



INFORMATION ON APPROVAL CRITERIA AND ADDITIONAL IMPORT CONDITIONS FOR SPECIFIC TYPES OF MEAT AND MEAT PRODUCTS EXPORTED TO SINGAPORE (UPDATED 14 MARCH 2025)

SFA has additional requirements for certain meat and meat products that we consider to have higher food safety risk. In this document, we have listed the additional approval criteria and import conditions for:

- A. Chilled pork
- B. Moisture-infused pork
- C. Chilled poultry
- D. Fat / Beef tallow-injected beef

A. CHILLED PORK

Chilled pork refers to pork meat and offal that has been kept between 0 to 4°C without any part having been frozen.

Country/Region Approval Criteria for Chilled Pork

SFA considers the following criteria for country/region eligibility to export chilled pork:

- a) Country/Region has been accredited for export of frozen pork and has a track record of exports of frozen pork to Singapore.
- b) Country/Region has national programmes to monitor chemical, drug, antibiotics and biologic residues in chilled pork
- c) Compartment within the country/region is free from trichinosis or has a testing programme or inactivation process in place for chilled pork

Additional¹ Import Conditions for Chilled Pork

- a) Chilled pork comes from animals originating from a compartment with a negligible risk for *Trichinella* infection in accordance with World Organisation for Animal Health (WOAH) Article 8.18.5;
OR
Comes from animals tested negative by an approved method for the detection of *Trichinella* larvae
OR
Was processed to ensure the inactivation of *Trichinella* larvae in accordance with the Codex Guidelines for the control of *Trichinella* spp In meat of Suidae (CAC/GL 86-2015).
- b) Chilled pork has been derived from gilts and castrates; and the products do not contain any harmful residues.
- c) Chilled pork has been produced under strict hygienic condition, vacuum packed and have a shelf life of over 6 weeks.

B. MOISTURE-INFUSED PORK (MIP)

MIP refers to a processed pork product, where raw pork is injected with a mixture of water, salt and/or other flavouring agents.

1. Country/Region Approval Criteria for MIP

SFA considers the following criteria for country/region eligibility to export MIP:

¹ Refer to "Veterinary Conditions for Importation of Pork and Pork Products" for full import conditions.

- a) Country/Region has been accredited for export of chilled pork and has a track record of exports of chilled pork to Singapore.
- b) Country/Region has legislation to ensure food safety and proper labeling of MIP

Additional Establishment Approval Information for MIP

SFA requires the following additional information for establishments applying to export MIP:

- a) Process flowchart including critical control points
- b) Full list of ingredients injected
- c) Specifications on type of equipment used for injection
- d) Sanitisation programme for equipment used for injection

Additional² Import Conditions for MIP

- a) The products have been pre-packed and properly labelled as “moisture-infused pork” both on the outer carton and individual retail packs.
- b) To indicate on the health certificate that the product is moisture-infused pork.

² These conditions are in addition to the import conditions for frozen/chilled pork. Refer to “Veterinary Conditions for Importation of Pork and Pork Products” for full import conditions.

C. CHILLED POULTRY

Chilled poultry refers to poultry³ meat and offal that has been kept at between 0 to 4°C without any part having been frozen.

1. Country/Region Approval Criteria for Chilled Poultry

SFA considers the following criteria for country eligibility to export chilled poultry:

- a) Country/Region has been accredited for export of frozen poultry and has a track record of exports of frozen poultry to Singapore.
- b) Country/Region has national programmes to monitor chemical, drug, antibiotics and biologic residues in chilled poultry.

Establishment Approval for Chilled Poultry

- a) New export establishments are required to submit complete application for documentary evaluation of frozen poultry, with additional documents (shelf life studies and packaging information) for chilled poultry.
- b) Existing approved establishments for frozen poultry are required to submit only the additional documents (shelf life studies and packaging information).

Additional⁴ Import Conditions for Chilled Poultry

- a) The product must not be derived from thawed frozen poultry.
- b) The product is sealed with leak-proof packaging and has a shelf life of at least 10 days at $\leq 4^{\circ}\text{C}$, from the date of packing.

³ Poultry is defined as chicken, turkey, duck, geese, quail, squab, guinea fowl or pheasant.

⁴ Refer to "Veterinary Conditions for Importation of Poultry and Poultry Products" for full import conditions.

D. FAT / BEEF TALLOW-INJECTED BEEF

Fat / beef tallow-injected beef refers to a processed beef product, where raw beef is injected with beef tallow or other forms of fat.

1. Country/Region Approval Criteria for Fat / Beef Tallow-injected Beef

SFA considers the following criteria for country/region eligibility to export fat / beef tallow-injected beef:

- a) Country/Region has been accredited for export of beef and has a track record of exports of beef to Singapore.
- b) Country/Region has legislation to ensure food safety and proper labeling of fat / beef tallow-injected beef.

Additional Establishment Approval Information for Fat / Beef Tallow-Injected Beef

SFA requires the following additional information for establishments applying to export fat / beef tallow-injected beef:

- a) Process flowchart including critical control points
- b) Full list of ingredients injected
- c) Specifications on type of equipment used for injection
- d) Sanitisation programme for equipment used for injection

Additional Import Conditions for import of Fat / Beef Tallow-Injected Beef

- a) The product must be packed and properly labelled e.g. “fat / beef tallow-injected beef”;
- b) To indicate on the Health certificate that the product is “fat / beef tallow-injected beef.”