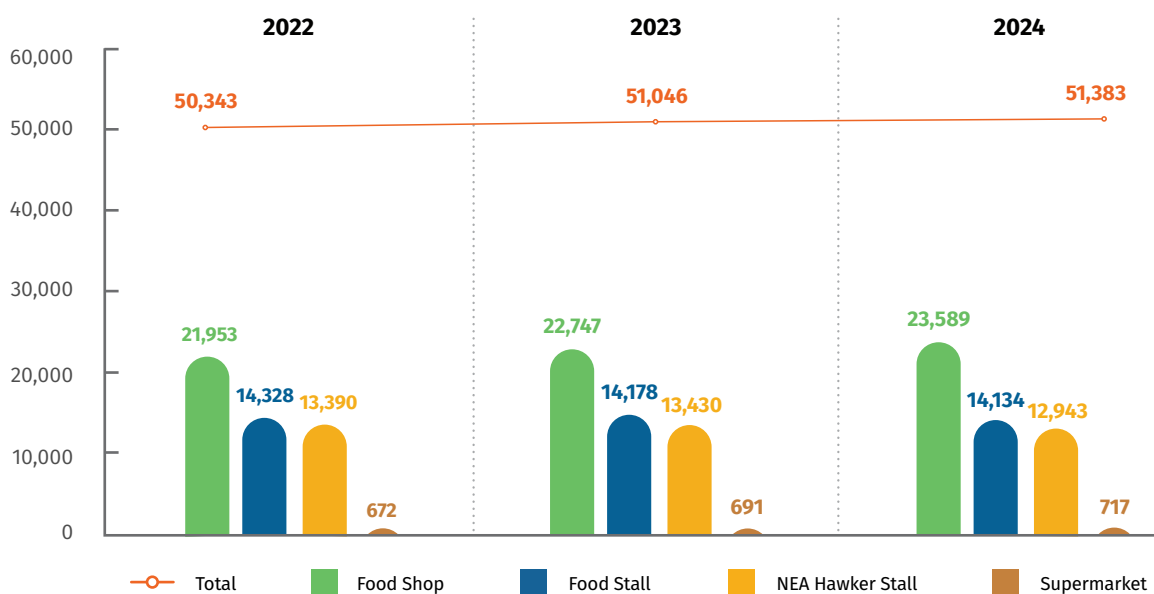


Figure 3.5b: Number of Licensed Retail Food Establishments



DATA-DRIVEN TARGETED INSPECTIONS

From 2022 to 2024, there was a general decline in the number of inspections year on year due to SFA's shift towards a targeted and data-driven inspection regime for food establishments. At the same time, there was an increased detection of non-compliances among licensees, indicative of the effectiveness in SFA's targeted approach.

Both central kitchens (9.6% in 2024 vis-à-vis 7.0% in 2023) and retail food establishments (16% in 2024 vis-à-vis 6.6% in 2023) were detected to have higher non-compliances. This was due to SFA's periodic review of collected data that identified catered foods to be more highly associated with outbreaks and posed higher food safety risks. Hence, SFA reinforced more checks on food caterers and central kitchens in 2024. SFA will continue to review our data and take corresponding actions to mitigate food safety risks. Consequently, the number of inspection visits may fluctuate in response to the food safety trends observed from the industry.

SFA continues to use data and technology to improve productivity and deliver better public services while maintaining high levels of food safety standards.

Figure 3.6: Number of Inspection Visits and Percentage of Non-Compliance

Figure 3.6a: Number of Inspection Visits and Percentage of Non-Compliance – Farms

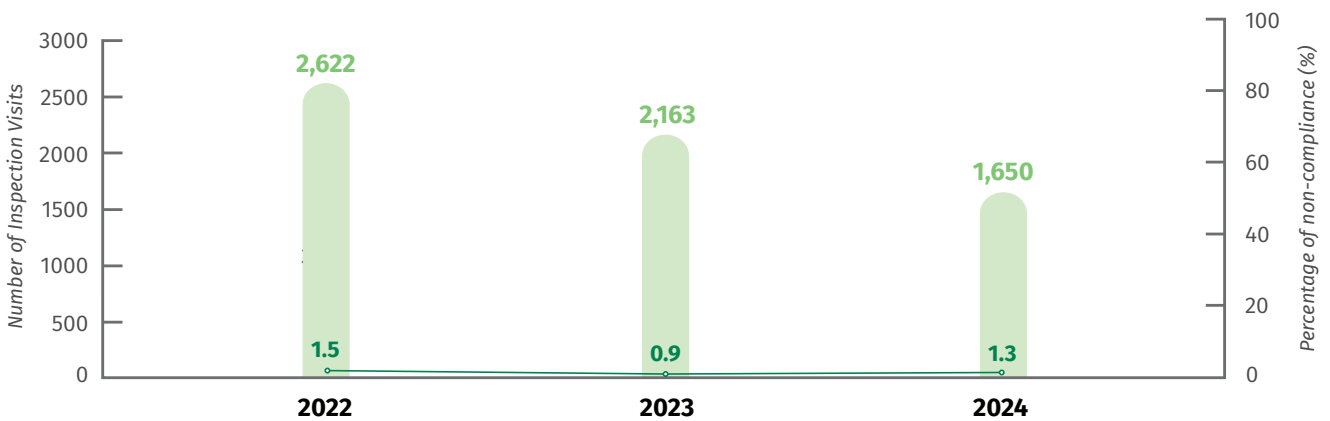


Figure 3.6b: Number of Inspection Visits and Percentage of Non-Compliance – Slaughterhouses

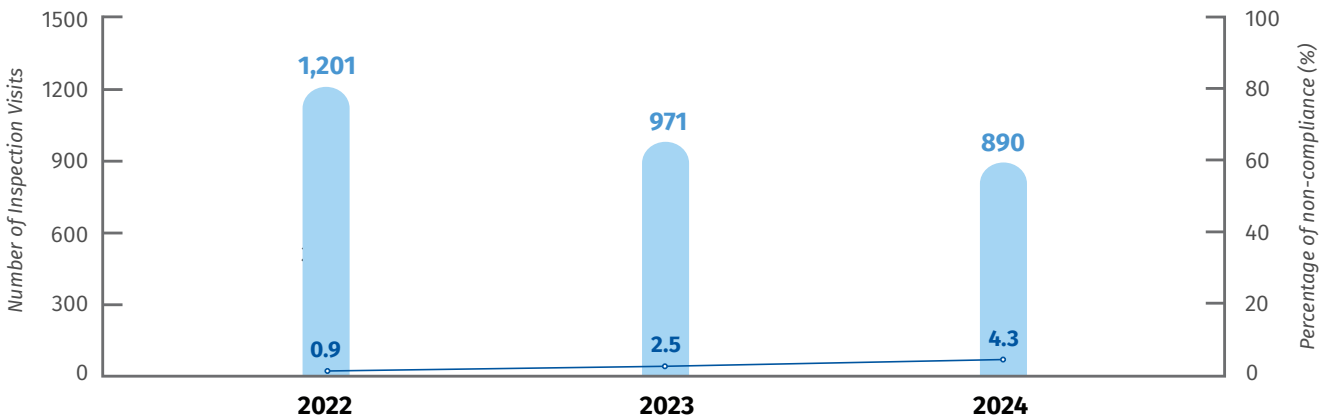


Figure 3.6c: Number of Inspection Visits and Percentage of Non-Compliance – Processing/ Manufacturing

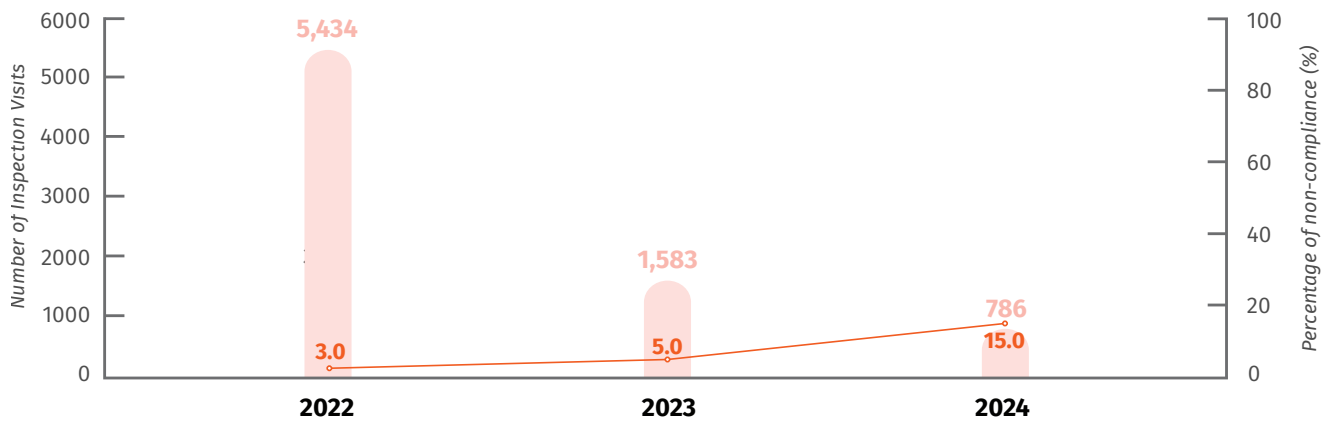


Figure 3.6d: Number of Inspection Visits and Percentage of Non-Compliance – Central Kitchens

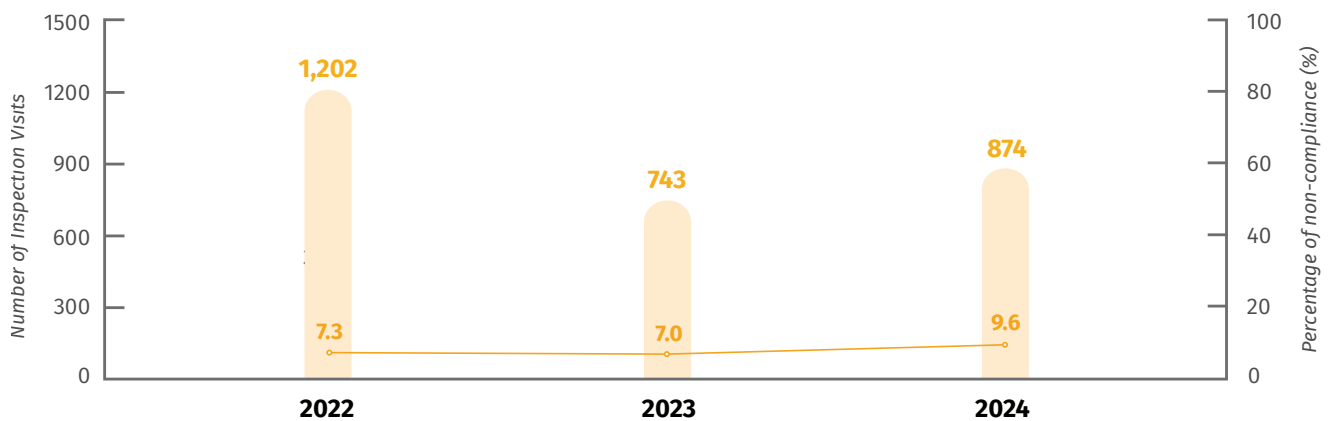
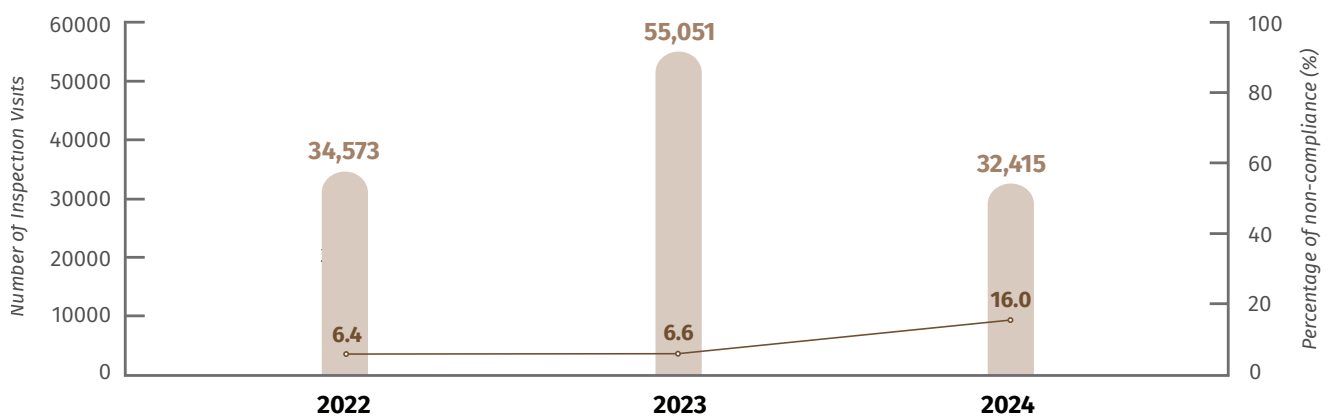


Figure 3.6e: Number of Inspection Visits and Percentage of Non-Compliance – Retail Food Establishments



THE IMPORTANCE OF JOINT RESPONSIBILITY IN FOOD SAFETY

SFA administers a Point Demerit System (PDS) for retail food establishments, where the food establishment may accrue demerit points for each food safety offence that is convicted in court or compounded. Upon accumulating 12 or more demerit points within 12 months, the retail food establishment's license, depending on its past record of suspensions, will be liable for either suspension or cancellation.

There was an increase in the number of food establishments suspended due to PDS, from 52 in 2023 to 62 in 2024. As 2024 was the Year of Public Hygiene, SFA and NEA stepped up inspections on public toilet cleanliness of coffeeshops. This resulted in increased enforcement actions taken against licensees with more coffeeshops accumulating demerit points that met the suspension threshold.

The number of food safety feedback also increased year-on-year from 2022. SFA is committed to working with the public, incorporating feedback to improve our operations, to ensure safe food for all.

Figure 3.7: Number of Food Establishments Suspended Due to Point Demerit System

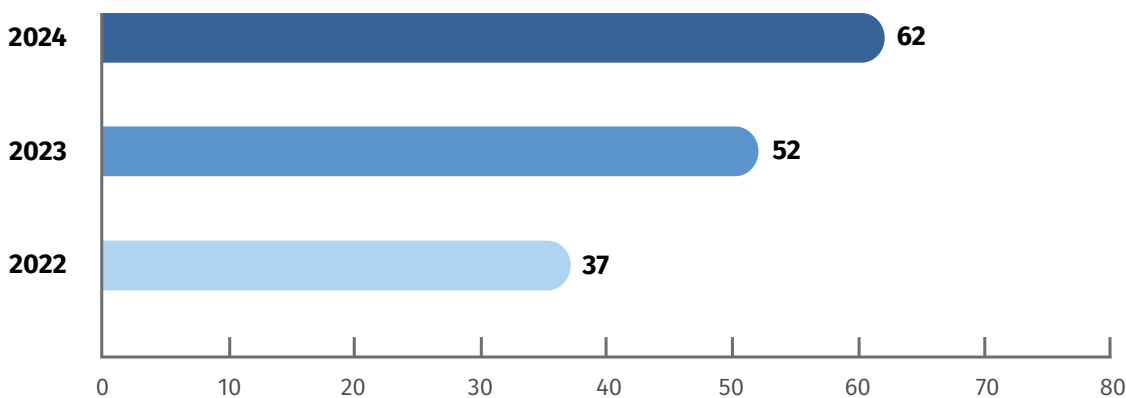
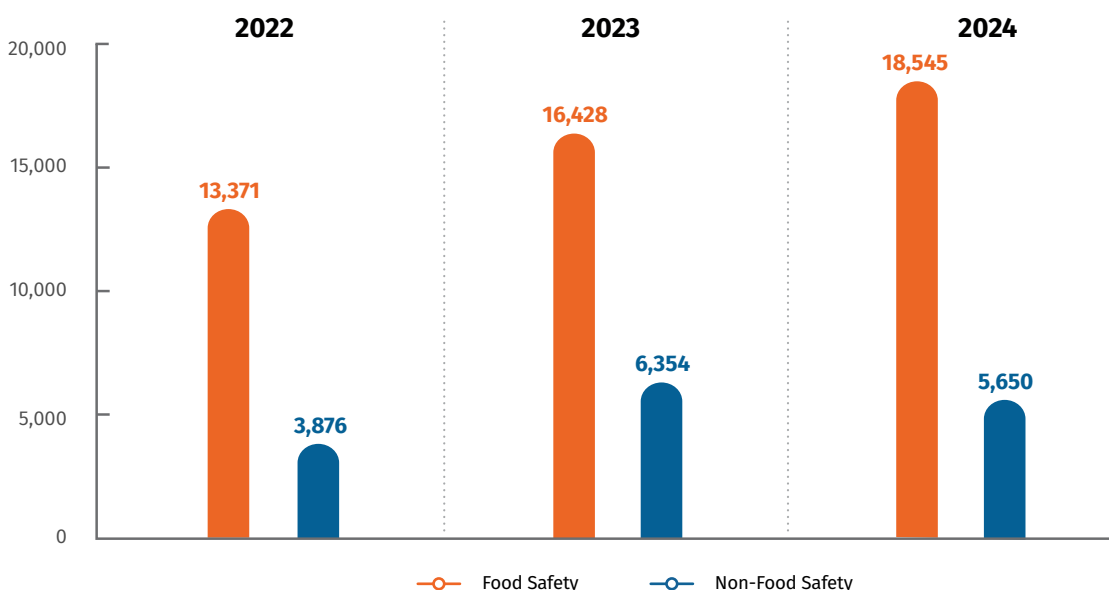


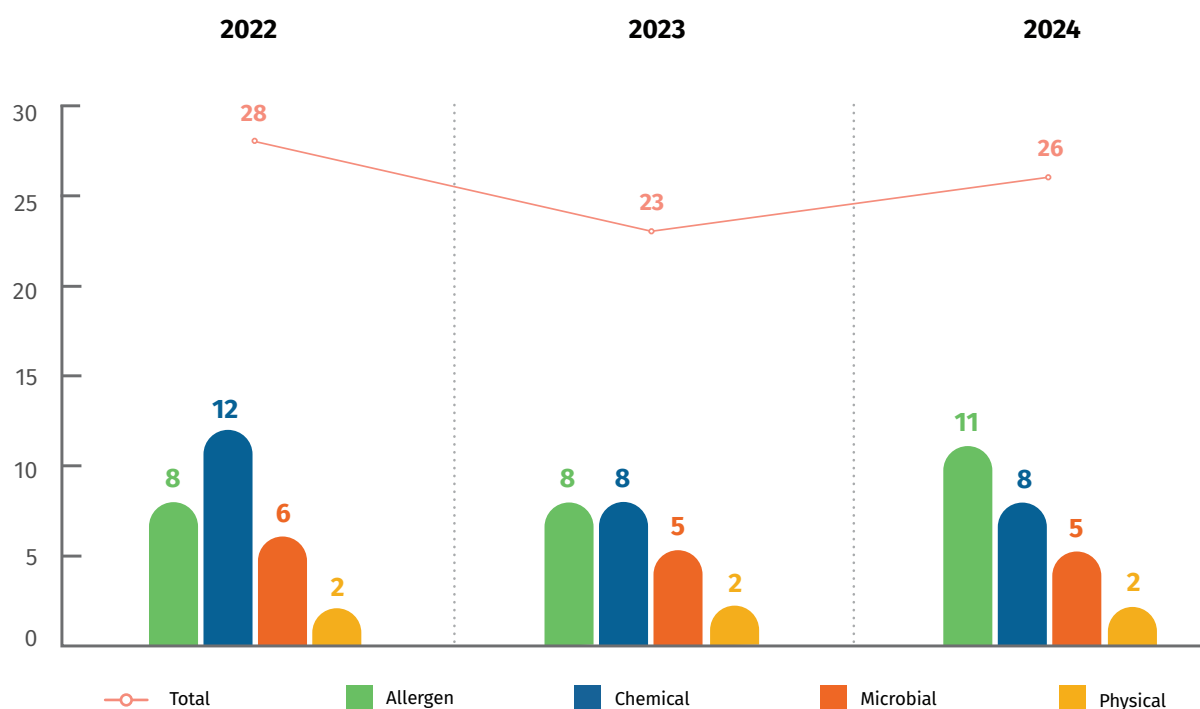
Figure 3.8: Number of Food Safety and Non-Food Safety Feedback



BUILDING A SAFE FOOD ECOSYSTEM

While Singapore maintains stringent upstream measures to keep food safe, food safety threats can arise occasionally due to the complex food supply chain. SFA monitors the safety of food sold in Singapore and food products found to be non-compliant with SFA's food safety regulations are recalled and food recall information is communicated to the public through consumer advisory alerts. In 2024, there were 26 food recalls.

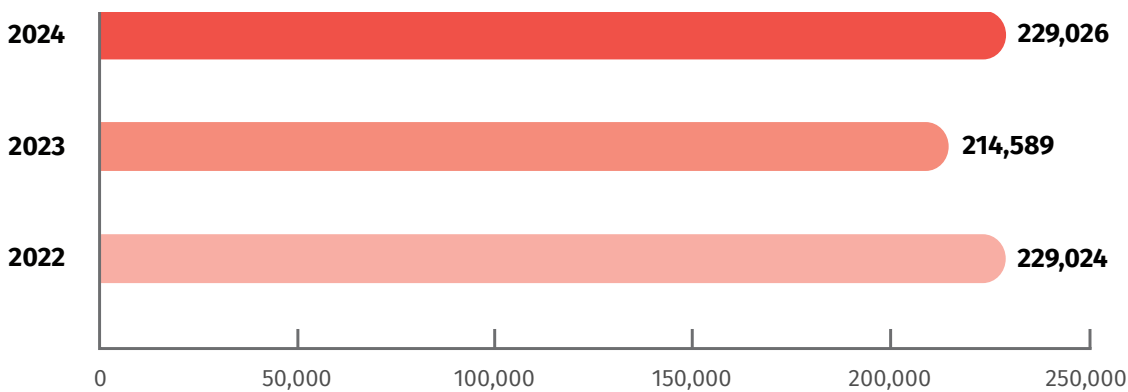
Figure 3.9: Number of Food Recalls by Reason



OUR FOOD SAFETY REGIME

SFA's National Centre for Food Science (NCFS) plays a key role in ensuring Singapore's food safety, by conducting food safety tests, research and development and risk assessments to support our regulatory functions. In 2020, SFA rolled out the Laboratory Recognition Programme (LRP), partnering private testing laboratories recognised by SFA, to further enhance our food safety testing capabilities to support the industry's fast-growing food safety testing needs. In 2024, a total of 229,026 laboratory tests were performed to ensure safe food for consumers.

Figure 3.10: Number of Laboratory Tests Performed



Note: The counting method for the number of laboratory tests performed has been streamlined and includes tests conducted by both NCFS and partner labs.

GLOSSARY

SAFEGUARDING SINGAPORE'S FOOD SECURITY: OUR MULTI-PRONGED APPROACH

CONSIGNMENT

Each line item within a permit.

CONSUMPTION

Derived from the sum of food quantities that are imported, produced locally by food farms and from local landings, excluding exports.

LICENSED IMPORTERS

Importers with an active import licence regardless of whether they import any food within the period of review.

PERMIT

Cargo Clearance Permit (CCP) as required by the Singapore Customs.

SUPPLY

Food that is imported, produced locally by food farms, and from local landings.

STRENGTHENING SINGAPORE'S FOOD RESILIENCY: LOCAL PRODUCTION

FOOD FARMS

Farms which are approved to perform food farming as their main activity, as defined in the farm licence. Each farm is identified by its unique farm index number.

LOCAL LANDINGS

Fish catches within Singapore waters by local fishing vessels.

LOCAL PRODUCTION QUANTITY

Declared quantity of local produce sold by local food farms.

ADOPTING A RISK-BASED APPROACH: FOOD SAFETY IN SINGAPORE

FOOD RECALL

Action taken to remove unsafe food from the supply chain that has been made available for sale in instances where there is public health and food safety risk.

FOODBORNE ILLNESS

Gastroenteritis caused by consuming contaminated food or beverages.

ILLEGAL HAWKING

Activities involving peddling goods or setting up makeshift stalls to sell goods without a valid licence under the Street Hawking Scheme.

MAJOR GASTROENTERITIS INCIDENT

Gastroenteritis incident investigated by agencies such as the Ministry of Health (MOH) and SFA.

SAMPLE

Food samples taken by SFA officers for laboratory testing.

TEST

Different parameter tests conducted on samples collected.

CATEGORIES OF FOOD

ANIMAL PRODUCTS

Food animal products (e.g. animal feed for food animal, semen for reproduction of food animal, etc.), food fish fry and food fish brood stock.

FOOD APPLIANCES

Items that are to be used in contact with food or beverages which do not require electricity to function. These include foodware such as bowls, cups, plates and pans, as well as utensils such as chopsticks and spoons.

FRUITS

Raw and unprocessed fruits, excluding those that have undergone some processing such as cutting, peeling, canning and freezing.

LIVESTOCK

All types of live animals including poultry, pigs, sheep, goat and turtles for human consumption.

MEAT

Whole carcasses or parts of any animal or bird. These can be in chilled, frozen, processed or canned forms and include products that contain more than 5% meat content, as well as animal oil and fat.

PROCESSED EGG PRODUCTS

Includes salted and preserved eggs, liquid and powdered eggs, as well as cooked eggs.

PROCESSED FOOD PRODUCTS

All food products and food supplements that are not grouped as meat products, seafood products or fresh fruits and vegetables. These include mineral water, wine, infant formula, milk and milk products, biscuits and cooking oil.

SEAFOOD AND SEAFOOD PRODUCTS

Any species of fish and includes crustacea, shellfish, echinoderm, molluscs, and the young and eggs thereof. Such species are also termed “fish” in the Wholesome Meat and Fish Act and can be in live, chilled, frozen, processed or canned forms.

SHELL EGGS

Fresh chicken and quail shell eggs.

VEGETABLES

Raw and unprocessed vegetables, excluding those that have undergone some processing such as cutting, peeling, canning and freezing.

TYPES OF LOCAL RETAIL FOOD ESTABLISHMENTS

FOOD SHOPS

Retail food establishments such as coffeeshops (main operator licence), restaurants, eateries, food catering businesses and private markets.

FOOD STALLS

Individual food stalls located within coffeeshops, food courts, canteens, private markets and non-NEA hawker centres (which includes hawker centres managed by private owners, Housing Development Board (HDB) and JTC Corporation).

NEA HAWKER STALLS

Stalls located within NEA-managed hawker centres.

SUPERMARKETS

Retail supermarkets with a physical shop. Does not include online e-stores.

TYPES OF LOCAL NON-RETAIL FOOD ESTABLISHMENTS

COLD STORES

Any chiller, freezer, cold room or other refrigerated facility used for storage of meat or fish products, including any refrigerated conveyance used for transportation of meat or fish products in the course of any trade or business.

FOOD MANUFACTURING

Preparation of food for sale and includes any one or more of the following: (a) making food by combining ingredients; (b) significantly changing the condition or nature of food by any process, such as milling flour or peeling, cutting and freezing fruits; (c) bottling or canning food, including bottling water; (d) making ice. Does not include: (i) cooking or otherwise preparing food at a particular place for retail sale at the place, including sale for immediate consumption; or (ii) making ice at a particular place for use at the place.

FOOD PROCESSING ESTABLISHMENTS

Any factory, plant or other premises where food products (including meat products and fish products) intended for human consumption are prepared, manufactured, processed or repacked for distribution sale to wholesalers or retailers, or for export.

SLAUGHTERHOUSES

Any premises where live animals are slaughtered for the production of meat products.

