

SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	India (IN)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 0201 – 0210, 1501 – 1503, 1506, 1516, 1518, 1601/02

The information in this document has been compiled and provided by the Singapore Food Agency (SFA). SFA emphasises that importers and exporters have the responsibility to find out the import requirements of destination countries/regions/markets. Exporters are advised to confirm with their importers on the import requirements and eligibility of their product before exporting.

SN	Sub-header	Details
1	Product eligibility / ineligibility	Only retorted and/or canned pork products are eligible to be exported from Singapore to India. Non-canned pork products (including fully cooked or dried products, whether chilled, frozen, or stored at ambient temperature) cannot be exported from Singapore to India as official certification requirements are pending finalisation. The export of meat products from all other animal species is currently not permitted.
2	Importing country authority	According to the Food Safety and Standards Act 2006, the Food Safety and Standards Authority of India (FSSAI) under the Ministry of Health and Family Welfare has been established to regulate the manufacture, storage, distribution, sale and import of food. In pursuant to the Livestock Importation Act 1898, India Central Government has created the Department of Animal Husbandry and Dairying (DAHD) under the Ministry of Fisheries, Animal Husbandry and Dairying to regulate the importation of livestock and livestock products. The Directorate General of Foreign Trade (DGFT) under the Ministry of Commerce and Industry is responsible for the promotion and facilitation of exports and imports.

3	Pre-export approvals by importing country	Establishments Food Safety and Standards (Import) First Amendment Regulations, 2021 states that foreign food manufacturing facilities of specified categories of food products and desirous to export such article of food to India shall register with FSSAI before exporting to India. The registration is one-time and there is no expiry on the validity of registered food manufacturers. Such food categories include: - Milk and milk products (including infant formula) - Meat and meat products (including poultry, fish, and their products) - Egg powder - Infant food - Nutraceuticals FSSAI has also published the implementation for mandatory registration of foreign food manufacturing facilities, effective from Sep 2024, through Order on requirement of registration of foreign food manufacturing facilities (Apr 2024) and Order regarding requirement of registration of foreign food manufacturing facilities as per Food Safety and Standards (Import) First Amendment Regulations 2021 (Oct 2022) under FSSAI Advisories/Orders. FSSAI has published in FSSAI ReFoM a list of foreign food manufacturers that have been successfully registered. Some Singapore establishments are under the category of meat and meat products. To be considered for listing by FSSAI, the establishment must meet India's regulations and standards before submitting their form online to SFA, who will then verify before recommending to FSSAI for final decision. Information and supporting documents to be submitted by the food manufacturer may include but not limited to the following: - Valid SFA license - Name and HS Code of the products to be exported to India Note: For reference on HS Codes, please check the Indian Trade Clarification Harmonised System (ITC-HS) from https://www.dgft.gov.in/CP/ Importer-Exporter Code
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	Importer must obtain Importer Exporter Code (IEC) - a key business identification number which is mandatory for exports or imports - issued by DGFT before embarking on commercial trade. Prohibited or Restricted Items Importer must study the list of prohibited items and restricted items as published by DGFT before importing into India. Prohibited items cannot be imported into India under any circumstances. Restricted items must be licensed or authorized by DGFT before importing into India. FSSAI License According to the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 no person shall commence any food business unless he (the importer) possesses a valid license. Schedule 1 provides the list of food business (which include but not limited to “all importers importing food items including food ingredients and additives for commercial use”) that are under the purview of Central Licensing Authority in FSSAI. Sanitary Import Permit The import of livestock products, which include meat and meat products, shall be allowed only against a sanitary import permit that is issued by DAHD to the importer. For information related to online application of sanitary import permit, see Sanitary Import Permit System. Designated Point of Entries High risk food products such as (i) milk and milk products, (ii) egg powder, (iii) meat and meat products including poultry, fish, and their products, (iv) foods for infant nutrition / infant foods, and (v) nutraceuticals, health supplements, foods for dietary uses, probiotic and prebiotic foods, foods for special medical purposes shall be imported through designated Indian ports. The list of designated ports is published in Import of high risk food products at specific ports under FSSAI Advisories/Orders. Note: The published list is dynamic and will be updated from time to time. Import for 100% Export or Re-Export
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		The importer is required to undertake further declaration if the imported food consignment is meant for 100% export or re-export. See Advisory regarding import of food consignment for 100% export or re-export purpose (Oct 2023).
4	Export certificates for food	An Export Health Certificate issued by Singapore Food Agency (SFA) is required for each consignment of meat products. For exports that require an Export Health Certificate, you may forward import permit / conditions to SFA here. The current bilaterally agreed certification between SFA and DAHD would continue to be valid. According to the agreement between SFA and DAHD, the following sanitary attestations are required to be met in the Food Export Certificate for the export of retort/canned pork products from Singapore to India: • The above final product(s) was manufactured in Singapore in the above SFA-approved establishment; • The above product(s) are manufactured in Singapore with the raw material (frozen porcine meat) originating <i>x country</i> and are legally imported into Singapore; • The establishment in <i>x country</i> from where the raw material (frozen porcine meat) was obtained from are pig abattoirs / processing plant(s) where no meat other than pork have been processed; and the above product(s) was processed at the above Singapore SFA-approved establishment and every precaution was taken to prevent contamination during processing; • The consignment(s) destined to India do not contain beef and beef products in any form; • Singapore has a system in place to demonstrate that the residues of pesticides, drugs, mycotoxins and chemicals in the meat and meat products comply with the Indian Food Safety and Standard Regulation of Codex Alimentarius; • Singapore is recognized by OIE as a food and mouth disease-free country; • The porcine meat used in the manufacture of the above final product(s) are imported into Singapore from Canada and are accompanied with Veterinary certificate from the Competent Authority of the source countries and satisfies the following sanitary requirements - The source countries of the raw material are free from Foot and Mouth Disease; - The source countries of the raw material are free from African Swine Fever (ASF); - The raw material was derived from pigs which have remained in the source countries since birth. The source countries are free from Aujeskey's disease; ~~The country is not free from Aujeskey's~~

		~~disease and has established zone in accordance with OIE and raw materials have been sourced from the said establishment zone and do not contain head, thoracic and abdominal~~ - The fresh pork has been produced in accordance with the Codex Code of Hygiene Practice for Meat (CAC/RCP 58-2005); and comes from domestic pigs that tested negative by an approved method for the detection of Trichinella larvae; and comes from pigs which have been slaughtered in an approved slaughterhouse/abattoir. • The entire consignment of pork meat products has been produced in accordance with the Codex Code of Hygienic Practice for Meat (CAC/RCP-58-2005), and has been processed to ensure inactivation of the T.solium cysticerci in accordance with the following procedure; heat treatment to a core temperature of at least 80 Degree Celsius; • The pork and pork products are subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70 Degree Celsius for a minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate the pathogens mentioned in the above sanitary conditions; and • The entire consignment of pork and pork meat products has been produced in a hygienic manner using fresh packing material; and is fit for human consumption. In addition, starting from 1 January 2023, another Health Certificate requested by FSSAI would also be required. The following sanitary attestations are required to be met in the Health Certificate for the export of retort/canned pork products from Singapore to India: • Were manufactured at (an) establishment(s) that has/have been approved by, or otherwise determined to be in good regulatory standing with the Competent Authority in the exporting country. • The pork or pork product(s) come(s) from animal(s) slaughtered in abattoirs/processing plant(s) where no meat other than pork has been processed during production of fresh meat or added to the meat products at any stage during production. • Complied with the standards of Pork and Pork products as specified under the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. • Prepared, packed, held and transported prior to export under good hygienic conditions and an effective food safety control system, implemented within the context of HACCP systems where appropriate and in accordance with the requirements specified in Schedule 4, as applicable, of the Food Safety and
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		Standards (Licensing and Registration of Food Businesses) Regulations, 2011 (India) and such other guidelines as specified from time to time under the provisions of the Food Safety and Standard Act, 2006. • Conforms to the microbiological requirements specified in Appendix 'B' of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. • Does not contain drug/ antibiotics/ mycotoxins/ pesticides/ heavy metal residues etc., above the limits prescribed by the Food Safety and Standards (Contaminants, Toxins, and Residues) Regulations, 2011. • Contains only those food additives as specified in Appendix 'A' of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011 and within the limits specified. • Regular inspection / monitoring of checks in accordance with FSS Act, 2006, rules and Regulations made thereunder and as per the criteria specified by FSSAI. Remarks: The applicable list of meat and meat products and corresponding HS codes which are subject to this FSSAI Health Certificate is published in FSSAI's Requirement of Health Certificate accompanied with the import of food consignments under FSSAI Advisories/Orders. Instruction No. 18/2022 Requirement of Health Certificate Accompanied with the Import of Food Consignments (F.No. 401/66/2022-Cus-III) stipulates that imported consignments of milk and milk products, pork and pork products, and fish and fish products should be accompanied by a health certificate issued by the competent authority of exporting country in the prescribed format as attached.
5	Regulations and standards	Interested exporters who wish to export meat and meat products to India must meet all their regulations and standards including the Food Safety and Standards Regulations (FSSR). The following links are provided as a guide: (1) Pesticide Residues Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 along with Food Safety Standards (Contaminants, Toxins and Residues) Amendment Regulations, 2024 stipulate limit requirements for pesticide residues and insecticides in food. In addition, the Directorate of Plant Protection, Quarantine &

		Storage (DPPQS) publishes the list of pesticides (Mar 2024) which are banned, refused registration and restricted in use. (2) Antibiotics and Veterinary Drug Residues Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 stipulates limit requirements for antibiotics and other pharma-cologically active substances in food. (3) Contaminants and Toxins Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 stipulates limit requirements for metal contaminants, crop contaminants and natural toxic substances, polychlorinated biphenyls (PCBs) and polycyclic aromatic hydrocarbon (PAH), biotoxins, and other contaminants in food. (4) Microorganisms Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 stipulates microbiological requirements in food in Appendix B. (5) Food Additives Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 stipulates definitions, application principles, specifications, and standards of food additives in Chapter 3. Food Safety and Standards (Fortification of Food) Regulation, 2018 stipulates that certain food staples (double fortified salt, milk, edible oil, rice, wheat flour) that are fortified with nutrients must use the +F logo. (6) Restriction on Sales Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011 stipulates restrictions on radiation processing of food as well as restrictions on use of flavouring agents. (7) Product Standards Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 stipulates product standards for meat and meat products, including canned or retort meat products, comminuted or restructured meat products, cured or pickled and cooked or smoked meat products, dried or dehydrated meat products,
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		cooked or semi-cooked meat products, fresh or chilled or frozen meat, marinated meat products, fermented meat products, and others in Chapter 2.
6	Labelling, packaging and marking requirements	(1) Labelling Food Safety and Standards (Labelling and Display) Regulations, 2020 contains general requirements of pre-packaged foods as well as labelling requirements of pre-packaged foods (name of food, list of ingredients, nutritional information, declaration regarding vegetarian and non-vegetarian, declaration of food additives, declaration of name and complete address, FSSAI logo and license number, net quantity, retail sale price and consumer care details as per Legal Metrology Act, 2009 and Legal Metrology (Packaged Commodities) Rules, 2011, lot/code/batch identification, date marking, labelling of imported food, country of origin for imported foods, instructions for use, and declaration regarding food allergen). For example, eggs are non-vegetarian products and should be declared non-vegetarian. The draft amendment Food Safety and Standards (Labelling and Display) Amendment Regulations, 2025 proposes to increase the nutritional information font size for added sugar, saturated fat and sodium content for prepackaged foods and enlarge the logo specifications of all milk and milk products, including composite milk products. Food Safety and Standards (Import) Regulations, 2017 requires imported food to comply with standards for packaging and labelling. The Authorised Officer shall reject the consignment not complying with the provisions of Food Safety and Standards (Labelling and Display) Regulations, 2020 at the visual inspection and no sample shall be drawn from the consignment. Discontinuation of the term 100% on food product labels and related promotional materials advises all food business operators not to use the term "100%" on food product labels, packaging, and promotional content. (2) Advertising and Claims Food Safety and Standards (Advertising and Claiming) Regulations, 2018 stipulates regulations for general principles for claims and advertisements, regulations for nutrition claims (nutrient content claim or nutrient comparative claim), regulations for non-addition claims, regulations for health claims (including nutrient function claims), regulations for claims related to dietary guidelines or healthy diets, regulations for conditional claims, and regulations for prohibited claims.

		(3) Packaging and Marking Requirements Food Safety and Standards (Packaging) Regulations, 2018 stipulates general requirements of food packaging materials, specific requirements for primary food packaging, as well as requirement for specific migration limits of substances from various types of packaging materials intended to be in contact with articles of food. Under Draft Notification, FDA is seeking comments to amend regulations to ban poly- and perfluoroalkyl substances (PFAs) and Bisphenol A (BPA) in food contact materials.
7	Other information	(1) India's Import Clearance FSSAI has an online system for clearance of food imports, Food Import Clearance System (FICS), which is seamlessly integrated with Customs ICE-GATE (Indian Customs Electronic Data Interchange Gateway) for trade facilitation. Selective sampling & testing of food articles on basis of risk profiling done by FSSAI is implemented at Customs ICEGATE. (2) India's Import Procedures FSSAI's Manual for Food Imports provides a guiding document for importers for better understanding of clearance process of imported food consignments by FSSAI. (3) WTO Import Licensing Procedures India's legislation and notifications India's participation in WTO (4) USDA Gain Reports India FAIRS Country Report provides guidelines on India's food import regulations to American exporters. India FSSAI Issues Clarification for Microbial Testing Requirements for Imported Food Products provides clarifications. India DAHD Publishes Clarifications on Documentation for Sanitary Import Permit Application provides clarifications.

		(5) Contact Information See the list of FSSAI's authorised officers who are based in different offices. See the point of entries for import of food items with authorised officers. See the directory of DAHD officers. Indian consumers are empowered to report any potential food safety infringement through the Food Safety Connect Portal.
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