Singapore has increased the range of U.S. beef products that can be imported to include boneless and bone-in cuts, processed beef products, and offal. Heretofore, Singapore had only allowed boneless cuts derived from cattle less than 30 months of age. U.S. establishments’ eligibility to export these products to Singapore and the eligibility of the various beef and beef products is subject to certain conditions. These conditions are described herein.
General Information:
Singapore’s Agri-food and Veterinary Authority (AVA) and the U.S. Department of Agriculture (USDA) recently concluded discussions on the conditions required for the U.S. to export bone-in and boneless beef cuts, processed beef products, and beef offal. To be eligible to export this expanded range of products to Singapore, U.S. beef establishments and the products must meet specific conditions. In addition, AVA requires a pre-approval procedure for establishments intending to export processed beef and offal. These conditions and procedures are outlined below:

Beef Cuts:

Boneless and bone-in cuts are allowed provided the establishments are in the USDA Agricultural Marketing Service’s (AMS) Beef Export Verification program for Singapore. This Singapore Export Verification (SEV) program includes conditions on the sources of cattle from which beef and beef products can be derived, as follows:

1. Beef and beef products derived from cattle of all ages that are born, raised, and slaughtered in the U.S., including feeder cattle born in Canada and Mexico that were raised and slaughtered in the US, are eligible.
2. Beef and beef products derived from calves under 12 months of age imported from Canada for direct slaughter are eligible.
3. Beef and beef products derived from cattle imported from Canada for direct slaughter can only be boneless cuts from animals less than 30 months of age.
4. Beef and beef products derived from cattle imported from Mexico for direct slaughter are not allowed.

Processed Beef Products:

Prior to exporting processed beef products, AVA must evaluate and approve U.S. establishments. The establishment must participate in the SEV program, and the raw materials used to make the processed beef products must have been sourced from SEV program compliant product and establishments. To complete the evaluation and obtain approval, AVA requires interested establishments to submit the following documentation:

1. Establishment name, number, and address.
2. List of products intended for export.
3. Brief description of each specific product, including product specifications and shelf-life.
4. Product label with content information (ingredient list from greatest to least, but specific percentage composition of each individual ingredient not required).
5. Documentation showing production process flow chart, including stages, critical control points, and temperature control of final product. (AVA would welcome photographs as supporting documentation).
6. Documentation showing establishment’s participation in the SEV program, such as a copy of the AMS website SEV list showing the specific establishment.

Offal:
Prior to exporting offal, AVA must evaluate and approve U.S. establishments. AVA defines offal as “internal organs.” The establishment must be in the SEV program. If the offal originated from another establishment, that establishment must also be in the SEV program. To complete the evaluation and obtain approval, AVA requires interested establishments to submit the following documentation:

1. Establishment name, number, and address.
2. List of individual offal intended to export.
3. Brief description of each specific offal product, including product characteristics and shelf-life.
4. Documentation showing production process flow chart, including processing stages, critical control points, and temperature control of final product. The individual and separate line within the plant for offal, and description of offal harvesting, washing, and packaging, should also be included. (AVA would welcome photographs as supporting documentation).
5. Documentation must show that the offal was hygienically processed in a separate line destined and fit for human consumption. (AVA would welcome photographs and/or videos as supporting documentation).
6. Documentation showing establishment’s participation in the SEV program, such as a copy of the AMS website SEV list showing the specific establishment.

In addition to the above described offal establishment and product pre-approval procedure, AVA requires that each offal consignment destined for Singapore undergo pre-export testing to ensure the offal comply with AVA’s ractopamine maximum residue levels (MRL). AVA’s applies a ractopamine MRL of 40 parts per billion (ppb) for liver and 90 ppb for kidney. AVA applies a zero ractopamine MRL for all other internal organs. Documentation of these pre-export testing results must be included with the health certificates for all consignments.

**Where/How to Submit Documentation:**

U.S. beef establishments interested in exporting processed beef products and/or offal should submit the required pre-approval documentation listed above to:

Dr. Leong Hon Keong  
Director, Accreditation Department  
Regulatory Administration Group  
Leong_hon_keong@ava.gov.sg

Cc:  
Shawn_ting@ava.gov.sg  
Herman_teo@ava.gov.sg

Establishments should also send copies of their documentation to the Singapore Agriculture Affairs Office (AAO) at (agsingapore@fas.usda.gov). AAO Singapore will follow-up on the applications submitted to AVA and facilitate communication. After reviewing the submitted documentation, AVA will directly notify the U.S. establishment of a conclusion, i.e. whether approved or further information is required. If exporters/establishments need clarification on these procedures/documentation, please send questions to the AAO office e-mail above.

Additional information on requirements for shipping beef and beef products to Singapore can be found
in the Food Safety Inspection Services’ Export Library entry for Singapore at the following link: [FSIS Export Library for Singapore](https://www.fsis.usda.gov/).