

## VETERINARY CONDITIONS FOR IMPORTATION OF POULTRY AND POULTRY PRODUCTS

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Singapore Food Agency (SFA)

### POULTRY AND POULTRY PRODUCTS

- a) Highly pathogenic avian influenza (HPAI) and H5 and H7 low pathogenicity avian influenza (LPAI) are notifiable diseases in the country.
- b) The country/zone has been free from HPAI and LPAI of the H5 and H7 subtypes for the past three (3) months prior to export

OR

The products have been subjected to heat treatment that is sufficient for inactivation of Avian Influenza virus in accordance with OIE guidelines.

- c) The country is not practising AI vaccination to control the disease.
- d) The meat has been derived from animals which were born and bred in the country of origin since birth.
- e) 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.
- f) 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.
- g) The meat has not been treated with chemical preservatives or other substances injurious to health.
- h) The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.
- i) 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.

## **II. ADDITIONAL CONDITIONS FOR CHILLED POULTRY**

- a) The product must not be derived from thawed frozen poultry.
- b) The product is sealed with leak-proof packaging under modified atmosphere conditions or other applicable packaging, and has a shelf life of at least 14 days at  $\leq 4$  °C.