SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Japan (JP)
Food Product Category	Milk and Dairy Products
Product Code	HS Codes: 0401 – 0406

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**	Raw milk and dairy products are eligible for export from Singapore to Japan. Article 43 of the Ministerial Ordinance for Enforcement of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese) prohibits the import of products from certain countries or regions. Countries that have not established "animal health requirements" with Japan cannot export designated quarantine objects to Japan. The current "animal health requirements" established by Singapore and Japan include: - Animal health requirements for raw milk and/or milk products to be exported to Japan from listed countries. Countries that export raw milk and dairy products to Japan include listed countries and non-listed countries. "Listed countries" means countries, regions and zones recognized by the Ministry of Agriculture, Forestry and Fisheries where exporting raw milk and non-heat-treated milk products to Japan is allowed. For the "Listed countries," refer to here. Singapore is a listed country to export dairy products of cloven-hoofed animals to Japan.

2	**Importing country authority**	In Japan, the supervision of imported milk and dairy products is jointly managed by the Ministry of Health, Labour and Welfare, the Ministry of Agriculture, Forestry and Fisheries, and the Consumer Affairs Agency. The Ministry of Agriculture, Forestry and Fisheries is responsible for the quarantine inspection of imported milk and dairy products to prevent the invasion and spread of diseases. The Ministry of Health, Labour and Welfare is responsible for the inspection of imported milk and dairy products. The Consumer Affairs Agency supervises food labelling as well as the establishment and revision of regulatory standards for food safety.
3	**Pre-export approvals by the importing country**	**Products** No product listing is required for dairy products exported from Singapore to Japan. **Establishments** No establishment listing is required for dairy products exported from Singapore to Japan. **Animal quarantine inspection for dairy products** Dairy products to be imported are subject to animal quarantine inspection. According to Article 40 of the Act on Domestic Animal Infectious Diseases Control, (the English version is for reference only, and the latest version is in Japanese) importers of designated quarantine objects need to apply for animal quarantine inspection to the animal quarantine office. The designated quarantine objects are raw milk, skimmed milk, cream, butter, chess, condensed milk, milk powder, and other products that use milk of cloven-hoofed animals and horses as the main raw material as specified in Article 45 of the Ministerial Ordinance for Enforcement of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese). In addition, dairy products such as fermented milk are exempted from quarantine inspections (yogurt, etc.) as specified in the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc. (the English version is for reference only, and the latest version is in Japanese). Products that can be stored at room temperature for a long time (such as UHT milk), and products that are filled into aseptic packaging containers, canned, or bottled, and subsequently heated or sterilized (such as retort milk) are not subject to quarantine. For details, please refer to Animal quarantine inspection for dairy products.

		Import notification The importer must submit the completed Notification Form to the responsible quarantine station. Article 27 of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) states that "Those who wish to import food, food additives, apparatuses, or container/packages for sale or for use in business, shall notify the Ministry of Health, Labour and Welfare on each occasion as prescribed by the Ministerial Ordinance." This means that the imported foods and related products must not be used for sale without import notification. After the submission of the import notification, the food sanitation inspector at the Ministry of Health, Labour and Welfare quarantine station inspects the product to check for compliance with the regulations under the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). Read Procedures of Import Notification of Foods and Related Products. In order to facilitate the import, simplified and expedited systems of import notification are also available. Read Simplified and Expedited Systems of Import Procedures.
4	**Export certificates for food**	**Health certificate** An Export Health Certificate issued by the Singapore Food Agency (SFA) is required for each consignment. The following conditions must be met by the exporter for the issuance of health certificate: (1)The imported dairy ingredient(s) are from "Listed countries" approved by Japan. (2)The product(s) originate from Singapore. (3)The product(s) are manufactured at an establishment licensed by the Singapore Food Agency (SFA). (4)Packages and containers such as carton boxes for products to be exported to Japan are clean and hygienic. (5)The Health Certificate must be in the model format recognised by the Japanese competent authority. "Animal health requirements" for raw milk and/or milk products to be exported to Japan from Singapore stipulate that the Health Certificate must include the following items in detail in English: (1) Statement that all the requirements in the Animal health requirements for raw milk and/or milk products to be exported to Japan from listed countries are satisfied.

		(2) The name of the item, the quantity and the production date of the products, and the species of origin of raw milk as an ingredient. (3) The establishment number of the facility where the final products to be exported to Japan are treated finally. (4) The intended use of the item (for animal consumption, human consumption, etc.). (5) If Article 6-1(2) or 6-2(2) Animal health requirements for raw milk and/or milk products to be exported to Japan from listed countries is applied, a relevant Foot-and-Mouth Disease (FMD) virus inactivation treatment must be selected or described. (6) The date, authority name and place of issuance of the health certificate, and the name and title of the signer. According to Article 10(2) of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) and Article 8 of the Regulations for Enforcement of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), imported milk and dairy products must be accompanied by the original or a copy of the health certificate issued by the government authority of the exporting country. The competent authority of the exporting country must be responsible for issuing the health certificate for milk and dairy products to be exported to Japan, stating the following items in detail in English after confirming the milk and dairy products comply with these animal health requirements.
5	**Regulations and standards**	Companies that export food to Japan must comply with the following regulations or standards. The following links are provided as a guide: **(1) Product standards** The first part of the Specifications and Standards for Foods, Additives, etc. covers the food product. This part specifies the general ingredient specifications for foods, the general manufacturing, processing and conditioning standards for foods, and the general preservation standards for foods. The Product Standards section also stipulates the limit requirements for contaminants and microorganisms in some foods. The Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc. (the English version is for reference only, and the latest version is in Japanese) is a product standard for milk and dairy products which sets out the requirements for the definition, composition standards, manufacturing,

		conditioning and storage methods, and other specifications for milk and dairy products. The composition specifications include the limits of microorganisms in various types of milk and dairy products. **(2) Additives** Food additives are regulated through the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). Only food additives that are assessed as safe are permitted for use in food and beverages. Imported products found to contain residues from unapproved additives will not be permitted for sale. Additives that can be used are divided into four categories: designated additives (including 18 types of flavouring chemicals), existing additives, natural flavors and general dietary additives. The designated additives are food additives specifically approved by authorities; existing additives refer to additives that have a history of use in food processing and are considered safe; natural flavors refer to additives extracted from plants and animals to increase the flavor of foods; general dietary additives refer to food additives that can be used as food and as additives, such as agar. The above food additives correspond to the list of designated additives (including the list of 18 types of flavouring chemicals in Schedule 1 of the Regulations for Enforcement of the Food Sanitation Act where the English version is for reference only, and the latest version is in Japanese), list of existing additives, list of natural flavor based raw materials and list of general dietary additives. Generally, only the substance names of additives and the usage names of some additives are listed in the above list. The second part of the Specifications and Standards for Foods, Additives, etc. covers the standards of food additives (the English version is for reference only, and the latest version is in Japanese). This part specifies the test methods, composition specifications, preservation standards, manufacturing standards and the use standards of some additives for designated additives and existing additives. Appendix 1 of the 10th Edition Official Protocol on Food Additives was also replaced. In addition, Schedule II (V)-(4) of the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc. (the English version is for reference only, and the latest version is in Japanese) stipulates the requirement where the use of other additives in dairy products such as skim milk powder and sweetened milk powder, it is necessary to obtain regulatory approval. Schedule II (V)-(5) stipulates the requirement where the

		types of products and mixing ratios used in prepared milk powder and prepared liquid milk, it is necessary to obtain regulatory approval. For milk and dairy products without subject to special regulations, it is sufficient to refer to the Specifications and Standards for Foods, Additives, etc. **(3) Contaminants** The Designated Radioactive Substances stipulates the limits for radioactive cesium (referring to cesium 134 and 137) in milk and dairy products. The same limits are also stipulated in the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc. (the English version is for reference only, and the latest version is in Japanese) as follows: - The limit of radioactive cesium in milk and dairy beverages as stipulated in Article 2 of the Ministerial Ordinance shall not exceed 50 Bq/kg. - The limit of radioactive cesium in dairy products (excluding dairy beverages) and food products with milk and dairy products as the main raw material shall not exceed 50 Bq/kg as specified in Article 2, Item 12 of the Ministerial Ordinance sold for the purpose of infant feeding. - In addition to the above two items of milk and dairy products, milk products as the main raw material of the food in the limit of radioactive cesium shall not exceed 100 Bq/kg. The Limits on Residual Polychlorinated Biphenyls (PCBs) in Food stipulates the limits of PCBs in foods. **(4) Mycotoxins** Regarding the Management of Foods Containing Total Aflatoxins stipulates that the limit requirements for total aflatoxins (the sum of aflatoxins B1, B2, G1, G2) in food shall not exceed 10 µg/kg. The Management of Aflatoxin M1 in Milk stipulates that the content of aflatoxin M1 (AFM1) in milk shall not exceed 0.5 µg/kg. Milk refers to the milk as defined in the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc. (the English version is for reference only, and the latest version is in Japanese). **(5) Pesticides and veterinary drugs**

		The General Composition Specifications section in the Specifications and Standards for Foods, Additives, etc. stipulates the limits of pesticide and veterinary drug residues for food raw materials and some processed foods, where, in principle, foods must not contain antibiotics and chemical compounds, and at the same time, a list of pesticides and veterinary drugs that cannot be detected in all foods is listed. The complete list of MRLs for agricultural chemicals in foods (including the current MRL), and potential draft revision of MRLs standards for pesticides and veterinary drugs are published. For processed foods that do not have specific limits on pesticide and veterinary drug residues, the raw materials used in the processed food must meet the pesticide and veterinary drug residue limits specified in the Specifications and Standards for Foods, Additives, etc.. With the introduction of the uniform tolerance, the pesticide and veterinary drug residue limit must be less than or equal to 0.01 ppm.
6	**Labelling, packaging and marking requirements**	**(1) Labelling** The Food Labelling Act (the English version is for reference only, and the latest version is in Japanese) stipulates the framework requirements for food labelling. The content is divided into six parts namely general provisions, food labelling standards, measures against improper labelling, requests for injunctions and reports, miscellaneous provisions, and penal provisions. Japan CAA has published food labelling resources for consumers and industry as well as proposed partial revision to food labelling standards. In accordance with the Food Labelling Act (the English version is for reference only, and the latest version is in Japanese), the Food Labelling Standard stipulates the labelling requirements for processed foods, fresh foods, and food additives. The content is divided into five parts namely general rules, processed food labelling rules, fresh food labelling rules, food additive labelling rules, miscellaneous. In particular, Article 3 of the Food Labelling Standard stipulates that foods intended for sale should be labeled with the name of the food, allergen, preservation method, expiration date, ingredients, additives, the nutritional value and caloric value, the net content, country of origin, and the person responsible for the label (for example, importers).

		In particular, Article 3 of the Food Labelling Standard covers the labelling of nutrition information panel. The declaration of energy, protein, fat, carbohydrate, and salt equivalent is made compulsory in food labels. The nutrient content must be presented in terms of per 100g or per 100ml as well as per serving, per package and other units (for example, 1 packet). The amount of each serving must also be indicated. In particular, Article 3 of the Food Labelling Standard covers the declaration of allergens in the food label. Products which must be marked as allergens include shrimp, crab, wheat, buckwheat, milk, peanuts, egg, and walnuts. In addition, Labelling for Foods Containing Allergens (Allergen Labelling) covers products which are recommended to be labelled as allergens include almonds, abalone, cuttlefish, salmon roe, oranges, cashews, kiwi, beef, sesame, salmon, mackerel, soybeans, chicken, bananas, pork, macadamia nuts, peaches, yams, apples, and gelatin. In particular, Article 8 of the Food Labelling Standard stipulates other labelling requirements. For example, raw materials and additives should be labeled separately and respectively marked after the guide words of two labelling items: the name of raw materials and the name of additives; the label text must be in Japanese so that it is easy for consumers to read and understand; the nutrition information panel is specified; the label text color and the background color should not be the same, it should be a contrast color; the font size should be 8 points or more (Japanese Industrial Standard Dimensions of Printing Types Z8305 (1962)) and if the labelling area of the outer packaging is less than 150cm², the font size is 5.5 points or more, etc. In particular, Article 18 of the Food Labelling Standard stipulates that fresh foods need to be labeled with their names, imported foods need to be labeled with their country of origin, and radiation-exposed foods need to be labeled with the date of radiation exposure. **(2) Packaging and marking requirements** The third part of the Specifications and Standards for Foods, Additives, etc. covers the utensils, containers and packaging. This part specifies the specifications and manufacturing methods of utensils, containers, and packaging. The general standards for container and packaging are defined. And the requirements for different container packages are formulated according to the material of the container packaging. Japan has also banned 138 PFAS chemicals, including those that are sometimes used in food packaging, effective Jan 2025.

		Based on the relevant provisions of the Act on the Promotion of Effective Utilization of Resources (the English version is for reference only, and the latest version is in Japanese), the identification mark (recycling mark) is mandatory for food containers and packaging made of plastic (except PET), paper, PET, aluminum, and stainless steel. For such specific marking requirements, please refer here.
7	**Other information**	**(1) Contact Information** Animal Quarantine Service, MAFF for questions regarding import of animal products into Japan. **(2) WTO Import Licensing Procedures** Japan's legislation and notifications Japan's participation in WTO **(3) USDA Gain Reports** Japan FAIRS Country Report provides guidelines on Japan's food import regulations to American exporters. Japan to Mandate Allergy Labelling on Cashew Nuts and to Recommend Allergy Labelling on Pistachios provides updates to the allergy labelling category. **(4) Designated place of import** According to Article 38 of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese), designated quarantine objects can only be imported at specified ports or airports. Article 47 of the Ministerial Ordinance for Enforcement of the Act on Domestic Animal Infectious Diseases Control (the English version is for reference only, and the latest version is in Japanese) clearly enumerates the import ports and airports of designated quarantine objects. Each port of entry or airport has stipulated the types of designated quarantine objects that the port or airport is allowed to import. Refer to the list of animal quarantine offices in ports and airports where the designated quarantine objects are allowed to be imported. **(5) Import supervision and guidance plan**

		In accordance with the relevant provisions of Article 22 of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), the Ministry of Health, Labour and Welfare and the Prime Minister of the Cabinet formulate relevant guidelines for the implementation of monitoring and guidance by the country and prefectures. Article 23 of the same law stipulates that the Minister of Health, Labour and Welfare shall, in accordance with this guideline, formulate relevant plans (hereinafter referred to as the Imported Food Monitoring and Guidance Plan) for the implementation of the State's monitoring and guidance of imported food, additives, utensils, containers and packaging for the next year with the supervision and inspection of food. The imported food monitoring and guidance plan mainly stipulates the items and related matters that should be subject to key supervision and guidance based on the place of production or other aspects, the related matters that guide the importing business operators to carry out independent sanitation management, and other necessary matters. The Imported Foods Monitoring and Guidance Plan for FY 2025 stipulates the key contents of the imported food supervision and guidance, mainly including the implementation of key supervision and guidance. Matters, such as the formulation of a monitoring plan for additive compliance, residual pesticides, etc., and clarification of countermeasures for imported foods that violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). The monitoring plan is detailed in attached Table 1. The Imported Foods Monitoring and Guidance Plan for FY 2025 confirms import declaration and other important supervision and guidance matters, which mainly introduces the contents of three parts: monitoring inspection, administrative inspection, and ordered inspection. Monitoring inspection conduct wide-ranging inspections on various imported foods and food sanitation. It is an inspection carried out by the Ministry of Health, Labour and Welfare in accordance with the "Monitoring Guidance Plan" formulated every year. During the monitoring and inspection of imported food, the frequency of monitoring and inspection will be increased to 30% for the first time a violation is found, and the monitoring and inspection of the product will be strengthened. If the exporting country has ascertained the cause and adopted effective countermeasures, or inspected more than 60 products without the same violations during one year from the date of enhanced monitoring and inspection, the enhanced monitoring and inspection of the product will be lifted. The Ministry of Health, Labour and Welfare publishes relevant notices on strengthening

		monitoring inspections or canceling monitoring inspections on the implementation of imported food monitoring plan. Administrative inspection (excluding surveillance inspection) is carried out on site by food sanitation surveillance officers of the quarantine office as needed when food products are first imported, when violations of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) are found, or when accidents occur in transit. This inspection will also check whether the submitted import declaration and the actual imported products are compatible. Ordered inspection is performed when foods are found to violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) or are deemed to be highly likely to violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) during inspections during the guided inspections (independent inspections) or monitoring inspections, etc. The importer will be subject to ordered inspection every time they import. When one of the following two conditions occurs, the command for ordered inspection will be triggered. a. When the imported product has caused or is likely to cause damage to the public health of the exporting country or Japan, or when aflatoxins, pathogenic microorganisms, etc. are found to violate the provisions of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) based on the results of monitoring inspections, etc., the manufacturer, processor, etc., or the same product of the exporting country shall be immediately subject to ordered inspection. b. Based on the monitoring and inspection results, if the same product exported by the same manufacturer, processor, etc. or exporting country has multiple violations of pesticide residues, etc., taking into account the country's sanitation control regulations and the past legal compliance records of the imported food, all or part of the imported food shall be subject to ordered inspection. When one of the following two conditions is met, the ordered inspection will be lifted, and converted into the enhanced monitoring inspection with a frequency of 30%.

		a. When the exporting country has identified the cause and issued new regulations based on the inspection results, and strengthened the management and inspection of pesticides, etc., and the measures are proved valid through bilateral consultations, on-site inspections, or import inspections, etc., the ordered inspection will be lifted. b. For imported foods subject to ordered inspection due to pesticide residues, etc., from the date of notification of the ordered inspection (if there are still violations after being notified, it will be counted from the date of the most recent violation) within 2 years, no new violations occurred, or no new violations occurred within 1 year, And when the number of ordered inspections exceeds 300, the ordered inspection will be lifted. Within a period of time after the ordered inspection is lifted, when there is a certain degree of statistical credibility that the product may be violated in the relevant inspection items of imported food, etc., the frequency of monitoring and inspection of the product will be increased. If there is a violation, it will be immediately subject to ordered inspection. Similarly, the Ministry of Health, Labour and Welfare will issue a notice regarding the ordered inspection or cancellation of the ordered inspection on the implementation of inspection orders. The Imported Foods Monitoring and Guidance Plan for FY 2025 clarifies the countermeasures for imported foods that violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese). It is mentioned that when imported food is found to violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), the quarantine office and other relevant departments should order the importer to find out the cause, formulate countermeasures to prevent recurrence, and implement the abandonment or recall of the product; The Ministry of Health, Labour and Welfare takes necessary measures such as strengthening inspections when importing related products. In addition, the Ministry of Health, Labour and Welfare publishes content related to violations of the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese) on its official website, including the name of the importer, the name of the violator (such as the manufacturer), and the reason for the violation. For specific matters, please refer to the Recent Cases of Violation of the Food Sanitation Act.

		(6) Autonomous recall From June 1, 2021, when food entrepreneurs (producers, importers, etc.) realize that the products they produce or import have violated or believe that they may violate the Food Sanitation Act (the English version is for reference only, and the latest version is in Japanese), they will be subject to voluntary recalls of food and then the information must be reported to the Ministry of Health, Labour and Welfare through the local competent department, and the Ministry of Health, Labour and Welfare will disclose the recall information to consumers to prevent or affect the health of consumers. For details, please refer to the voluntary recall website. For more details: Procedures of Import Notification of Foods and Related Products, Information Regarding Import Procedures for Food, Poster on Animal Quarantine Regulations for Dairy Products, and *Specifications and Standards for Foods, Food Additives (2010) **Although this document has expired, it provides a historical record of the relevant specifications in English*

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