

SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	European Union (EU) – EU countries are Austria, Belgium, Bulgaria, Croatia, Cyprus, Czechia, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden
Food Product Category	Meat and Meat Products
Product Code	CN 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	(1) Fresh meat Fresh meat originating from Singapore cannot be exported to the EU. Fresh meat (chilled or frozen) originating from New Zealand can transit through Singapore to the EU. (2) Meat products Processed meat products containing pork, mutton, beef, and poultry are eligible for export from Singapore to the EU only if the raw materials are sourced from EU Member States or from eligible third countries approved by the EU. These products must have undergone a heat treatment in a hermetically sealed container to a F_0 value of three or more. In addition, meat products containing poultry which have undergone the following heat treatment are also eligible: minimum temperature of 70°C which must be reached throughout the meat and/or stomachs, bladders, and intestines during the processing of meat products and treated stomachs, bladders, and intestines, or for raw ham, a treatment consisting of natural fermentation and maturation of not less than nine months and resulting in these characteristics: A_w value of not more than 0,93 and pH value of not more than 6,0.

2	Importing country authority	The European Council, the Council of the European Union, the European Parliament, and the European Commission are main institutions involved in developing policies and passing legislation that applies throughout the EU. The European Council defines the EU's overall political direction and priorities. It is not one of the EU's legislating institutions. The main priority of the Council of the European Union is to pass legislation based on proposals presented by the European Commission, in most cases jointly with the European Parliament. The European Parliament is to pass EU laws, together with the Council of the European Union, based on European Commission proposals. The European Commission is the sole EU institution tabling laws for adoption by the Parliament and the Council, and monitors the Member States' application and implementation of EU legislation. As an independent department, the EU Food Safety Authority (EFSA) mainly provides scientific opinions and suggestions on food safety to the European Commission. DG SANTE is the department in the European Commission (EC) responsible for EU policy on food safety and health laws within the EU. It is mainly responsible for drafting relevant laws and regulations in the field of food safety, cooperating with member states to ensure EU food safety, supervising the implementation of laws and regulations of member state, and being responsible for fast early warning of food safety risks and handling of emergencies, etc. The border control post under the DG SANTE inspects food products entering the EU.
3	Pre-export approvals by the importing country	Products Regulation (EU) 2021/405 lays down the lists of third countries or regions which are authorised to introduce certain animals and goods intended for human consumption to the EU. - Article 8 states the list of third countries or regions authorised to export consignments of fresh meat of wild leporidae to the EU. Such meat products as defined in point 1.10 of Annex I to Regulation (EC) No 853/2004 means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled environment. Singapore is in the approved list in Annex V on the condition the consignment of fresh meat (only wild leporidae) is originating from New Zealand destined to the EU and being unloaded, with or without storage, in Singapore and being reloaded in an approved establishment during transit through Singapore.

		- Article 10 states the list of third countries or regions authorised to export consignments of meat products to the EU. Such meat products as defined in point 7.1 of Annex I to Regulation (EC) No 853/2004 means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat. Singapore is <u>not</u> in the approved list in Annex VII. - Regulation (EU) 2024/334 amends Regulation (EU) 2021/405 regarding approval status of some third countries. Singapore is not affected. Regulation (EU) 2021/404 lays down the lists of third countries, territories, or zones of the listed species and categories of live animals, germinal products, and fresh products of animal origin which are permitted for the entry into the EU. Such products must be accompanied by the necessary model official certificate. - Annex III provides the list relating to consignments of ungulates from confined establishments in third countries. Such consignments of ungulates from Singapore are permitted. - Annex XV provides the list relating to consignments of processed meat products from ungulates, poultry and game birds which have undergone the necessary risk-mitigating treatment. Annex XXVI to Regulation (EU) 2020/692 provides the types of risk-mitigating treatments of meat products. Such consignments of processed meat products from Singapore are permitted. - Annex XXII provides the list relating to consignments of certain species and categories of live animals, germinal products, and fresh products of animal origin. Regulation (EU) 2020/2235 lays down the model animal health certificate NZ-TRANSIT-SG set out in Chapter 12 of Annex III. Such consignments of fresh meat originating from New Zealand transiting through Singapore – with unloading, possible storage and reloading before entry into the EU – are permitted. Establishments The list of approved third country establishments can be viewed here. The list of establishments in Singapore approved to process or handle meat products are as follows: - Processing plant for processing meat products can be viewed here - Cold store for handling meat of domestic ungulates can be viewed here - Cold store for handling meat of farmed game can be viewed here - Cold store for handling meat of wild game can be viewed here
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		In summary, the criteria for establishment to be approved include but not limited to the following: - The ingredients of animal origin for processing in Singapore and export to the EU must be sourced from an EU-approved establishment here; - The ingredients of animal origin are accompanied with Health Certificates that include EU's food safety attestations when imported into Singapore; - The processing establishment must maintain a valid HACCP certificate for processing the type (s) of food product for export to the EU; - The processing establishment must develop a water quality monitoring programme to ensure quality of water used for food production meets Directive (EU) 2020/2184; and - The processing establishment must update the internal testing programme for food safety according to EU's standards/limits. Importers Importers should be aware of the inspection measures carried out by authorities at the place of destination. Regulation (EU) 2021/632 establishes the lists of animals, products of animal origin, germinal products, animal by-products and derived products, and composite products that are subject to official controls at border control posts. The qualifications of the official control of various products are listed in the Annex. Regulation (EU) 2019/2129 lays down rules for the uniform application of the appropriate frequency rate of identity checks and physical checks on certain consignments of animals and goods. In particular, Annex I states the baseline criteria and baseline frequency rates for identity checks and physical checks.
4	Export certificates for food	Export Health 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. Regulation (EU) 2022/2292 (as amended and corrected by Regulation (EU) 2023/2652 adds supplementary requirements for the entry into the EU of consignments of certain animals and goods. In particular, Article 21

		states that each consignment of products of animal origin for specific CN codes shall enter the EU for placing on the market only where the consignment is accompanied by an official certificate. Such an official certificate shall certify the products meet the following requirements: The meat products have been processed, stored, wrapped, packaged and transported in accordance with the relevant hygiene conditions laid down in Annex II to Regulation (EC) No 852/2004 and Section VI of Annex III to Regulation (EC) No 853/2004; The products of animal origin have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004; The meat products meet the relevant hygiene requirements laid down in Section V, Chapter III, of Annex III to Regulation (EC) No 853/2004 and the relevant microbiological criteria laid down in Chapter 1 and Chapter 2.1 of Annex I to Regulation (EC) No 2073/2005; Regulation (EU) 2015/1375 amended by Regulation (EU) 2023/2156 lays down specific rules on official controls for Trichinella in meat. The pork meat must be examined, and laboratory tested to be negative (as stated in Article 2, Annex I) or have been subject to freezing treatment (as stated in Article 3, Annex II). [For processed meat product] Regulation (EU) 2024/399 and Regulation (EU) 2023/2744 amend Regulation (EU) 2020/2235 that lays down rules regarding animal health certificates for the entry into the EU. In particular, Article 12 states that the model animal health/official certificate for meat products that undergo specific risk-mitigating treatment shall correspond to the model MPST certificate as set out in Chapter 26 of Annex III. Regulation (EU) 2024/351 – which lays down model / official certificates for entry into the EU between Member States – does not apply to Singapore.
5	Regulations and standards	Interested exporters who wish to export meat and meat products to the EU must meet all their regulations and standards. The following links are provided as a guide: (1)General Principles

		Regulation (EC) No 178/2002 lays down the general principles and requirements of food law governing food and feed in general, and food and feed safety in particular. It also lays down procedures for matters with a direct or indirect impact on food and feed safety. Regulation (EU) 2017/625 lays down rules for the performance of EU official controls and other official activities by the competent authorities of the Member States. For more information on the legislation on official controls, please click here. (2)Food Hygiene Regulation (EC) No 852/2004 lays down general rules for food business operators on the hygiene of foodstuffs. This Regulation shall apply to all stages of production, processing, and distribution of food. In particular, Chapter IV Article 10 states the requirements that are relevant to imported food. Regulation (EC) No 853/2004 lays down specific rules on the hygiene of foodstuffs of animal origin for food business operators. They shall apply to unprocessed and processed products of animal origin. In particular, Chapter II Article 6 states the obligations of food business operators concerning imported food on products of animal origin. Such products must be imported from third country of dispatch listed and approved by the EU. (3)Microbiological Criteria Regulation (EC) No 2073/2005 lays down the microbiological criteria for certain microorganisms and the implementing rules to be complied with by food business operators when implementing the general and specific hygiene measures referred to in Article 4 of Regulation (EC) No 852/2004. Regulation (EU) 2024/2895 lays down the amended food safety criteria for <i>listeria monocytogenes</i> for ready-to-eat foods. (4)Contaminants Regulation (EU) 2023/915 lays down the maximum levels for certain contaminants in foodstuffs. Food with levels of contaminants higher than those specified in the Annex to this Regulation shall not be sold in the market. The maximum levels shall apply to the edible part of food concerned. Regulation (EU) 2025/1891 regulates maximum levels of inorganic arsenic in fish and other seafood.
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	(5)Veterinary Drug Residues Regulation (EU) 2023/905 supplements Regulation (EU) 2019/6 regarding the application of the prohibition of use of certain antimicrobial medicinal products in animals or products of animal origin exported from third countries. In particular, Article 3 restricts the use of certain antimicrobial medicinal products in animals or products derived therefrom that are laid down in Regulation (EU) 2022/1255. Regulation (EU) 2023/2203 amends Regulation (EU) No 37/2010 that lays down the maximum residue limits (MRLs) for pharmacologically active substances. Table 1 of Annex lists the allowed substances and Table 2 lists the prohibited substances. (6)Pesticide Residues Regulation (EU) 2023/1719 and Regulation (EU) 2023/1536 amend Regulation (EC) No 396/2005 that establishes the maximum levels of pesticide residues (MRL) in or on food and feed of plant and animal origin or parts. The EU Pesticides Database allows users to search for information on active substances used in plant protection products, Maximum Residue Levels (MRLs) in food products, and emergency authorisations of plant protection products in Member States. (7)Food Additives Regulation (EU) 2024/238 amends Regulation (EC) No 1334/2008 that lays down rules on flavouring and food ingredients with flavouring properties for use in and on foods. In particular, Chapter III Article 9 establishes flavouring and source material for which approval is required. The Food Flavourings Database allows user to search for information on the flavouring substances approved for use in food and their conditions of use. In addition, 8 smoke flavourings will no longer be permitted for use in the EU by early 2029. Regulation (EU) 2023/2108 and Regulation (EU) 2023/2086 amend Regulation (EC) No 1333/2008 that lays down rules on food additives used in foods. It also provides the Community lists of approved food additives as set out in Annexes II and III, conditions of use of food additives in foods, and rules on the labelling of food additives sold as such. This Regulation shall not apply to processing aids, substances used for the protection of plants and plant products relating to plant health, substances added to foods as nutrients, substances used for the treatment of water for human consumption, flavourings, and food enzymes.
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		Regulation (EC) No 1332/2008 lays down rules on food enzymes used in foods, including such enzymes used as processing aids. In particular, Chapter IV Article 14 states that for food enzymes which are not included in the risk assessment of the European Food Safety Authority (EFSA), the producer of that food enzyme, before marketing the food enzyme, shall submit to the Commission the necessary data. Regulation (EC) No 2065/2003 lays down a Community procedure for the evaluation and authorisation of primary smoke condensates and primary tar flavourings for use as such in or on foods or in the production of derived smoke flavourings for use in or on foods; and a Community procedure for the establishment of a list of primary smoke condensates and primary tar flavourings authorised to the exclusion of all others in the Community and their conditions of use in or on foods Regulation (EC) No 1925/2006 establishes the harmonized requirements on the addition of vitamins and minerals and of certain other substances to foods. In particular, Chapter II Article 3 states that only vitamins and/or minerals listed in Annex I, in the forms listed in Annex II, may be added to foods, subject to the rules laid down in this Regulation. Directive 2009/32/EC establishes the extraction solvents used or intended for use in the production of food and food ingredients. It does not apply to extraction solvents used in the production of food additives, vitamins, and other nutritional additives, unless such food additives, vitamins or nutritional additives are listed in Annex I.
6	Labelling, packaging and marking requirements	(1)Labelling Regulation (EU) No 1169/2011 establishes food labelling requirements. Chapter IV Section 1 Article 9 states the list of mandatory particulars to be included in the food label. Article 13 states the presentation of mandatory particulars which include font size. Section 2 Article 26 states that the country of origin or place of provenance must be indicated for meat failing within the Combined Nomenclature codes as listed in Annex X. Section 3 Article 30 states the content of the mandatory nutrition declaration to be included in the food label. Regulation (EC) No 1924/2006 establishes the harmonized requirements on use of nutrition and health claims on foods. Regulation (EU) No 432/2012 establishes a list of permitted health claims made on foods. The EU

		Register of Nutrition and Health Claims allows user to check for information only on (i) permitted nutrition claims and their conditions of use, (ii) authorised health claims and their conditions of use and applicable restrictions if any, and (iii) non-authorised health claims and the reasons for their non-authorisation. (2)Packaging Materials Regulation (EC) No 1935/2004 stipulates the requirements for materials and articles, including active and intelligent food contact materials, which in their finished state are intended to be or already in contact with food. The EU Commission has also adopted a ban on the use of Bisphenol A (BPA) in food contact materials. In particular, Article 5 states that specific measures may be adopted or amended for the groups of materials and articles listed in Annex I. Such specific measures include but are not limited to the following: - Regulation (EU) 2025/351, Regulation (EU) 2023/1627 and Regulation (EU) 2023/1442 amend Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, - Regulation (EU) 2025/40 on packaging and packaging waste. Amongst others, it states that sticky labels affixed to fresh fruits and vegetables shall be compostable packaging, forbids the use of single-use plastic packaging (nets, bags, trays, containers) for less than 1.5kg of pre-packed fresh fruits and vegetables, and requires overseas manufacturers to carry out appropriate conformity assessment procedures on packaging. - Regulation (EU) 2022/1616 on recycled plastic materials and articles intended to come into contact with foods, - Regulation (EC) No 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food, - Directive 2007/42/EC of relating to materials and articles made of regenerated cellulose film intended to come into contact with foodstuffs, - Directive 94/62/EC lays down measures aimed at preventing the production of packaging waste and as additional fundamental principles at recovering packaging waste, and - Directive 84/500/EEC on the approximation of the laws of the Member States relating to ceramic articles intended to come into contact with foodstuffs. Regulation (EC) 2025/40 regulates all packaging placed on the market in the Union and to all packaging waste.
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		(3) Identification Marking Regulation (EC) No 853/2004 lays down specific rules on the hygiene of foodstuffs of animal origin for food business operators. In particular, Article 5 states that products of animal origin must be affixed with identification marks in compliance with Section 1 of Annex II.
7	Other information	(1) EU Control System More information on imports to EU (including sanitary and phytosanitary requirements) are also available on DG SANTE website EU entry conditions and DG Trade portal Access2Markets. Competent authorities in EU Member States are responsible for carrying out official controls and enforcement systems to verify business compliance. All business operators must ensure compliance. Imported products can be inspected at the time of import or at all further stages of distribution and marketing. Information on the infringements of EU food and feed legislation (such as identified and detected health risks and hazards) and risk treatment measures are notified and shared through the Rapid Alert System on Food and Feeds (RASFF). For animals (including animal products), the use of TRACES (TRAde Control and Expert System), initiated by economic operator responsible for the consignment in EU, for the issuance of Common Health Entry Documents (CHED) is mandatory. This pre-notifies the Border Control Post of the arrival of consignment because such imported live animals and animal products may present transmission risks of human and animal diseases. The Border Control Post will then determine the official controls to be performed and make any decisions taken on that basis. The competent authority of the country of final destination will finally confirm the status of consignment and the basis of the authority's decision. (2) EU Import Procedures & Legal Framework for Food Labelling Guide for import of goods outlines the general steps to import products to the EU. Reports and guidelines that cover the veterinary border control topic. Products of animal origin for human consumption that cover the health requirements. Special report 23/2024: Food labelling in the EU provides an overview of food labelling rules as well as recommendations to improve.

		(3)WTO Import Licensing Procedures European Union’s legislation and notifications European Union’s participation in WTO (4)USDA Resources European Union FAIRS Country Report provides guidelines on the EU’s food import regulations to American exporters. Germany FAIRS Country Report provides guidelines on Germany’s food import regulations to American exporters.
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