

**EXPORT OF MEAT/MEAT PREPARATIONS/MEAT PRODUCTS AND ANIMAL PRODUCTS OF NON-BOVINE ORIGIN TO SINGAPORE - 482EHC.**

**NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS**

**IMPORTANT**

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 482EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 482EHC.

Exporters are strongly advised to verify the requirements of the importing country by contacting the veterinary authorities, or their representatives in the UK, in advance of each consignment.

**1. SCOPE OF THE CERTIFICATE**

Export health certificate 482EHC may be used for the export of frozen, chilled or processed lamb/mutton or pork and their products from the United Kingdom to Singapore. This excludes canned/retorted products for which the alternative 619EHC should be used, and poultry meat for which the 483EHC should be used.

For processed products, within part I.(a) of the 483EHC (the section for 'Description of the products'), the Singapore Food Agency (SFA) required that the 'Product Form' is specified as per their classifications. Therefore, in addition to the general description of the product to be exported, one of the following must be entered, as applicable to the product type:

- Processed (with heat-treatment)
- Processed (with and without heat-treatment)

'Processed (with heat-treatment)' applies when all meat within the product has been subject to heat treatment.

'Processed (with and without heat-treatment)' applies where the consignment contains meat that is processed without heat treatment, for example cured, salted or smoked, either wholly or in addition to heat treated product.

**NB: Exporters and OVs should note that on 4 March 2024 the Singapore Food Agency (SFA) updated its microbiological standards for non-ready-to-eat meat and meat products intended for export to Singapore. These products are subjected to testing against the microbiological criteria set out in the SFA legislation at the point of entry into Singapore. There are no additional microbiological testing requirements prior to export. The microbiological standards can be found in the following link:**

**<https://sso.agc.gov.sg/SL/SFA1973-RG1?DocDate=20170614&ProvIds=Sc11->**

Exporters may, however, wish to carry out an equivalent testing regime prior to export to ensure that exported product meets the required SFA standard. Failure to meet this standard may result in a consignment being rejected on arrival.

There are **additional assurances required for certification of chilled pork** to Singapore. The UK has secured agreement with SFA of the possibility of using entire males under 100 kg (dead weight), as an alternative to the use of castrated males or gilts, in the production of chilled pig meat for export to Singapore. Further details are in paragraph 15, below.

The most up to date import health requirements and the list of the countries that are approved to export meat to Singapore, may be found on the links below:

<https://www.sfa.gov.sg/tools-and-resources/accreditation-database-for-overseas-sources>

Note: paragraph 14 of these notes for guidance is regarding pig meat produced from pigs born and reared in the Republic of Ireland.

## **2. CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)**

This certificate may be signed by an OV appointed by the Department for Environment, Food and Rural Affairs, the Scottish Government, Welsh Government or the Department of Agriculture, Environment and Rural Affairs (DAERA) Northern Ireland, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ(V)) authorisation.

OVs must sign and stamp the health certificate with the OV stamp in ink of any colour **OTHER THAN BLACK**.

### **Certified Copy Requirements - England, Wales and Scotland**

Guidance concerning return of certified copies of EHCs has changed and only specific certified copies are required to be returned to the APHA. Certifying OVs must return a certified copy of EHCs only for the following EHC types:

- if the exported commodity is cattle, pigs, sheep, goats or camelids;
- if the certificate was applied for manually and the application documents have been emailed to APHA and not applied for via the Exports Health Certificates Online (EHCO) system.

Certified copies should be emailed on the day of signature to the Centre for International Trade Carlisle (CITC) at the following address:  
[certifiedcopies@apha.gov.uk](mailto:certifiedcopies@apha.gov.uk).

For certificates that have been issued to the Certifying OV via the EHCO system, the Certifying OV must complete the certifier portal with the status of the certificate and the date of signature.

A copy of all EHCs and supporting documentation certified must be retained for two years.

Certifying OVs are not required to return certified copies of other EHCs issued, however CITC may request certified copies of EHCs and supporting documentation in order to complete Quality Assurance checks or if an issue arises with the consignment after certification.

### **DAERA Export Health Certificates: provision of certified copies**

Authorised Private Veterinary Practitioners (aPVPs) certifying DAERA Export Certification On-Line (DECOL) produced EHCs must return a legible, scanned copy of the final EHC to the relevant DAERA Processing Office within 1 working day of signing.

Good quality photographic copies will be accepted by the Department where obtaining a scanned copy is not feasible - for example, where 'on site' certification is undertaken and scanning facilities are not available.

For record purposes, a copy of the final Export Health Certificate and associated Support documents should be retained by the aPVP for a period of 2 years from the date of certification.

The Department will carry out periodic audits of all aspects of export certification to ensure that a high standard of certification is being maintained.

### **3. OBTAINING IMPORT PERMIT**

It is the responsibility of the exporter/agent to obtain a valid import permit from the SFA. The import permit should be compared with the certificate 482EHC and, if there are any discrepancies, exporters in GB are advised to contact the APHA Customer Service Centre at Carlisle or, in the case of export from Northern Ireland, from the DAERA Trade Administration Team for meat and dairy exports by e-mail at: [vs.implementation@daera-ni.gov.uk](mailto:vs.implementation@daera-ni.gov.uk).

The permit may be cancelled at any time depending on the current disease status of the United Kingdom.

### **4. APPROVAL OF PREMISES BY SFA**

Paragraph IV. h) refers.

For all products within the scope of the 482EHC, with the exception of chilled raw pork, the Singapore Food Agency (SFA) recognises the approval of the premises by the competent authority in the United Kingdom, operating through the Food Standard Agency (FSA) or Food Standards Scotland (FSS).

In the case of lamb and frozen pork, this is done by reference to the Food Standards Agency and Food Standards Scotland websites, accessible through the following link:

<https://www.food.gov.uk/business-guidance/approved-food-establishments>

Any premises that is appears on this list is authorized to place the oval health mark on its products or store oval health marked products and is therefore recognised as approved.

#### **Listing of establishments eligible to export Chilled Pork to Singapore**

All establishments wishing to export chilled pork to Singapore must apply for listing prior to exports taking place, as requested by Singapore. Such approval does not involve an inspection, however the establishments must be listed by SFA as eligible to export chilled pork to Singapore following a written endorsement by APHA/DAERA on behalf of Defra.

The current list of approved premises can be found at

<https://www.sfa.gov.sg/tools-and-resources/accreditation-database-for-overseas-sources>

Sections II. (a), (b) and (c) of the certificate should be completed with the details of the establishments in which the final production of chilled pork has taken place (as per Oval Identification or Health mark applied to the product or its packaging) and such establishments must be on the list of UK premises eligible to export chilled pork to Singapore.

Owners/Managers of establishments not appearing on the SFA list of UK establishment that wish to export chilled pork to Singapore should, if in GB, contact the APHA Customer Service Centre at Carlisle for further advice, by email at [exports@apha.gov.uk](mailto:exports@apha.gov.uk), or, in the case of export from Northern Ireland, from the DAERA Trade Administration Team for meat and dairy exports by e-mail at: [vs.implementation@daera-ni.gov.uk](mailto:vs.implementation@daera-ni.gov.uk)

The information required to be sent to APHA/DAERA should be in the following format:

COUNTRY	ESTABLISHMENT NUMBER	ESTABLISHMENT NAME	ADDRESS	COUNTY/COUNTRY	PRODUCTS	STATUS
UK	(FSA/FSS APPROVAL OR LOCAL AUTHORITY REGISTRATION NUMBER)	(AS IT WILL APPEAR ON EXPORT DOCUMENTATION)		e.g. BERKSHIRE/ENGLAND	RAW CHILLED PORK (and brief description of type of products)	ACTIVE

**5. OVAL HEALTH MARK**

Consignments of meat/meat products intended for export to Singapore must be produced in officially approved plants and bear the oval ID or health mark.

**6. DESCRIPTION OF PRODUCT**

Paragraph I. refers. A full description of the packaging must be given and must fully describe the consignments such that substitution with products which have not been inspected is not possible. Provided that the consignment is identified by batch codes, serial numbers or shipping marks, for example, it is not necessary for the OV to be present at the time of loading.

**7. DATE(S) OF SLAUGHTER OF ANIMAL**

Paragraphs II. (d) and IV. (a) refer. These paragraphs can be certified on the basis of evidence contained in commercial documents, internal movement certificates, or statements from OVs at slaughterhouses and/or cutting plants.

**8. FITNESS FOR HUMAN CONSUMPTION**

Paragraph IV. b), c) and d) can be certified on the basis of oval marks which demonstrate compliance with UK Food Hygiene legislation.

**9. NOTIFIABLE DISEASE CLEARANCE**

Paragraphs IV. e) and IV. f) refer. OVs may certify paragraphs IV. e) and IV. f) on behalf of the Department provided written authority to do so has been obtained on form 618NDC from the APHA CSC at Carlisle or via disease clearance procedures in DAERA.

Please note that in paragraph IV. f), freedom from trichinellosis in domestic pigs on UK holdings is based on negative results from all tests performed nationally since 1979, as recognised by SFA.

If the consignment of products for export includes products that contain or may contain meat from pigs from the Republic of Ireland, the OV should take the following steps to confirm that similar certification can be provided for those pigs.

Where the production facility is remote from the slaughterhouse where the pigs from which the meat product was derived were slaughtered, this paragraph may be certified on the basis of a declaration from the OV at the slaughterhouse(s) that the pig meat meets the requirements for export to Singapore.

In the case of conjoined premises, the certifying OV should make the necessary checks on the World Organisation for Animal Health (WOAH) World Animal Health Information Database (WAHIS) website <https://wahis.woah.org/#/home> to check that the ROI is free from Rinderpest and foot and mouth disease and, for the previous 6 (six) months, from classical and African swine fever, swine vesicular disease and trichinellosis in swine. The WOAH website provides both historical

information and reports of recent outbreaks. If in doubt the OV should contact APHA Carlisle or DAERA. If APHA or DAERA are aware of confirmed outbreaks of these diseases in ROI, OVs will be informed.

**10. EXPORT OF SAUSAGE CASINGS MANUFACTURED USING COLLAGEN OF BOVINE HIDES**

Paragraph IV. g) ii) refers. This paragraph can be signed if the casings are made from beef collagen because, under UK law, beef collagen can only be derived from bovine hides and skins or tendons and is permitted for export.

**11. NO PARAGRAPH IV. i)**

Note that paragraph notation in the certificate reads IV. h) to IV. j), with paragraph IV. i) omitted.

This is intentional as roman numeral 'i' is often used to number indented paragraphs.

**12. PROHIBITION ON THE USE OF CHEMICAL PRESERVATIVES OR FOREIGN SUBSTANCES INJURIOUS TO HEALTH**

Paragraph IV(j) refers. In the case of conjoined premises, OVs may certify the lack of use of chemical preservatives based on familiarity with procurement arrangements, production procedures and the examination of producer / slaughterhouse records.

In the case where the production facility is remote from the slaughterhouse where the pigs from which the meat product was derived were slaughtered, this paragraph may be certified on the basis of a declaration from the OV at the slaughterhouse(s) that the pig meat meets the requirements for export to Singapore.

**13. PROHIBITION ON SWILL FEEDING**

Paragraph IV(k) may be signed on the basis that the feeding of swill to domestic pigs is prohibited by Regulation 9 of The Animal By- Products Regulations 2003 (as amended) and by equivalent legislation in Wales, Scotland and Northern Ireland.

Paragraph IV(k) may also be signed for meat products made from pigs produced in ROI on the basis that the covering EU By-Products Regulation (Regulation (EC) 1069/2009) which prohibits the feeding of swill to domestic pigs is directly applicable in all EU member states (or in the UK, under UK law as "retained EU law" under the European Union (Withdrawal) Act 2018).

**14. ORIGIN OF ANIMALS FROM WHICH THE EXPORTED PORK IS DERIVED**

Paragraph IV (m) refers. Pigs slaughtered in establishments in the United Kingdom must have been born and raised in the United Kingdom or in the Republic of Ireland.

Official Veterinarians should note that the derogation for animals from the ROI only applies to pigs and pig meat and **NOT** to sheep.

The SFA have agreed the derogation that pigs killed in the United Kingdom may be born and raised either in the United Kingdom or the Republic of Ireland (ROI) due to the pattern of trade in pigs between ROI and Northern Ireland and takes into account that the ROI is approved for the export of pork cuts directly to Singapore in accordance with the same import requirements as the UK.

Exported pork must be derived from pigs that meet the origin requirements as described in paragraph 1 above.

**Support documentation is required to enable this paragraph to be signed,** i.e. that the meat was from pigs that were born/raised in the United Kingdom and/or the Republic of Ireland (RoI).

The certifying OV must carry out the necessary checks to verify this statement. This may be on the basis of their knowledge of the operational conditions at the slaughterhouse as regards the farms of origin of the animals from which the exported meat is derived and the checking and verification of documentation accompanying the pigs to the slaughterhouse.

For pigs originating from farms located in the ROI, OVs must be completely satisfied that the pigs were born and raised in the ROI and have been legally traded into the UK.

OVs are advised to obtain written confirmation from the farms of origin verifying that the requirement of this paragraph has been met. OVs should also check that the pigs traded from the ROI are accompanied by the appropriate animal health certificate.

Further advice may be obtained from the APHA CSC for International Trade, Carlisle via the following link:

<http://apha.defra.gov.uk/official-vets/Guidance/exports/ehc-online.htm>

or, in the case of export from Northern Ireland, from the DAERA Trade Administration Team for meat and dairy exports by e-mail at: [vs.implementation@daera-ni.gov.uk](mailto:vs.implementation@daera-ni.gov.uk) or by telephone 028 77442 060.

#### **15. ADDITIONAL REQUIREMENTS FOR CHILLED PORK**

Paragraph IV (1) refers. The Singapore Food Agency requires additional certification attestations for chilled pork. These are in connection with trichinosis assurances (dependant on the country of origin), type of animals used for the production of pork to Singapore (for the purpose of minimising boar taint), residues associated with chemical castration, general hygienic standards and shelf life of chilled product (minimum of 6 weeks).

Certification of the option that pork has derived from entire males under 100 kg (dead weight) at the time of slaughter can be provided on the basis of UK producers exporting chilled pork being compliant with the British Meat Processors Association (BMPPA) Scheme requirement that boars in excess of 100 kg should be excluded from its scheme.

Alternatively, the OV must obtain evidence from the OV(s) at the relevant slaughterhouse(s) that this particular statement can be certified.

The UK has been accredited for export of chilled pork on the basis of the SFA's recognition that the official controls and the country status for trichinella are appropriate and acceptable. In the case of chilled pork from pigs of UK origin paragraph IV (1) (ii) should be certified and no additional testing for trichinella is required.

The Republic of Ireland's freedom from trichinella for at least the 6 months prior to the slaughter of pigs for export of chilled pork to Singapore can be certified on the basis of the instructions for notifiable diseases assurances described in Section 9 above of these guidance notes.

#### **16. LABELLING OF PACKAGING AND CARTONS**

The Singapore Food Agency requires that every basic packaging unit and

every carton of meat and meat product imported into Singapore must be labelled with the following particulars to conform to their regulations:

- i. Description of meat product;
- ii. Country of origin of meat product;
- iii. Brand name of meat product (if any);
- iv. In the case of processed meat, name or designation number of the processing establishment in which and the date the meat was processed (if applicable);
- v. In the case of frozen/chilled meat products, the name or designation number of the slaughterhouse in which the animals used in production of such meat were slaughtered and the date of slaughter;
- vi. The name or designation number of the establishment in which, and the date on which the meat was packed;
- vii. The batch number, where the meat was canned (location) and the canning code; and
- viii. The net weight of the meat product as contained in each basic packaging unit and the outer carton thereof.

**17. DISCLAIMER**

This certificate is provided on the basis of information available at the time, and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the APHA Centre for International Trade, Carlisle or DAERA, via the link or e-mail address below:

<https://www.gov.uk/guidance/contact-apha>

DAERA - Email: [vs.implementation@daera-ni.gov.uk](mailto:vs.implementation@daera-ni.gov.uk)