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Required Report - public distribution

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## **Singapore**

### **Food and Agricultural Import Regulations and Standards - Certification**

### **FAIRS Export Certificate Report Annual 2015**

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**Report Highlights:**

This report provides information on the what export certificates the Singapore government requires. The Agri-Food and Veterinary Authority (AVA; [www.ava.gov.sg](http://www.ava.gov.sg)) is the national authority responsible for ensuring food safety and food regulations in the country. While Singapore maintains a generally liberal and open trade system, the country has strict regulations on the imports of meats, poultry and shellfish.

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**Section I. List of All Export Certificates Required By Government (Matrix):**

The complete details can be found on the [FSIS Form Export Library \(Singapore\)](#)

<b>Products</b>	<b>Title of Certificate/s</b>	<b>Attestation Required on Certificate</b>	<b>Purpose</b>	<b>Requested by</b>
Poultry	FSIS forms 9060-5 and 9435-1  Letterhead Certificate (FSIS Form 2630-9)	Slaughter/Production Dates  Mainly AI related matters including heat treatment	Food Safety  Food Safety	Agri-Food & Veterinary Authority of Singapore (AVA)
Pork	FSIS forms 9060-5 & 9435-1  Letterhead Certificate (FSIS Form 2630-9) for Hog Casing	Slaughter/ Production Date;  Trichinae testing (9435-1)  Also free of FMD and swine diseases	Food Safety  Food Safety	AVA
Beef  Boneless and bone-in cuts are allowed provided the	FSIS forms 9060-5 & 9435-1	Slaughter / Production Date	Food Safety	AVA

<p>establishments are in the Agricultural Marketing Service's (AMS) Beef Export Verification program for Singapore.</p> <p>There is a registration and approval process with AVA for processed beef and beef offal products, which establishments must complete prior to export. The registration and approval process is in addition but separate from the AMS EV program requirements.</p>	<p>Letterhead Certificate(FSIS Form 2630-9)</p>	<p>Mainly BSE related matters</p>	<p>Food Safety</p>	
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Frozen oysters, frozen blood cockle meat, frozen cooked prawns, frozen raw/cooked crab meat and live oysters	Any State Export Health Certificate	Each consignment must be accompanied by a health certificate issued by the competent authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with.	Food Safety	AVA
Live oysters		Each consignment must be accompanied by a health certificate issued by the relevant authority of the exporting country.  Import is only allowed from countries which meet AVA's requirements for a shellfish sanitation program. Aside from the U.S., countries currently approved are Australia, Canada, France, Ireland, the Netherlands, New Zealand and U.K.	Food Safety	
Fresh fruits and vegetables (unprocessed and raw fruits and vegetables)	N/A	According to the Control of Plants (Import & Transshipment of Fresh Fruits & Vegetables) Rules, fresh fruits and vegetables imported should not contain any prohibited pesticide, or	Food Safety	AVA

		Levels of pesticide residue or toxic chemical residue exceeding the prescribed levels specified in the Ninth Schedule of the Food Regulations or recommended in the Joint FAO/WHO Codex Alimentarius Commission.		
Processed food	Health certificates and laboratory analytical reports may be required for specific food products.	Varies according to specific food products	Food Safety	AVA
Natural Mineral Water & Spring Water	Authentication Cert  Map of site location  Export health cert including microbiological analysis & chemical analysis results	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level not to exceed those laid down in the Food Regulations Act	Food Safety	AVA
Packaged drinking water	Export health cert including microbiological analysis & chemical analysis results	Microbiological tests and chemical tests to confirm that microbe level and chemical residue level not to exceed those laid down in Food Regulations Act	Food Safety	AVA

Soy sauces, oyster sauces and sauces containing soy or oyster sauce	Analysis report and 3-MCPD laboratory	Analysis report that ingredients must not be detected with more than 0.02 ppm of 3-monochloropropane-1,2-diol (3-MCPD)	Food Safety	AVA
Table eggs, further processed egg products, such as cooked omelets, frozen egg patties, and hard boiled eggs.	AMS Sanitation Certificate	Name of producer / manufacturer; including the plant number on the certificate. The form indicates that the AMS number refers to the plant number. Product is wholesome, fit for human consumption; and free from harmful levels of contaminants.	Food Safety	AVA
Processed eggs and foods containing eggs, such as liquid, frozen, or dried eggs, with or without added ingredients.	FSIS Form 9060-5EP (Egg Product Export Certificate of Wholesomeness)	Exporter and importer's names and addresses; certificate number - Pre-printed serial number for FSIS Form 9060-5EP; and establishment/plant number. Eggs should meet FSIS requirements and eligible for commerce.  Products are fit for human consumption.	Food Safety	AVA

	FSIS Letterhead Certificate			
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**NOTE:**

FSIS - Food Safety and Inspection Service  
FEHD - Food and Environmental Hygiene Department  
AMS - Agricultural Marketing Service

**Section II. Purpose of Specific Export Certificate(s)**

Please refer to the Matrix under Section I.

**Section III. Specific Attestations Required on Export Certificate(s)**

Please refer to the Matrix under Section I.

**Section IV. Government Certificate’s Legal Entry Requirements**

Essentially all food / food products entering Singapore must originate from sources approved by AVA. Overseas food establishments exporting specific types of food are required to obtain the relevant accreditation / procedures; including meat and meat products, processed eggs, fresh table eggs, live poultry, certain types of processed food, and fish and fish products. Applications are to be submitted through the competent authorities of exporting countries.

Fresh fruits and vegetables and processed food products must be obtained from establishments regulated by the overseas competent authorities. However, no application for AVA accreditation is required.

Upon meeting the requirements for the approval of imported food sources and also conditions for specific types of food, the next step would require applying for an import permit via the [TradeXChange system](#). AVA requires an import permit for all food and food products brought into Singapore, irrespective of the mode of transport – i.e. air, land, sea or parcel post.

**Meat and poultry products**



Every consignment of imported meat products must be accompanied by a health certificate issued by a veterinary authority of the exporting country, essentially certifying that Singapore's animal health and food safety requirements are met. Consignment of meat products will be inspected by AVA – including consignment of meat and poultry is physically examined for wholesomeness and freedom from disease and spoilage; and samples of meats and poultry are routinely taken for laboratory microbiological tests. Some consignments may be placed on “hold and test” pending the outcome of the laboratory analysis.

For the U.S., all FSIS export certificates accompanying the meat product must be signed by a FSIS veterinarian; and the veterinary degree must be indicated after the signature.

**NOTE to Exporter:** There is a registration and approval process with AVA for processed beef and beef offal products, which establishments must complete prior to export. The registration and approval process is in addition but separate from the AMS EV program requirements. Information regarding this process and details of Singapore's residue limits for beef offal are detailed in the *GAIN Report Singapore Opens Market to Full Range of U.S. Beef Products*. Please click [here](#) for the report.

## Shellfish

Generally, fish and fish products can be imported from any country without obtaining a health certificate. Imported fish products are subject to mandatory inspection by AVA before sale is permitted. Sampling for laboratory analysis may be required. Some consignments may be placed on “hold and test” pending the outcome of the laboratory analysis before sale is permitted. An import permit issued by the AVA, is required for every consignment of fish products.

Stringent control is directed towards selected high-risk shellfish products such as oysters, clams, mussels, scallops and cooked crab meat. High-risk shellfish products may only be imported from sources with acceptable shellfish sanitation programs. As these selected shellfish products are considered as high-risk products, each shipment must be accompanied by a health certificate issued by the competent authority of the exporting country, certifying that Singapore's animal health and food safety requirements have been complied with.

Restrictions also apply for fish species listed under the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES). Exporters are required to obtain the following permits that must be accompanied every product under the CITES:

- CITES import permit from AVA
- CITES export/re-export permit from the country of export

Imports are not allowed for some high risk products, including the following:

- Chilled shucked raw oysters
- Chilled cockle meat
- Chilled cooked prawn/shrimp
- Chilled crab meat

## **Fresh Fruits and Vegetables**

In general, fresh fruits and vegetables imported from the U.S. do not require export health or phytosanitary certification, but usually must undergo routine checks on arrival and are tested for pesticide residues. Exporters must ensure that the containers (baskets, cartons, etc.) of the produce are labelled properly, including: name and address of the producers, product description and date of export / packing. For processed food products and fresh fruits / vegetables, no application for AVA accreditation is required.

For preserved fruits and vegetables, exporters are required to comply with the labelling requirements stipulated in the Food regulations, including microbiological standards, the use of food additives (e.g. chemical preservatives, sweetening agents, colors, etc.) and the maximum limits for various pesticide residues. For minimally processed peeled fruits and vegetables, microbiological and chemical tests are carried out on these products. For certain commodities, such as groundnuts, pistachios, cashew nuts and corn, upon importation they are subject to inspection and chemical analysis for aflatoxins or other mycotoxins. They can only be allowed for sale in Singapore after they have passed the laboratory tests.

## **Processed foods**

The import and sale of food products in Singapore are governed by the Sale of Food Act and Food Regulations. Importers must ensure that the food products imported for sale in Singapore comply with the food standards and labelling requirements stipulated in the Food Regulations.

Supporting documents such as health certificates and laboratory analytical reports may be required for specific food products when applying for import permits. When submitting the documents, please state the Unique Reference No of the declaration and the AVA Registration Number on the top right hand corner of each document.

For certain types of processed food products, exporters have to produce documentary proof that the imported products are produced under sanitary conditions in a regulated establishment.

The regulated source documents that AVA accepts as documentary proof include:

- Certificate of HACCP (Hazard Analysis Critical Control Point)
- Certificate of GMP (Good Manufacturing Practices)
- Health Certificate (issued by competent food or veterinary authority of exporting country)
- Attestation of export (issued by competent food or veterinary authority of exporting country)
- Factory license (issued by regulatory authority of the exporting country).

All imported processed food products are subjected to inspection. Samples may be taken for laboratory analysis. In certain cases of food items, a conditional approval message will be posted on the import permits to require traders to contact AVA for an inspection.

## **Specific food products**

For the import of specific food products, additional documents such as laboratory reports and health certificates may be requirement during import permit application. Examples of specific food products include mineral water, soy sauce and oyster sauce.

For additional information on specific food products and their requirements, please click [here](#).

- **Bottled natural mineral water and drinking water**

According to AVA, there are several types of bottled drinking water imported into Singapore, including the following:

- Natural mineral water is obtained directly from underground with or without ozonisation. Natural mineral water contains trace amount of minerals. The amount and type of mineral present in natural mineral water vary with the location from where the water is extracted.
- Packaged drinking water includes spring water, mineralized drinking water and distilled water. They are drinking water that are obtained from different sources or that have undergone different forms of treatment.
- Spring water is underground water that flows naturally to the surface of the earth.
- Mineralized drinking water is drinking water with added minerals.
- Distilled water is water purified by the process of distillation, which involves a process of turning the water into steam and re-condensing it by cooling.

Before importation, the importer is required to submit the following documents to AVA:

- The original copy of the certificate issued by the government controlling authority of the country of origin to certify that the natural mineral water or spring water is genuine.
- Site plan showing the source of the natural mineral water
- A health certificate showing that the natural mineral water to be imported complies with the standards required by Regulation 183A of the Food Regulations
- Label of the products to show that the labelling complies with the requirements of the Food Regulations.

The health certificate is required from the country of origin for every consignment of all types of bottled drinking water, and it should provide the following information:

- Description of product
- Product codes, batch number or marking. This should be indicated on the product label/carton box
- Departure date from the exporting country and name of vessel
- Particulars of exporter
- Particulars of consignee
- Results of microbiological & chemical tests.

Upon arrival of the consignment, AVA will inspect, collect samples for laboratory analysis and then seal the consignment. The consignment will only be released to the market after the laboratory analysis report shows that the product complies with the requirements of the Food Regulations.

- **Soy sauce and oyster sauce**

Soy sauces, oyster sauces and sauces containing soy or oyster sauce as an ingredient, must not be detected with more than 0.02 ppm of 3-monochloropropane-1, 2-diol (3-MCPD). Importers are to submit analysis reports to AVA prior to importation. The analysis report must come from an independent laboratory on the level of 3-MCPD (3-monochloropropane-1, 2-diol) in the soy/oyster sauce for consideration before importation. The report should include the brand of sauce, type of sauce, grade of sauce, country of origin, batch number, date of laboratory test, name and country of laboratory, level of 3-MCPD detected (fresh weight), detection limit of 3-MCPD (detection limit should not exceed 0.01ppm) and % dry matter.

### **Fresh Eggs**

Eggs must come from AVA-approved layer farms and only from the following countries: U.S., Australia, Japan, West Malaysia, New Zealand, Sweden and Korea. Each consignment of fresh eggs must be derived from a single farm.

Every imported consignment must be accompanied by a veterinary health certificate issued by the relevant veterinary authority of the exporting country, and the certificate must be dated within seven days of import.

### **Processed eggs**

Eggs must be imported from AVA-approved sources. Please click [here](#) for AVA database to search for approved overseas food establishments.

Each consignment of processed eggs must be accompanied by a health certificate issued by the competent authority of the exporting country. This is to certify that the imported products comply with Singapore's animal health and food safety requirements.

## **Section V. Other Certification/Accreditation Requirements**

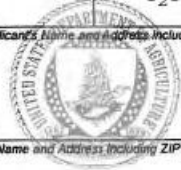
For further details on food requirements in the Singapore market, please check FAS/Singapore Food and Agricultural Import Regulations & Standards Narrative, Exporter Guide and Retail Report at the

following web portal:

[http://www.fas.usda.gov/scriptsw/AttacheRep/attache\\_lout.asp](http://www.fas.usda.gov/scriptsw/AttacheRep/attache_lout.asp)

**Appendix 1-Electronic copy, scanned copy, or outline of each export certificate**


**FSIS Form 9060-5**

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS EGG PRODUCTS EXPORT CERTIFICATE OF WHOLESOMENESS		A knowingly false entry or alteration of any entry on the certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional Prohibited Acts and Penalties exist under the Egg Product Inspection Act [21 USC 1037 (e) (2), (3), and (6), 21 USC 1041] for an unauthorized or false alteration or misuse of this certificate.		
DISTRICT OFFICE -1-	COUNTRY OF DESTINATION -2-	EPA- 000006 -7-		
EXPORTED BY (Applicant's Name and Address including ZIP Code) -3-		PRODUCT EXPORTED FROM		
		EST. / PLANT NUMBER (if applicable) -8-		
		CITY -9-		
CONSIGNEE TO * (Name and Address including ZIP Code) -4-		<input type="checkbox"/> WAREHOUSE <input type="checkbox"/> PROCESSING PLANT -10- <input type="checkbox"/> OTHER (Please Specify)		
TOTAL MARKED NET WEIGHT -5-	TOTAL CONTAINERS -6-	-11-		
PRODUCT AS LABELED -12-	MARKED WEIGHT OF LOT* -13-	NUMBER OF PACKAGES IN LOT* -14-	SHIPPING MARKS / LOT NUMBER * -15-	EST. / PLANT NUMBER ON PRODUCT -16-
*As stated by the applicant or contractor REMARKS -17-				

-18-  I CERTIFY that the egg products specified on this form have been inspected and passed in accordance with the applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY A FSIS INSPECTOR	
By order of the Secretary of Agriculture	INSPECTOR AND DISTRICT -19-
	Date Signed (MM/DD/YYYY) -20-

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statement herein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS		CORRESPONDING EXPORT CERTIFICATE NO.
<b>CERTIFICATE FOR IMPORTATION OF MEAT AND POULTRY INTO SINGAPORE</b>		
<b>IDENTIFICATION</b>		
PRODUCT AS LABELED		SHIPPING MARKS
EST./PLANT NO. ON PRODUCT	MARKED WEIGHT OF LOT 1/	NUMBER OF CARTONS 1/
TOTAL MARKED WEIGHT		
EXPORTED BY: (Applicant's name and address, including zip code)		DESTINATION: (Name and address of Consignee)
DATE OF MANUFACTURE: (day-month-year) (Complete for processed product only)		DATE OF SLAUGHTER: (day-month-year) (Complete for fresh / frozen product only)
<b>CERTIFICATION</b>		
THE UNDERSIGNED CERTIFIES HEREWITH:		
a. The United States was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export.		
b. The products are fit for human consumption and every precaution has been taken to prevent contamination prior to export.		
c. The United States has been free of swine vesicular disease and hog cholera during the last 6 months. <i>(This requirement applies only to pork and pork products.)</i>		
d. The pork was treated to destroy trichinae by one of the methods described in Section 318.10 of USDA Regulations <i>(This requirement applies to pork meat and pork tongues. It should be deleted for pork byproducts and meat of other species.)</i>		
e. The poultry and/or poultry products are free from evidence of fowl pest and fowl cholera. <i>(This requirement applies only to poultry and poultry products.)</i>		
f. The canned products have been manufactured and inspected in accordance with Section 318.300 through 318.311 of USDA Regulations. <i>(This requirement applies only to canned products.)</i>		
<i>1/As stated by applicant or contractor and must be shown separately to reflect amount from each Establishment/ Plant.</i>		
	GIVEN (City, State)	DATE (Name of Month, Day, Year)
	SIGNATURE OF MPI VETERINARIAN (Indicate DVM, etc.)	
	TYPE NAME OF MPI VETERINARIAN AND CIRCUIT NUMBER	
FSIS FORM 9435-1 (08/29/2009)	PREVIOUS EDITIONS ARE OBSOLETE	ORIGINAL TO SHIPPER

**Letterhead certificate: Beef (before May 5, 2015)**



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for Beef produced before May 5, 2015  
for Export to Singapore**

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The boneless beef cuts were derived from cattle that were less than thirty (30) months of age.
2. The product was derived from cattle that were born, raised, and slaughtered in the USA or imported from countries approved by the Government of Singapore.
3. The product was not derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
4. The product was derived from cattle that were slaughtered in the USA, using methods which did not include a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
5. The product was derived from cattle that were subject to ante-mortem and post-mortem inspection.
6. Specified risk materials (tonsils, distal ileum, brains, eyes, spinal cord, skull and vertebral column) have been cleanly removed from products shipped to Singapore without contamination of the meat.

Signature of Official Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_

**Letterhead certificate: Beef (after May 5, 2015)**





United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for Beef and Beef Products produced on  
or after May 5, 2015 for Export to Singapore**

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The United States is recognized by the World Organization for Animal Health (OIE) as having negligible BSE risk, satisfying the conditions in Chapter 11.5 of the 2013 Terrestrial Animal Health Code.
2. The product was derived from cattle that were born, raised and slaughtered in the United States or imported from countries approved by the government of Singapore.
3. The product was not derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code adopted by the OIE.
4. The product was derived from cattle that were slaughtered in the United States and were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
5. The product was derived from cattle that were subject to ante-mortem and post-mortem inspection.
6. Specified risk materials<sup>1</sup> have been cleanly removed from products shipped to Singapore without contamination of the meat.
7. In the case of processed beef, the meat is not derived from mechanically separated/recovered meat.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/ Professional Degree: \_\_\_\_\_

<sup>1</sup> Specified Risk Materials refer to the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) and dorsal root ganglia from cattle 30 months of age and older, and the distal ileum of the small intestine and the tonsils from all cattle.

Certificate Edition: 05/05/2015  
FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

**Letterhead certificate: Poultry**



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**FSIS Letterhead Certificate for Poultry and Poultry Products for Export to Singapore  
when consignments include product from restricted states**

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. Highly pathogenic avian influenza (HPAI) and H5 and H7 low pathogenicity avian influenza (LPAD) are notifiable diseases in the country of export.
2. The birds from which the meat was sourced were not vaccinated against Notifiable (H5 and H7) subtypes of Avian Influenza as defined by the World Organization for Animal Health (OIE).
3. The poultry meat and poultry meat products, in this consignment, originating from the States of Iowa or South Dakota were heat processed to a core temperature of 158 degrees Fahrenheit for at least 3.5 seconds.
4. The poultry meat and poultry meat products, in this consignment, originating from the States of Oregon, Washington, Idaho, Montana, Kansas, California, or Arkansas before August 6, 2015 were heat processed to a core temperature of 158 degrees Fahrenheit for at least 3.5 seconds.
5. The poultry meat and poultry meat products, in this consignment, originating from the States of Indiana, Missouri, or Wisconsin before September 23, 2015 were heat processed to a core temperature of 158 degrees Fahrenheit for at least 3.5 seconds.
6. The poultry meat and poultry meat products, in this consignment, originating from the State of North Dakota before October 9, 2015 were heat processed to a core temperature of 158 degrees Fahrenheit for at least 3.5 seconds.
7. The poultry meat and poultry meat products, in this consignment, originating from the States of Minnesota or Nebraska before November 6, 2015 were heat processed to a core temperature of 158 degrees Fahrenheit for at least 3.5 seconds.
8. The poultry from which the meat was derived were born, raised, and slaughtered in USA, or were legally imported as day old chicks from countries with equivalent poultry health status.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/ Professional Degree: \_\_\_\_\_

Certificate Edition: 11/10/2015  
FSIS Form 2630-9 (6/86)

EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

**Letterhead certificate: hog casing**



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

### Letterhead Certificate for Hog Casings to Singapore

Date Issued \_\_\_\_\_ Certification Number \_\_\_\_\_

1. The hog casings originated in the United States of America
2. The hog from which the casings were derived from were slaughtered on \_\_\_\_\_
3. The establishment control number of the U.S. slaughterhouse \_\_\_\_\_
4. The establishment control number where the casings were prepared and stored \_\_\_\_\_
5. The casings were processed between ( date of slaughter) and (date of packing on the package)
6. The USA is free from the foot-and-mouth disease, African swine fever, classical swine fever, swine vesicular disease and Teschen disease
7. Casings were packed
  - a. So that each package containers products derived from a single species of animal only
  - b. They were not exposed to contamination before export, they are packed in clean new or disinfected packaging containers
  - c. Each barrel is numerically marked and contains establishment numbers
  - d. Hog casings were stored for not less than 30 days after the slaughter of the animals from which they were derived

Signature of the Official Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_

### Letterhead certificate: egg products



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

Letterhead Certificate for Egg Products Intended for Export to Singapore

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. This product was processed under USDA supervision in an official establishment.
2. The products have been handled and packed in a hygienic manner.
3. This product is fit for human consumption.
4. No additive and/or coloring matters injurious to health are added.
5. This product has been pasteurized at \_\_\_\_ °C for \_\_\_\_\_ minutes, in a process that destroys micro-organisms, including Salmonella.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title/Professional Degree: \_\_\_\_\_