SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Canada (CA)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 02.01 - 02.10, 15.01 - 15.03, 1506.00.00 00, 15.16, 1518.00.00, 1601.00, 16.02

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**	Meat and meat products from Singapore are not eligible for export to Canada.
2	**Importing country authority**	Canadian Food Inspection Agency (CFIA) is the competent authority regulating the food safety for industry including the import of meat and meat products to Canada.
3	**Pre-export approvals by the importing country**	**Country Level Approval** The CFIA regulates imported meat products derived from food animals to verify that the imported meat products have been manufactured, prepared, stored, packaged and labelled in a manner and under conditions providing at least the same level of protection as meat products produced in Canada. The main considerations are consumer protection and prevention of introduction of a serious animal disease. The Certification Conditions for Importation of Meat Products contain a list of countries that can export meat products to Canada. For the import of edible meat products, the eligibility of a country is based on an animal health evaluation as well as a meat systems evaluation, in order to determine if an exporting country is able to meet the CFIA's public and animal health requirements. Importation from countries that have not undergone an animal health evaluation must be assessed by the CFIA according to the policy Request to

		import a new commodity or import from a new country of origin. For reference, Singapore is not in the list of eligible countries and meat products for importation into Canada. More information on the animal health requirement can be found in the Health of Animal Regulations and Terrestrial Animal Products and By-Products: Import Policy Framework (especially Notice to industry: Implementation of certain chapters of the Terrestrial animal products and by-products: Import Policy Framework) which include but not limited to edible meat products, highly processed (animal) products, and annex acceptable treatments of highly processed products. **Establishment Level Approval** The establishment which - slaughter food animal; and/or - manufacture, process, treat, preserve, grade, coded, store, package or label a food has a system for the mentioned activities that is recognised by the CFIA as providing at least the same level of protection as that of Canada. The foreign countries establishments eligible to export meat products to Canada contain a list of overseas establishments that can export meat products to Canada. There is no Singapore establishment approved to export meat products to Canada. **Product Import Requirements** The import requirements for importing meat and meat products can be found at CFIA's Automated Import Reference System (AIRS) and "Find by Commodity" via here. Meat products also have food-specific import requirements related to grades or standards. Generally, it is related to health risk, and additional permits or certificates are required to attest that the food is safe. There are further requirements for the import of meat products containing shellfish. **Importer: Import Permit** Beef and veal, chicken and chicken products, and turkey and turkey products are agricultural commodities subject to controls under Export and Imports Permit Act (EIPA). The order on frozen pork has been repealed.

		Accordingly, an import permit is required for shipments of these products to enter Canada for both personal use and commercial use. Import permits for shipments of these meat products destined to the Canadian market are issued to quota holder lists – supply-managed tariff rate quotas - (key in *chicken* or *turkey* in "Filter items" to retrieve details of the processors and distributors) under Canada's tariff rate quota (TRQ), which is administered by Global Affairs Canada (GAC). Under the EIPA and Customs Tariff, a quota holder can import a specific quantity of such products at a lower (within access) rate of duty and import without limit on the amount of product at a higher (over access) rates of duty. For more information, please see Controlled Products on the importation of these products. **Importer: Preventive Control Plan** Importer Guide: Prepare Your Preventive Control Plan is intended for food importers that are required to have a preventive control plan (PCP) under the Safe Food for Canadians Regulations (SFCR). A PCP is a written plan outlining how the importer ensures that imported food is safe and fit for consumption in Canada and conforms to Canadian consumer protection requirements, as applicable. This document describes the preventive control plan contents for holders of import licence only. For more information, please see Preventive Control Plan Requirements for Biological Hazards in Meat Products.
4	**Export certificates for food**	**Zoosanitary Certificate** An Export Health Certificate issued by the Singapore Food Agency (SFA) is required for each consignment. For exports that require an Export Health Certificate, you may forward the import permit / conditions to SFA here. Removal of animal health import requirements for bovine gelatin and collagen removes the requirement for a zoosanitary certificate for the import of bovine origin gelatin and collagen (including collagen casings) into Canada. **Official Meat Inspection Certificate (OMIC)** The model Official Meat Inspection Certificate must be presented to Canadian Food Inspection Agency before or at the time of import. OMICs for exporting meat products to Canada must be elaborated and authenticated

		during the procedure of approving the foreign country meat inspection system. The standard form of the certificate is shown in Official Meat Inspection Certificate Form (for all countries other than the United States). OMICs are negotiated between CFIA and foreign competent authorities and include information pertaining to food safety, traceability, and animal health certification to prevent the risk to introduce animal disease into Canada. Each OMIC is negotiated and approved for specific meat product(s) and only this (these) meat product(s) can be imported using the proper (negotiated) OMIC. Since it contains animal health certification, OMICs must be signed by a veterinarian of the competent authority. For more information, please see Procedures for the use of Official Meat Inspection Certificates (OMIC).
5	**Regulations and standards**	Health Canada is responsible for setting food safety standards and guidelines and provides advice and information on the safety and nutritional value of food. Information related to legislation and guidelines on food and nutrition such as Food and Drugs Act and Food and Drug Regulations for administration, enforcement and compliance purposes and guidance documents: food and nutrition to assist in interpretation of policies and governing statutes and regulations have been published. Interested exporters who wish to export meat and meat products to Canada must meet all their regulations and standards. The following links are provided as a guide: **(1)Pesticide Residues** According to Pesticide and Pest Management, all pesticides used in Canada must meet the requirements of the Pest Control Products Act and its regulations. Pesticide Product Information Database contains Maximum residue limit search which allows individual to search for the maximum residue limits information available to the public. For more information, please see Maximum Residue Limits for Pesticides. **(2)Veterinary Drug Residues** A Maximum Residue Limit is a level of residue that could safely remain in the tissue or food product derived from a food-producing animal that has been treated with a veterinary drug. A list of Maximum Residue Limits (MRLs) for Veterinary Drugs in Foods sets out the level of residue that could safely remain in the tissue or food product derived from a food-producing animal that has been treated with a veterinary drug.

		(3)Contaminants and Toxins Health Canada's Maximum Levels for Chemical Contaminants in Foods sets out the maximum levels for contaminants in foods in an effort to reduce exposure to a particular contaminant. This List of Contaminants and Other Adulterating Substances in Foods which appear as regulatory limits is incorporated by reference into Division 15 of the Food and Drug Regulations. Additional MLs for other contaminants in foods are available in the List of Maximum Levels for Various Chemical Contaminants in Foods. Both lists are established by Health Canada and are enforceable by the Canadian Food Inspection Agency. **(4)Microorganisms** Guidance Document on Ready-to-Eat Smoked Fish and Multi-Ingredient Products Containing Smoked Fish provides guidance to mitigate the microbiological risks associated with ready-to-eat smoked fish and multi-ingredient products containing smoked food. Bacteriological guidelines for fish and fish products (end product) outline the test organisms and corresponding unacceptable concentrations of bacteria in a sample. Policy on *Listeria monocytogenes* in ready-to-eat foods (2023) – which applies to all foods sold in Canada (including imported food) – outlines the microbiological criteria for *Listeria monocytogenes* in ready-to-eat foods in Table 1. Official Methods for the Microbiological Analysis of Food outlines the food testing methods. Microbiological criteria are used to assess the microbiological safety and/or general cleanliness of food sold in Canada. It should be used in conjunction with the Table of Microbiological Reference Methods for Food and the Canadian Requirements for Determining the Equivalence of Food Microbiological Methods of Analysis. **(5)Food Additives** Transition Guide: Understanding and Using the Lists of Permitted Food Additives contains the Lists of Permitted Food Additives (which include but not limited to permitted anticaking agents and permitted colouring agents). The 15 lists of permitted food additives are meant to replace the food additive tables housed under Division 16 of the Food and Drug Regulations. The Final publication of the Regulations Amending Certain Regulations Concerning Food Additives repeals outdated food additives references while the Order Repealing Certain Marketing Authorizations removes redundant legislative instruments by certain Marketing Authorizations.

		(6)Product Standards The Division 14 of Food and Drugs Regulations and Volume 13 of Canadian Food Compositional Standards stipulate the food standard of meat and meat products (including the preparations). The Division 7 Part 6 of Safe Food for Canadians Regulations stipulates the commodity-specific requirements of meat products and food animals, and related licensing conditions of license holder. Canadian Standards of Identity: Volume 7 – Meat Products provides the standard of identity for standardized food namely specific edible meat products. Such food with prescribed standards must comply with the specifications of the standards of identity in every respect. This requirement to comply with prescribed standards also applies to foods likely to be mistaken for a standardized food. While Canadian Grade Compendium: Volume 1 – Ovine Carcasses and Poultry Carcasses provides the grading standard for carcasses of animals namely sheep and chicken slaughtered in Canada, Canadian Grade Compendium: Volume 9 – Import Grade Requirements provides the grade requirements, grade names, and grade designations for imported food into Canada which include ovine carcass and poultry carcass.
6	**Labelling, packaging and marking requirements**	**(1)Labelling Requirements** Imported meat and meat products must meet the labelling, standards of identity and grades as outlined in the Food and Drug Regulations and Safe Food for Canadians Regulations. The Industry Labelling Tool is the food labelling reference for all stakeholders (including importers) covering: - core labelling requirements (which include but not limited to bilingual food labelling, list of ingredients and allergens on food labels, common name on food labels, country of origin on food labels, and irradiated foods); - claims and statements (which include but not limited to food advertising requirements and nutrient content claims); and - applicable food-specific labelling requirements In particular, The importance of accurate use of Product of Canada, Made in Canada and other origin claims provides guidance and supporting information for “Product of Canada” and “Made in Canada” claims.

		In addition, Labelling requirements for meat and poultry products stipulate the (food-specific) labelling requirements that apply to imported meat products (which includes poultry products). Units of Measurement for the Net Quantity Declaration of Certain Foods stipulates the requirements for net quantity declaration of food (which include but not limited to edible meat products and mincemeat). According to Labelling Genetically Modified (GM) Foods, there are no specific laws in Canada about labelling GM foods differently. They are labelled like any other food because safety assessments have found them to be as safe and nutritious as non-GM foods. Voluntary method-of-production labelling is allowed, so long as the claims are true and not misleading. To promote the use of voluntary labelling, Health Canada supported the development of a national standard: Voluntary labelling and advertising of foods that are and are not products of genetic engineering. Nutrition labelling: Overview provides an outline of nutrition information found on food labels. Nutrition labelling: Front-of-package nutrition symbol provides information on front-of-package nutrition symbol. particular, according to Front-of-package nutrition symbol labelling guide for industry, by 01 Jan 2026, prepackaged food products (including those that are imported into Canada) require a nutrition symbol to be indicated on the label (specifically, on the principal display panel) of the prepackaged product when the amount of saturated fat, sugars and/or sodium is equal or higher than the specific nutrient thresholds. A notice of modification to buffer zone between the front-of-package nutrition symbol and the supplemented food caution identifier, and between nutrition symbols gives flexibility to the presentation of nutrition information which contains more than one symbol. Health Canada has decided to modify the Table of Permitted Nutrient Content Statements and Claims (free of sugars) to also rectify an earlier oversight by reinstating the chewing gum exemption for “free of sugars” claim. **(2)Packaging Requirements** According to Division 23 of Food and Drug Regulations, - No person shall sell any food in a package that may yield to its contents any substance that may be injurious to the health of a consumer of the food.

		- No person shall sell any food in a package that has been manufactured from a polyvinyl chloride formulation containing an octyltin chemical. - A person may sell food, other than milk, skim milk, partly skimmed milk, sterilized milk, malt beverages and carbonated non-alcoholic beverage products, in a package that has been manufactured from a polyvinyl chloride formulation containing any or all of the octyltin chemicals, namely, di(n-octyl)tin S,S'-bis(isooctylmercaptoacetate), di(n-octyl)tin maleate polymer and (n-octyl)tin S,S',S''-tris(isooctylmercaptoacetate) if the proportion of such chemicals, either singly or in combination, does not exceed a total of three percent of the resin, and the food in contact with the package contains not more than one part per million total octyltin. - …
7	**Other information**	**Importing Food to Canada** Importing Food to Canada: A Step-By-Step Guide describes the recommended steps (Canadian importer) can follow to meet the requirements to import food into Canada and to maintain a food import licence. **Exporting Food from Canada to Other Markets** International market intelligence reports and export guides publishes all information on agri-food and seafood for Canadian exporters. **Food-Specific Import Requirements** The Safe Food for Canadians Regulations set out certain requirements, such as licensing, preventive controls and traceability that apply to most food commodities; however, certain food commodities have specific requirements related to grades or standards. In some cases, it may be related to a health risk and additional permits or certificates are required that attests that the food is safe. For more information, please see Food-Specific Import Requirements. The import requirements for importing food can be found in the Automated Import Reference System (AIRS). **Understanding the Safe Food for Canadians Regulations**

		For answers to frequently asked questions such as importing non-compliant foods, please find the section on Importing food. For resources to navigate the legal requirements, please see the handbook for food businesses. For more information, please see food imports. **Overview: Importing Meat Products** Overview: Importing Meat Products outlines requirements specific to importing meat products. **WTO Import Licensing Procedures** Canada's legislation and notifications Canada's participation in WTO **FAOLEX Database** Canada - Country Profiles **USDA Resources** Canada FAIRS Country Report provides guidelines on Canada's food import regulations to American exporters.

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