

11.0 SINGAPORE



Always check the latest in-country requirements on [Micor](#)

1. Establishment registration

Not required for Singapore except for Infant Milk Formula

2. Halal

Not required but advantageous

3. Shipping and shipping documents

- Transfer document
- Health Certificate or Certificate as to the Condition
- Certificate of Origin
- Commercial Invoice
- Packing List
- Certificate of Analysis for each product
- Fit for Human Consumption Letter
- Bill of Lading or Seaway Bill

4. Product registration

General – Dairy products do not need to be registered with the Singapore Government. This is except for Infant Milk Formula 0-12 months which needs to be registered with the Singapore Food Authority (SFA)

- Expectations and timings
- Things to know before importing
- Labelling

5. Food regulations

Standard parameters
Heavy metals and microbials

6. Import Permit Application

Singapore registered business must be registered to import dairy products

Steps for import permit are as follows:

- Apply for trader's licence
- Comply with food legislation
- Meet SFA's conditions for specific food types
- Comply to SFA's labelling requirements
- Apply for import permit

Timing – one day

7. Intellectual property

Intellectual property, trademarks and brand protection are key considerations for manufacturers when commencing exports

8. Tariff quota and HS Codes

See the [Trade Agreement Comparison Guide](#) for Singapore tariff rates. Check [DFAT Free Trade Agreement Portal](#) To confirm HS codes and tariff rates

9. Useful links

SINGAPORE PROCESS GUIDE

1. Establishment registration

Dairy establishments do not need to be registered with the Singaporean Government; the exception is for Infant Milk Formula.



<https://micor.agriculture.gov.au/Dairy/Pages/singapore/singapore.aspx>

Establishment registration

Initial listing procedure	Required
Export registration	Yes*
Establishment listing required for the country	Yes**

*See following section 'Export registration with the Department'

**See following section 'Establishment listing required for the country'

Export registration with DAFF

1. Establishments that process camel milk and camel milk products for export to Singapore must be export registered with DAFF.
2. Establishments that process bovine milk and bovine milk products for export to Singapore must be export registered with DAFF.

For more information on export registration, contact the Dairy Eggs and Fish Program at dairyeggsfish@agriculture.gov.au

Establishment listing required for Singapore

1. Listing is only required for establishments that manufacture infant formula for consumption in the 0-to-12-months age bracket. To be registered, submit the Singapore - Application form - infant milk 0-to-12 months (DOCX 120 KB) to the Dairy Eggs and Fish Program (dairyeggsfish.agriculture.gov.au) for review.
2. Establishments that manufacture infant formula for the consumption of infants older than 12 months are not required to be listed with Singapore.
3. Establishments that manufacture general dairy products are not required to be listed with Singapore.
 - (a) Exceptions (ships stores)

2. Halal

Singapore does not require dairy products to be Halal Certified for entry into Singapore.

- Singapore authorities do not require specific halal certifiers if your products are Halal Certified. However, MUIS (Islamic Religious Council of Singapore) does have a [Recognised Foreign Halal Certifications Bodies list](#).

Halal certification is advantageous in Singapore as it may give your product a unique selling point versus non halal products.

Distributors may request Halal Certification for products – and may not range the product if it is not halal certified.

3. Shipping and shipping documents

Dairy Transfer Documents/Certificates

A transfer document is required for exports of Australian made prescribed goods.

Transfer documents can only be issued for registered export establishments (both dispatch and receiving) and for eligible export goods.



[Requirements-transferring-prescribed-goods \(awe.gov.au\)](https://www.dairyaustralia.com.au/requirements-transferring-prescribed-goods)

Note: This example is for dairy products.

 No XX Dairy Rd Somewhere, Aust Ph: (0X) XXX XXXX Registered establishment no. 1234		Company name Registered establishment no. 1234				
Product	Establishment of origin	Batch / Product code	Manufacture date	Number & kind of packages	Quantity	Net weight
Receiving establishment name _____ Receiving establishment address _____ Receiving establishment registration number _____			Specific importing country requirements _____ EU eligible (if applicable) Yes <input type="checkbox"/> No <input type="checkbox"/>			
Temperature requirements of product while in transit: <input type="checkbox"/> Must be kept frozen (keep at -18°C or less) <input type="checkbox"/> Must be kept chilled (keep at 5 °C or less) <input type="checkbox"/> Un-refrigerated						
Date of departure		Estimated date of arrival		Transport company		
Declaration by dispatching establishment At the date that I, the undersigned make this declaration, the processed dairy product described above was manufactured in accordance with: 1. the prescribed export conditions, and any other export conditions that apply in relation to the milk and milk products under the Export Control Act 2020; and 2. importing country requirements relating to the milk and milk products have been met. If no specific country has been nominated above, then the product identified in this declaration has been manufactured to the general export standard and not in accordance with any specific importing country requirement. Further information regarding importing country eligibility should be confirmed by contacting <name of company> i.e. your company I further declare the information contained in this declaration is true and complete Note: If you are EU listed as a dairy manufacturer then you must indicate if the product is EU eligible or not						
Signed: _____			Printed Name: _____			
Dated: ____/____/____			Position: _____			
Note: The declaration can only be signed by a person listed in the company's approved arrangement as a person eligible to make such a declaration						

Health certification for milk and milk products

For milk and milk products produced for human consumption (including milk and milk products classified as a prescribed good by an importing country), use health certificate template ZD035 with default endorsement 3403. The following optional endorsements may also be used – 3404, 3405. Camel milk is considered a prescribed good in Singapore.

ZD035 dairy health certificate

The ZD035 certificate includes the following:

I hereby certify that to the best of my knowledge the conditions or restrictions applicable under the particular inspection system prescribed under the Export Control Act have been complied with in respect of the prescribed good described above, being goods that are:

1. In sound condition.
2. Fit for human consumption.
3. Of Australian origin.

Default endorsement 3403 – Singapore dairy free from pesticides and residues and safe for human consumption and animal health.

The above product is from a regulated source, free from pesticides and veterinary drugs residues and is safe for human consumption. Australia is free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product. Gelatine (or any ingredient of beef origin) used in the manufacture of the above product did not originate from a BSE affected country. The above products meet relevant requirements of Singapore.

Optional endorsement 3404 – Singapore dairy free from pesticides and residues and safe for human consumption and animal health and radiation

The above product is from a regulated source, free from pesticides and veterinary drugs residues and is safe for human consumption. Australia is free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product. Gelatine (or any ingredient of beef origin) used in the manufacture of the above product did not originate from a BSE affected country. The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg. The above products meet relevant requirements of Singapore.

Optional endorsement 3405 – DAIRY – Singapore and Malaysia Bovine disease statement - Twelve months and pesticide, residue, safe for human consumption

The above product is from a regulated source, free from pesticides and veterinary drugs residues and is safe for human consumption. Australia is free of Foot and Mouth Disease, Rinderpest, Contagious Bovine Pleuropneumonia and Bovine Spongiform Encephalopathy for twelve months prior to the export of the above product. Gelatine (or any ingredient of beef origin) used in the manufacture of the above product did not originate from a BSE affected country. The above products meet relevant requirements of Singapore.

Health certification for milk and milk products of non-bovine origin

For non-bovine milk and milk products for human consumption (excluding camel milk and milk products), Singapore does not require health certification or the manufacturer to be export registered. For further information on export registration and exporting non-bovine milk and milk products for human consumption to Singapore please contact the Dairy Eggs and Fish Program at DairyEggsFish.agriculture.gov.au

Product on sold to Malaysia (except MIL)

Dairy products that are to be on sold to Malaysia may also have the following endorsements – 3864, 3865 or 3866.

Default endorsement 3864 – Singapore dairy liquid milk pesticides, diseases and heat treatment

The above product is from a regulated source, free from pesticides and veterinary drugs residues and is safe for human consumption. Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product. Gelatine (or any ingredient of beef origin) used in the manufacture of the above product did not originate from a BSE affected country. The above product has been pasteurised by heating at min 72 degree C for a min 15 seconds or an equivalent process.

Optional endorsement 3865 – Singapore dairy liquid milk pesticides, diseases, radiation and heat treatment

The above product is from a regulated source, free from pesticides and veterinary drugs residues and is safe for human consumption. Australia was free from Foot and Mouth disease and Rinderpest for twelve months prior to the export of the above product. Gelatine (or any ingredient of beef origin) used in the manufacture of the above product did not originate from a BSE affected country.

The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg. The above product has been pasteurised by heating at min 72 degree C for a min 15 seconds or an equivalent process.

Optional endorsement – 3866 – Singapore and Malaysia bovine disease statement – twelve months and pesticide, residue, safe for human consumption, heat treatment

The above product is from a regulated source, free from pesticides and veterinary drugs residues and is safe for human consumption. Australia was free of Foot and Mouth Disease, Rinderpest, Contagious Bovine Pleuropneumonia and Bovine Spongiform Encephalopathy for twelve months prior to the export of the above product. Gelatine (or any ingredient of beef origin) used in the manufacture of the above product did not originate from a BSE affected country. The above product has been pasteurised by heating at min 72 degree C for a min 15 seconds or an equivalent process.



<https://www.agriculture.gov.au/biosecurity-trade/export/controlled-goods/non-prescribed-goods>

For further information on export registration and exporting non-bovine milk and milk products and ice cream for human consumption to Singapore, contact the Dairy Eggs and Fish Program at DairyEggsFish@agriculture.gov.au



<https://www.agriculture.gov.au/biosecurity-trade/export/controlled-goods/dairy/registered-establishment>

4. Product registration

Expectations and timings

General – Dairy products do not need to be registered with the Singapore Government.

Imported food to be registered 14.– (1) No person shall import any food that has not been registered with the Director-General. (2) Imported food is deemed registered in accordance with paragraph (1) if it is imported under a permit to import issued under the Regulation of Imports and Exports Regulations (Cap. 272A, Rg 1) and the following particulars appear on the permit to the satisfaction of the Director-General: (a) brand name of the product, or if the product has no brand name at the time LegiS@Gov Printed on: 19 Dec 2022 of import, the name of the manufacturer of the product or the intended brand name of the product; [S 195/2011 ref 15/04/2011] (b) importer's name; (c) importer's address; (d) product description; (e) country of origin of the product; (f) quantity and units; and (g) arrival date. (3) Paragraph (1) shall not apply to foods imported under licences or permits issued by the Director-General under the Animals and Birds Act (Cap. 7), the Control of Plants Act (Cap. 57A) or the Wholesome Meat and Fish Act (Cap. 349A).



https://www.sfa.gov.sg/docs/default-source/legislation/sale-of-food-act/food_regulations.pdf

Exception – Infant Milk Formula 0-12months needs to be registered with the Singapore Food Authority (SFA).

Exporters should ensure that their importer complies with any requirements to obtain a permit for imports into Singapore.

Things need to know before importing:

Ensure that food complies with the Food Act 1983 and Food Regulations 1985 and their regulations, in Singapore



[Food Regulations \(sfa.gov.sg\)](https://www.sfa.gov.sg)

General Labelling Requirements

The prepacked food should be labelled in English and write below mandatory information:

- Name or description of food
- Statement of ingredients
- Net quantity of food in package (must be in absolute values)
- Name and addresses of local food business
- Country of origin

The Food Regulations do not specify the placing of the mandatory labelling information

Additional labelling requirements

- Date-marking of expiry date

The food manufacturer is responsible for:

- Establishing the shelf life or expiration date in one of the following ways:
 - Use by (dd/mm/yy)
 - Expiry date (dd/mm/yy)
 - Sell by (dd/mm/yy)
 - Best before (dd/mm/yy)

Letters not less than 3mm in height

- Ensuring that the unopened food is safe and of the expected quality throughout the shelf life when stored according to the stated storage conditions.
- Serving suggestion
- Foods containing sweetening agents
- Special purpose foods
- Nutrition labelling
- Foods claimed to be source of energy or protein (at least 300 kcal)

- g. Specific labelling requirements for certain food categories
- h. Advisory statements, if products contain below substances:
 - a. Aspartame – Regulation 5 (4) (f) Labelling statement “Phenylketonurics : contains phenylalanine”
 - b. Royal jelly – Regulation 151A Labelling statement “Warning: This product may not be suitable for asthma and allergy sufferers”
 - c. Natural mineral water containing more than 1 Labelling statement: “Contains fluoride”
 - d. Natural mineral water containing more than 1.5ppm of fluoride – Regulation 183A Labelling statement: “Contains fluoride. The product is not suitable for infants and children under the age of seven years”

Prohibited Claims on Food Labels and Advertisements

These are condition that are not allowed in the food labelling; false or misleading statement, word, brand, picture, or mark purporting to indicate the nature,

stability, quantity, strength, purity, composition, weight, origin, age, effects, or proportion of the food or any ingredients.

Use of Nutrition Claims and Health Claims

Claims that recommend or imply a food has a nutritive property or the comparison of the nutritive property in terms of energy, salt (sodium/ potassium), amino acids, carbohydrates, cholesterol, fats, fatty acids, fibre, protein, starch or sugar, vitamins or minerals or any other nutrients.

Example: “Low in calories”, “Sugar free” and “Reduced sodium”

Foods that carry claims on the presence of **vitamins** and/or **minerals**, including claims relating to “a source of “vitamins/minerals, are required to contain at least one-sixth (1/6) of the daily allowance as in table 2 below, for the relevant vitamin or mineral, per reference quantity for that food as laid down in table 3. Meanwhile, foods that claim to be an excellent source (including words like “good”, “rich” and “high”) of **vitamins** and/or **minerals** are required to contain at least 50% of the daily allowance in table 2, per reference quantity for that food as laid down in table 3.

Substances	To be calculated as	Daily Allowance
Vitamin A, vitamin A alcohol and esters, carotenes	Micrograms of retinol activity	750 mcg
Vitamin B1, aneurine, thiamine, thiamine hydrochloride, thiamine mononitrate	Milligrams of thiamine	1 mg
Vitamin B2, riboflavin	Milligrams of riboflavin	1.5 mg
Vitamin B6, pyridoxine, pyridoxal, pyridoxamine	Milligrams of pyridoxamine	2.0 mg
Vitamin B12, cobalamin, cyanocobalamin	Micrograms of cyanocobalamin	2.0 mcg
Folic acid, folate	Micrograms of folic acid	200 mcg
Niacine, niacinamide, nicotinic acid, nicotinamide	Milligrams of niacin	16 mg
Vitamin C, ascorbic acid	Milligrams of ascorbic acid	30 mg
Vitamin D, vitamin D2, vitamin D3	Micrograms of cholecalciferol	2.5 mcg
Calcium	Milligrams of calcium	800 mg
Iodine	Micrograms of iodine	100mcg
Iron	Milligrams of iron	10 mg
Phosphorus	Milligrams of phosphorus	800 mg

Table 2. Daily allowances of vitamins and minerals

Food	Reference Quantity
Malted milk powder	30 g
Milk powder (full cream or skimmed) and food containing not less than 51% of milk powder	60 g

Table 3. Reference quantity of food

Other claims

Other claims are those not related to nutrition or health claims, and include “organic”, “gluten-free” and “raised without the use of antibiotics”

- Organic - Requirement: a certificate to substantiate that the product is certified as organic under an inspection and certification system that complies with section 6.3 of the Codex Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods, GL 32-1999, or its equivalence.
- Gluten-free - Requirement: meet the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CODEX CXS 118-1979) established by the international food standards setting body, Codex Alimentarius Commission.
- Raised without the use of antibiotics - Food products labelled as being free from antibiotics and hormones are not allowed. The table below provides guidance on the appropriate use of claims relating to the absence of antibiotics and hormones in food.

Claim	Position	Rationale	Criteria
Claims on absence of hormones			
Hormone free/ Raised without use of hormones	Not allowed	This claim would create the impression that the meat does not contain hormones. This claim would be incorrect and inaccurate as meat, poultry and fish products contain naturally occurring hormones	Not applicable
No growth promotants / stimulants	Not allowed	Hormones and low doses of antibiotics in feed are considered growth stimulants. Some consider most of the ingredients in feed mixes such as grains, vitamins and minerals to stimulate growth. With such a broad and diverse understanding of growth stimulant, this claim could mean the absence of a number of substances and the presence of others, depending on the individual. Currently, there is also no objective criteria to define and evaluate such a claim.	Not applicable
Claims on absence of antibiotics			
Antibiotic free / Not injected with antibiotics	Not allowed	Antibiotics could be administered by different means (e.g., injection, water, feed or spray), a claim on the absence of antibiotics through specific administration, would mislead consumers.	Not applicable
Raised without use of antibiotics	May be used on food labels and advertisements provided that conditions are met	To recognize the farmer's effort to differentiate their method of production and to protect consumer's interest, SFA requires food traders to provide documentary proof to substantiate for use of such a claim.	The claim must be supported by a valid certification issued from a competent authority recognised to conduct audits with respect the use of the claim, throughout the lifespan* of the animal. *"Lifespan" would include that the animal is not given birth or nursed by mothers administered with antibiotics, as antibiotics would be passed through the mother's bloodstream and milk.

Table 4. Other claims criteria

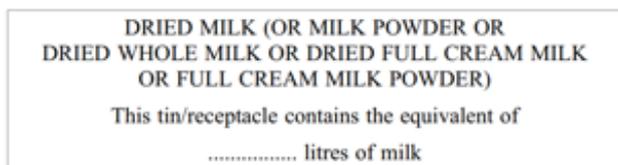
5. Food regulations

1. Dried milk/milk powder/dried whole milk/dried full cream milk/full cream milk powder

The product shall contain:

- > 26% (w/w) milk fat
- <5% (w/w) moisture
- no added substances other than vitamins and one or more permitted emulsifiers

The product should bear a label printed as following:



The labelling shall be completed by inserting the nearest number of litres in words and figures. The number of litres needs to ensure that the equivalent quantity is accurately expressed.

2. Cheese

Cheeses may contain ripening ferments, harmless acid-producing bacterial cultures, special mould cultures, seasoning, lysozyme or permitted flavouring agent, anticaking agent, colouring matter or chemical preservative. It shall not contain any fat other than milk fat.

- Natamycin should not be detected at a depth of 5 mm or more and should not be used together with sorbic acid

a. Cheddar cheese

- Not contain less than 48% (w/w) milk fat in water-free substance and not more than 39% (w/w) water.

b. Unnamed cheese

- Cheese sold without any name or classification shall contain not less than 48% (w/w) milk fat in water-free substance and not more than 39% (w/w) water

c. Cream cheese

- Made from cream or from milk to which cream has been added, and shall contain:
 - not more than 55% (w/w) moisture
 - not less than 65% (w/w) milk fat on the dry basis

d. Processed or emulsified cheese

- Cheese which has been comminuted, emulsified, and pasteurised, and contains:

- not more than 45% (w/w) moisture
- not less than 45% (w/w) milk fat on the dry basis
- not more than 3% (w/w) added anhydrous emulsifying salts.

e. Cheese spread or cheese paste

- Shall be a pasteurised spreadable cheese, and shall conform to the standards prescribed for processed or emulsified cheese, except that the moisture content shall not be more than 60% (w/w)

3. Whey Protein

- Information not available

Heavy Metals, Microbiological Limits



[Singapore \(SG\) | Micor \(agriculture.gov.au\)](#)

Microbial and residue sampling

Singapore has no known additional requirements for microbial and residue sampling of milk and milk products that differ from those required in the Export Control (Milk and Milk Products) Rules 2021.

Operational requirements additional to Australia's export legislation

Singapore has no known additional operational or process requirements that differ from those required in the Export Control (Milk and Milk Products) Rules 2021.

Hygiene

Singapore has no known additional hygiene requirements that differ from those required in the Export Control (Milk and Milk Products) Rules 2021.

Food Parameters Singapore are listed below.

The Singapore Food Authority (SFA) randomly tests products. If the SFA tests results are outside of the parameters, then a product recall will be issued by the SFA to the retailers.



Refer to Sale of Food Act
<https://sso.agc.gov.sg/Act/SFA1973>

1. Ensure that food complies with the Food Act 1983 and Food Regulations 1985 and their regulations, in Singapore

1. Mycotoxins

Mycotoxin	Type of food	Maximum amount of any one or more Mycotoxins in parts per billion
Aflatoxin B1	Any article of food except food for infants or young children	5
Aflatoxin M1	Milk	0.5
	Infant formula	0.025 calculated on the reconstituted ready-to-drink product

Table 5. Mycotoxins standard

2. Melamine

Prohibited for any melamine contamination in below standard:

- any powdered infant formula containing melamine more than 1 ppm
- any food (other than powdered infant formula or liquid infant formula (as consumed)) containing melamine in excess of 2.5 ppm.

3. Chemical Preservatives

Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl parahydroxy benzoate	Sorbic acid	Sodium nitrite	Sodium nitrate
Maximum amount of Chemical Preservative in Parts per Million						
Cheese (excluding processed cheese and ripened cheese)	N/A	N/A	N/A	1,000	N/A	N/A
Cheese, processed	N/A	N/A	N/A	3,000	N/A	N/A
Cheese, ripened	N/A	N/A	N/A	1,000	N/A	50

Table 6. Chemical preservation standard

4. Arsenic and Lead

Type of Food	Arsenic (As)	Lead (Pb)
Infant formula	0.1	0.01 (applicable to infant formula as consumed)
Milk and milk products in tins	0.1	0.3

Table 7. Max amount of arsenic and lead

5. Sweetening Agent

Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides	Sucralose
Maximum amount of Sweetening Agent in parts per million						
Cheese-based preparations	N/A	N/A	N/A	N/A	N/A	500

Table 8. Max usage of sweetening agent

6. Food Additives

Refer to document Food Additives Permitted Under the Singapore Food Regulation (SFA) as per 26 September 2022. List of the approved additives in link below.



<https://www.sfa.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/list-of-food-additives-permitted-under-food-regulations.pdf>



To check if the food additives are permitted in food:
<https://www.sfa.gov.sg/tools-and-resources/food-additives-search>

7. Microbiological Standard for Ready-to-Eat-Food

a. Enterobacteriaceae and Escherichia coli

- The amount of Enterobacteriaceae (inc. Escherichia coli of any strain) must be less than 10,000 CFU/g, except for ripened cheese.
- The amount of Escherichia coli must be less than 100 CFU/g.

b. Pathogens

The amount of the pathogens must be less than the following standards:

Pathogen	Colony forming units per gram (for solid food) or milliliter (for liquid food)
Bacillus cereus	200
Clostridium perfringens	100
Coagulase-positive Staphylococcus aureus	100

Table 9. Parameter of pathogens

Additional Guideline from SFA

a. Good Warehouse Practice



<https://www.sfa.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/goodwarehousingpractices27sept11>

Standard of warehouse according to SFA

6. Import Permit Application

Import permit

In addition to food regulations, there are requirements for an import permit:

Timings – One Day

Please Note – Singapore registered business must be registered to import dairy products.

1. Apply for a trader's licence or register with SFA (Singapore Food Agency)

Registration with SFA is needed for dairy products. A licence is only required for fresh agricultural products (unprocessed).

• General requirements for registration with SFA

1. Register the company with ACRA (Accounting and Corporate Regulatory Authority)

Before conducting business in Singapore, Output: UEN (Unique Entity Number)

2. Register and activate UEN with Singapore customs

The quick guide for new traders to register and active the UEN is in [this link](#)

3. Open and maintain a GIRO account

Information: <https://www.sfa.gov.sg/e-services/payment-modes/general-information#giro>

4. Check additional requirements

This includes setting up a food storage warehouse (non-meat/fish products). Operators of food storage warehouses should register the warehouse with SFA.

Application to [this link](#)

Required documents: layout plan, pest control contract and tenancy/purchase agreement/ letter of declaration.

There are no application fees for the registration of a food storage warehouse.

- Fee for registration with SFA



The registration for import processed is free, and the processing time is a day. (<https://www.sfa.gov.sg/food-import-export/licensing-registration-of-traders>)

2. Comply with the food legislation

For dairy products refer to Sale of Food Act 1973

3. Meet SFA's conditions for specific types of food

- Submission of food safety approved certification
- Approved certifications as follows:
 - a. Certificate of HACCP (Hazard Analysis Critical Control Point)
 - b. Certificate of GMP (Good Manufacturing Practices)
 - c. Health Certificate issued by competent food or veterinary authority of exporting country or region
 - d. Attestation of export issued by competent food or veterinary authority of exporting country or region
 - e. Factory licence issued by regulatory authority of the exporting country or region
- Send products to accredited laboratories for analysis
- Ensure food additives and ingredients are allowed by SFA
- Ensure labels are accurate and complete

4. Comply to the SFA's labelling requirements

 Refer to document [A Guide to Food Labelling and Advertisements](#)

Points are listed in section B below

5. Apply for import permit

Steps in applying for the import permit as below:

1. Data required :
 - licence/registration number
 - product/HS codes
 - establishment code (AU99999 for Australia)
2. Apply for an import permit via [TradeNet](#)
Processing time is one day, if it is submitted before:
5:30 pm from Mondays to Thursdays and 5:00 pm on Fridays
3. Additional documents may be required, e.g. laboratory reports or health certificates for the Import Requirements of Specific Food Products. Submission through TradeNet
4. CCP (Cargo Clearance Permit) and SFA will be issued upon approval. Importers should comply with the requirements indicated.
5. Print out the CCP, which will be used for clearance of goods at the border checkpoint, inspection, etc.

6. Book inspection for the food products to be imported

Preparation for the inspection:

- Cargo Clearance Permit
- Any relevant documents, e.g., invoices and health certificates
- The consignment of food for inspection.



[SFA | Labelling Guidelines for Food Importers & Manufacturers](#)

7. Intellectual property

Intellectual property, trademarks and brand protection are key considerations for manufacturers when commencing exports.

Manufacturers looking to export to Singapore should undertake an IP audit and better understand key IP considerations by visiting [IP Australia](#) and the [ipthailand.go.th](#) websites.

Companies should protect these rights through the registration of their brands and trademarks either at a country level as a starting point, or via the global brand registration system, the Madrid System (The World Intellectual Property Organization – WIPO).

Intellectual property such as key ingredient information or production processes should be protected via confidentiality agreements or non-disclosure agreements.

As an example, please see link below for an article on IKEA.



[Sweden's IKEA loses right to use its own name in Indonesia | Reuters](#)

8. Tariff quota and HS codes

Trade between Australia and Singapore is covered by overlapping agreements, including the Australia ASEAN New Zealand Free Trade Agreement (AANZFTA) and the bilateral Singapore Australia Free Trade Agreement (SAFTA). Ratified in July 2003, SAFTA eliminated tariffs on Australian products exported to Singapore and is Australia's second oldest free trade agreement. Exporters are encouraged to consult a customs broker to explore which agreement offers the greatest benefit.

USEFUL LINKS



[Animal and Animal Product Import and Export Provision](#)

[Austrade: New service helps dairy processors get export ready](#)

[Dairy | Micor \(agriculture.gov.au\)](#)

[Dairy | Micor Singapore Page](#)

[SFA](#)

[SFA Sale of Food Act – Food Regulations](#)

[Singapore Customs](#)

[Baker McKenzie Resource Hub](#)

[DAFF: Charging guidelines 2022](#)

[DAFF: Export facilitator service](#)

[DAFF: Meat Notice 2009/08](#)

[DAFF: Requirements for transferring prescribed goods between export registered establishments](#)

[DFAT Free Trade Agreement Portal](#)

[Export Control \(Milk and Milk Products\) Rules 2021](#)

[Exporting non-prescribed goods from Australia](#)

[Halal Certification Australia](#)

[Halal certification in Australia: a quick guide](#)

[List of Halal Certification Bodies](#)