

VETERINARY CONDITIONS FOR IMPORTATION OF BEEF AND BEEF PRODUCTS

Singapore Food Agency (SFA)

BEEF AND BEEF PRODUCTS

- a) Country/zone is free from Foot and Mouth Disease (FMD) with or without vaccination, as officially recognised by the WOAAH.
- b) Bone-in meat and offal are eligible for export from FMD-free country/zone with vaccination, with the exception of the head, including the pharynx, tongue and associated lymph nodes.
- c) Where the products are exported from FMD-affected country/zone, the products have been subjected to heat treatment that is sufficient for inactivation of FMD virus in accordance with WOAAH guidelines.
- d) Where the country is recognised by the WOAAH as having a negligible BSE risk, beef cuts (bone-in and bone-less) and processed beef derived from cattle of all ages are eligible for export.
- e) Where the country is recognised by the WOAAH as having a controlled BSE risk, deboned beef cuts from cattle of all ages and bone-in beef cuts derived from cattle less than thirty months of age are eligible for export. The meat was produced and handled in a manner which ensures that such products do not contain and are not contaminated with:
 - i. Brain, eye, spinal cord, skull and vertebral column from cattle 30 months and older, and the distal ileum and tonsils from all cattle
 - ii. Mechanically separated meat from the skull and vertebral column from cattle over 30 months of age
- f) Where the country has an undetermined BSE risk, only deboned beef cuts from cattle of all ages are eligible for export, subject to the following conditions:
 - i. The meat was derived from cattle that have not been fed meat-and-bone meal or greaves derived from ruminants.
 - ii. The meat was produced and handled in a manner which ensures that such products do not contain and are not contaminated with:
 - a. Brain, eye, spinal cord, skull and vertebral column from cattle 12 months and older, and the distal ileum and tonsils from all cattle
 - b. Nervous or lymphatic tissue exposed during the deboning process
 - c. Mechanically separated meat from the skull and vertebral column from cattle over 12 months of age
- g) Traceability of the animals through a reliable system is in place.

- h) The products have not been derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code.
- i) The products have been derived from cattle that were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
- j) The products have been prepared in an establishment accredited by SFA and is audited regularly by the competent authority for compliance with conditions for import into Singapore.
- k) The meat has been derived from animals which were born and bred in the country of origin since birth.
- l) The meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.
- m) The meat has been derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Food Administration for export to Singapore.
- n) The meat has not been treated with chemical preservatives or other substances injurious to health.
- o) The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.
- p) Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.
- q) Pathogen reduction treatments (PRTs) may only be used on raw meat that has not been salted, marinated, preserved, or undergone any other form of processing. The establishment may use only SFA-approved PRTs up to their maximum use levels. PRTs are used in addition to proper hygiene practices and not used to make contaminated meat fit for human consumption.