NOTIFICATION

|  |  |
| --- | --- |
| **1.** | **Notifying Member:** Singapore**If applicable, name of local government involved:**  |
| **2.** | **Agency responsible:** Singapore Food Agency (SFA) |
| **3.** | **Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):** Meat (i.e., carcasses, muscle cuts and offal) belonging to HS 2017 Codes02011000, 02012000, 02013000, 02021000, 02022000, 02023000, 02031100, 02031200, 02031900, 02032100, 02032200, 02032900, 02041000, 02042100, 02042200, 02042300, 02043000, 02044100, 02044200, 02044300, 02045000, 02050000, 02061000, 02062100, 02062200, 02062900, 02063000, 02064100, 02064900, 02068000, 02069000, 02071100, 02071200, 02071300, 02071410, 02071420, 02071430, 02071499, 02072400, 02072500, 02072600, 02072710, 02072799, 02074100, 02074200, 02074300, 02074400, 02074500, 02075100, 02075200, 02075300, 02075400, 02075500, 02076000, 02081000, 02085000, 02089010, 02089090 |
| **4.** | **Regions or countries likely to be affected, to the extent relevant or practicable:****[****X]** **All trading partners** **[ ]****Specific regions or countries:**  |
| **5.** | **Title of the notified document:** 1. Draft Food (Amendment No. X) Regulations 2022
2. Veterinary Conditions for Importation of Poultry and Poultry Products
3. Veterinary Conditions for Importation of Pork and Pork Products
4. Veterinary Conditions for Importation of Beef and Beef Products.

**Language(s):**English. **Number of pages:** 5 |
| **6.** | **Description of content:**  (A) The Singapore Food Agency (SFA) has completed a review of the Food Regulations and proposes the following amendments concerning Pathogen Reduction Treatments (PRTs):  a) To include a proposed definition for Pathogen Reduction Treatments (PRTs) as follows:*"Pathogen reduction treatment" means any antimicrobial substance that when applied on food, reduces the food's microbial load.*b) To allow 21 permitted PRTs to be used on meat subject to maximum levels specified in the Food Regulations:

| First column | Second column | Third column | Fourth column |
| --- | --- | --- | --- |
| *Pathogen reduction treatment* | *Maximum amount (ppm) for a carcase (the entire carcase of an animal, whether before or after evisceration)* | *Maximum amount (ppm) for a muscle cut (any meat cut from a carcase)* | *Maximum amount (ppm) for an offal (a non‑skeletal muscle organ)* |
| 1. 1,3-dibromo-5,5-dimethylhydantoin  | 900 (as available bromine) | 900 (as available bromine) | 900 (as available bromine) |
| 2. Acetic acid | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 3. Acidified sodium chlorite | 1,200 (for sodium chlorite) and30 (for chlorine dioxide) | 1,200 (for sodium chlorite) and30 (for chlorine dioxide) | 1,200 (for sodium chlorite) and30 (for chlorine dioxide) |
| 4. Ammonium hydroxide | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 5. Calcium hypochlorite | 50 (as available chlorine) | 20 (as available chlorine) | 50 (as available chlorine) |
| 6. Cetylpyridinium chloride solution, with or without propylene glycol | 8,000 | 8,000 | 8,000 |
| 7. Chlorine Dioxide | 3 | 3 | 3 |
| 8. Citric acid | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 9. Ethyl Alcohol | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 10. Hydrochloric acid | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 11. Hypobromous acid | 900 (as available bromine) | 900 (as available bromine) | 900 (as available bromine) |
| 12. Lactic acid | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 13, Lactoferrin | 20,000 | 20,000 | 20,000 |
| 14. Ozone | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 15. Peroxyacetic acid and hydrogen peroxide, with or without 1‑hydroxyethylidine‑1, 1‑diphosphonic acid, acetic acid or sulfuric acid or octanoic acid | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 16. Potassium hydroxide | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 17. Sodium hydroxide | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 18. Sodium hypochlorite | 50 (as available chlorine) | 20 (as available chlorine) | 50 (as available chlorine) |
| 19. Sodium sulphate | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 20. Sulphuric acid | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |
| 21. Trisodium Phosphate | Good manufacturing practice | Good manufacturing practice | Good manufacturing practice |

c) To specify usage conditions for PRTs:1. PRTs may only be used on raw meat that has not been salted, marinated, preserved, or undergone any other form of processing
2. Specifically, for local production, PRTs may only be used by:
	* a processing establishment licenced under the Wholesome Meat and Fish Act to debone or cut meat; or
	* a slaughter-house licenced under the Wholesome Meat and Fish Act.
3. PRTs are applied on the meat as a rinse, dip, spray or wash
4. PRTs are not used to make contaminated meat fit for human consumption
5. The following details for the use of PRTs needs to be recorded and the records kept for at least 6 months after the date of use:
	* the type and amount of PRT used.
	* the stage where the PRT is used in the process flow of the processing establishment or slaughter-house mentioned in paragraph (c)(ii) above.
	* the date of use.

(B) Correspondingly, the Veterinary Conditions for Importation of Poultry and Poultry Products, Veterinary Conditions for Importation of Pork and Pork Products, as well as Veterinary Conditions for Importation of Beef and Beef Products, will be amended to include the following condition:*"Pathogen reduction treatments (PRTs) may only be used on raw meat that has not been salted, marinated, preserved, or undergone any other form of processing. The establishment may use only SFA-approved PRTs up to their maximum use levels. PRTs are used in addition to proper hygiene practices and not used to make contaminated meat fit for human consumption."* |
| **7.** | **Objective and rationale: [****X]****food safety, [ ]****animal health, [ ]****plant protection, [ ]****protect humans from animal/plant pest or disease, [ ]****protect territory from other damage from pests.**  |
| **8.** | **Is there a relevant international standard? If so, identify the standard:****[****X]** **Codex Alimentarius Commission *(e.g. title or serial number of Codex standard or related text)*:**  Guidelines for the Control of on Campylobacter and Salmonella in Chicken Meat (CAC/GL 78/2011)**[ ]****World Organization for Animal Health (OIE) *(e.g. Terrestrial or Aquatic Animal Health Code, chapter number)*:** **[ ]****International Plant Protection Convention *(e.g. ISPM number)*:** **[ ]****None****Does this proposed regulation conform to the relevant international standard?** **[****X]** **Yes [ ]****No****If no, describe, whenever possible, how and why it deviates from the international standard:**  |
| **9.** | **Other relevant documents and language(s) in which these are available:**   |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** Third quarter of 2022.**Proposed date of publication *(dd/mm/yy)*:** Third quarter of 2022. |
| **11.** | **Proposed date of entry into force: [ ]****Six months from date of publication**, **and/or** ***(dd/mm/yy)*:** Third quarter of 2022.**[****X]** **Trade facilitating measure**  |
| **12.** | **Final date for comments: [****X]****Sixty days from the date of circulation of the notification and/or *(dd/mm/yy)*:** 8 April 2022**Agency or authority designated to handle comments: [ ]****National Notification Authority, [****X]****National Enquiry Point.** **Address, fax number and e-mail address (if available) of other body:**  |
| **13.** | **Text(s) available from: [ ]****National Notification Authority, [****X]****National Enquiry Point.** **Address, fax number and e-mail address (if available) of other body:** The public consultation document and proposed regulations will be made available at the following website:<http://www.sfa.gov.sg/legislation> *(select "Sale of Food Act", then click on "Draft* *Regulation for Pathogen Reduction Treatments (PRTs))"* The current set of Veterinary Conditions for Importation of Poultry and Poultry Products, Veterinary Conditions for Importation of Pork and Pork Products, as well as Veterinary Conditions for Importation of Beef and Beef Products can be downloaded from:<https://www.sfa.gov.sg/food-import-export/commercial-food-imports> Alternatively, please write in to:Regulatory Standards and Veterinary OfficeSingapore Food Agency52 Jurong Gateway Road #14-01Singapore 608550Tel: +(65) 6805 2906Fax: +(65) 6334 1831E-mail: WTO\_Contact@sfa.gov.sg, herman\_teo@sfa.gov.sg |