SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	New Zealand (NZ)
Food Product Category	Fish and Seafood Products
Product Code	HS Codes: 0302 - 0309, 1604, 1605

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**	Non-salmonid fish, crustacean, mollusks, echinoderms, tunicate, and cnidarian (jellyfish) products can be exported from Singapore to New Zealand, provided they meet the requirements of the Import Health Standards (IHSs). To use the search tool to find the IHS, please click here and enter the name of the food (e.g. "fish") in the sub-section Filter by title, keyword, or description. Product without an IHS shall be ineligible for export to New Zealand. If requested, New Zealand may conduct a biosecurity import risk analysis to determine if such product can be imported into New Zealand. Bivalve Molluscan Shellfish (BMS) and products containing 5% for more BMS are not currently permitted from Singapore. BMS products are High Regulatory Interest food and require Food Safety Clearance for entry. There is currently no pre-clearance arrangement or agreed official certificate to permit these products Food Safety Clearance. Puffer Fish (of the order Tetraodonitiformes) are not currently permitted from Singapore. There is currently no pre-clearance arrangement or agreed official certificate to permit these products Food Safety Clearance.
2	**Importing country authority**	Ministry for Primary Industries (MPI) is responsible for the pre-import and post-import inspection, quarantine and safety check of foods exported to New Zealand.

3	**Pre-export approvals by the importing country**	**Products** No product listing is required for fish and seafood products exported from Singapore to New Zealand. But the food must have an Import Health Standard (IHS). Interested parties (especially the registered importer) must comply with the relevant IHS - Import Health Standard: Aquatic Animal Products (AQUAPROD.GEN). New Zealand Customs Service maintains a list of prohibitions and restrictions. Some foods are prohibited and cannot be imported into New Zealand. Others are restricted and require approval to import. Prohibited or restricted items under the Customs and Excise Act 2018 are published in the list of prohibited or restricted imports. Click the below link for details: • Fisheries (Import and Export Prohibitions—Toothfish) Regulations • Fisheries (Import Prohibition—Southern Bluefin Tuna) Regulations • Customs Import Prohibition (Trout) Order **Establishments** No establishment listing is required for fish and seafood products exported from Singapore to New Zealand. **Importers** Food importing requirements (including the Food Act 2014 and Food Notice: Requirements for Registered Food Importer and Imported Food For Sale) state that all food imported for sale in New Zealand must be safe and suitable and imported by a registered importer. The registered food importer must be a New Zealand resident. Interested parties should apply for New Zealand Customs' client code and submit the completed form NZCS 224F Apply for a client code or update your client registration as a food importer form. MPI has also published a list of all registered food importers. The Biosecurity Act 1993 requires importers to apply for permit to import animal products if specified in the Import Health Standard.

		Some listed seafood (namely histamine-susceptible fish and fish products, ready-to-eat smoked fish and smoke-flavoured fish, ready-to-eat crustaceans including lobsters, crabs, bugs, shrimps and prawns) are deemed as foods of high regulatory interest, and therefore require food safety clearance. Importers or customs brokers are required to obtain food safety clearance through the Trade Single Window for such products. Such seafood (namely histamine-susceptible fish and fish products, ready-to-eat smoked fish and smoke-flavoured fish, bivalve molluscan shellfish, ready-to-eat crustaceans including lobsters, crabs, bugs, shrimps and prawns) which require food safety clearance must be tested at a laboratory approved by MPI for the necessary prescribed test parameters such as histamine, aerobic plate count, *Listeria monocytogenes*, sodium, marine biotoxins, *Escherichia coli*, norovirus, and *Salmonella*. Bivalve molluscan shellfish and their products and puffer fish and their products would require food safety clearance and often documentation. Bivalve molluscan shellfish and puffer fish cannot be exported from Singapore to New Zealand as products are not permitted to be imported from countries not listed. Importers must comply with the relevant import steps: - Steps to importing seafood - Importing processed foods from animals
4	**Export certificates for food**	**Export Health Certificate** Depending on the import conditions stated in the Import Health Standard: Aquatic Animal Products, an Export Health Certificate issued by the Singapore Food Agency (SFA) may be required for each consignment. The Guidance Document accompanying this IHS has model health certificates that SFA can use. For exports that require an Export Health Certificate, you may forward the import permit / conditions to SFA here. SFA will determine if the conditions can be met for the issuance of certificate.
5	**Regulations and standards**	Interested exporters who wish to export fish and seafood products to New Zealand must meet all their regulations and standards which include the Australia New Zealand Food Standards Code (hereinafter referred to as the Code) and the Food Regulations 2015. The following links are provided as a guide:

		(1) Biosecurity Requirements The Biosecurity Act 1993 provides the legislative framework for excluding, eradicating and effectively managing unwanted and harmful pests and diseases (organisms). Import Health Standards (IHS) issued under the Act set out requirements to be met to effectively manage biosecurity risks associated with importing goods. They include requirements that must be met in the exporting country, during transit, and during importation before biosecurity clearance can be given. **(2) Pesticide Residues and Veterinary Residues** Imported foods must comply with the latest Food Notice: Maximum Residue Levels (MRLs) for Agricultural Compounds available in MRLs for agricultural compounds. Schedule 1 of Agricultural Compounds and Veterinary Medicines (Exemptions and Prohibited Substances) Regulations 2011 sets out substances prohibited from use as agricultural compounds or as ingredients in agricultural compounds. **(3) Food Safety Requirements** According to Importing Food into New Zealand, MPI uses a risk-based approach for managing food safety of imported food. Imported foods are categorised into High Regulatory Interest (HRI) foods, Increased Regulatory Interest (IRI) foods and Low Regulatory Interest (LRI) foods. HRI and IRI foods are listed in the Food Notice, particularly requirements for registered food importers and imported food for sale, along with the clearance requirements including evidence of test results by approved laboratory. Amended Food Notice Draft proposed changes to the import requirements of HRI foods to include dried spices, milk and dairy products, bivalve molluscan shellfish and products, tahini and sesame paste products. **(3a) Contaminants** Standard 1.4.1 Contaminants and Natural Toxicants, Schedule 19 Maximum Levels of Contaminants and Natural Toxicants and Schedule 22 Foods and Classes of Foods set out the prescribed maximum limits for contaminants and toxicants in ordinarily consumed and pre-determined food.

		(3b) Microorganisms Standard 1.6.1 Microbiological Limits in Food and Schedule 27 Microbiological Limits for Foods establish the microbiological limits in processed and raw food. Compendium of Microbiological Criteria for Food is a compilation of process hygiene criteria that have been established for specific food commodities and microbiological guideline criteria used for ready-to-eat foods. **(3c) Food Additives and Nutritive Substances** Standard 1.3.1 Food Additives provides the definition, use and maximum permitted levels of food additives. Standard 1.3.2 Vitamins and Minerals governs the use of listed vitamins and minerals as nutritive substances. Standard 1.3.3 Processing Aids provides the definition and use of processing aids. Schedule 14 Technological Purposes Performed by Substances Used as Food Additives lists the technological purposes performed by substances used as food additives. Schedule 15 Substances That May Be Used as Food Additives lists the permissions for food additives (including maximum permitted level). Schedule 16 Types of Substances that May be Used as Food Additives lists the additives permitted at GMP, colourings permitted at GMP, and colourings permitted to a maximum level. Schedule 18 Processing Aids lists the generally permitted processing aids and corresponding maximum permitted level where relevant. Schedule 17 Vitamins and Minerals lists the permitted forms and uses of vitamins and minerals. **(3d) Product Specification** Some product specifications are as follows: - Standard 2.2.3 Fish and Fish Products sets out product requirements of fish and fish products.
6	**Labelling, packaging and marking requirements**	**(1) Labelling** A Guide to Retail Food Labelling provides an overview of the labelling information that must be provided to retail customers. Food and drink labelling and composition rules explain the legal requirements. Documents for labelling and composition of food contains several general and product-specific guidance documents. There are specific product labelling requirements for fish and seafood products including fish names. Health

		and nutrition content claims for food and drink states the rules for these claims on a food label. Allergen declarations, warnings, and advisory statements, including plain English allergen labelling news for consumers and A guide to allergen labelling, cover the rules for declaring food allergens in the food and drink made, imported, and sold. Part 1.2 Labelling and other information requirements of Chapter 1 of the Code sets out the general labelling and information requirements relevant to all foods. For food intended for retail sales, the general requirements of the information in the label should contain the following: - name of the food, - lot identification, - name and business address of the supplier, - advisory statements, warning statements and declarations, - statement of ingredients, - date marking information, - storage conditions and directions for use, - information relating to nutrition, health, and related claims, - nutrition information, - information about characterising ingredients and component, - information relating to foods produced during gene technology, and - information relating to irradiated food. Consumer Information Standards (Origin of Food) Regulations 2021 require businesses to disclose to consumers on the food items about the country or ocean where the food was grown, raised, harvested, or caught. Such food items include "cured pork products, and single-ingredient fruit, vegetable, fish, seafood and meat that is no more than minimally processed." From 12 May 2023, the Regulations will also apply to frozen foods of the above category. **(2) Packaging**

		In New Zealand, manufacturers are required by the Code to ensure food in contact with packaging is safe. Standard 1.4.1 Contaminants and Natural Toxicants sets out the maximum levels of some contaminants that may be present in food as a result of contact with packaging material. Standard 3.2.2 Food Safety Practices and General Requirements (applicable only for imports into Australia) sets out specific requirements (particularly Clause 9 Food packaging in Division 3 Food handling controls) for food businesses that, if complied with, will ensure food does not become unsafe or unsuitable.
7	**Other information**	**Biosecurity Clearance** Importers must get the necessary biosecurity clearance from MPI biosecurity before the food can be distributed. The biosecurity clearance, under Section 26 Clearance by inspectors of the Biosecurity Act 1993, may be issued when the food meets all the requirements of the Import Health Standards (IHSs), provided that relevant clauses under Section 27 Requirements for clearances of the Biosecurity Act 1993 are met. **Food Safety Clearance** Importers must get the necessary food safety clearance from MPI before moving the food other than as directed by MPI. Imported foods which are categorized as High Regulatory Interest (HRI) foods and Increased Regulatory Interest (IRI) foods will require food safety clearance which includes getting the food inspected, sampled, and tested. **Import Process** For import process details, please refer to Importing food. For advice and support to importer, please refer to get help with importing food. **WTO Import Licensing Procedures** New Zealand's legislation and notifications New Zealand's participation in WTO **FAOLEX Database** New Zealand - Country Profiles

		ANZ resources on prepared / processed foods Regulation - New Zealand (contains a comprehensive list of regulations, standards, and decrees in static PDF files) **USDA Resources** New Zealand FAIRS Country Report provides guidelines on New Zealand's food import regulations to American exporters

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