



7 February 2022

(22-0909)

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Committee on Sanitary and Phytosanitary Measures

Original: English

NOTIFICATION

1. Notifying Member: <u>SINGAPORE</u> 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 Codes 02011000, 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: <input checked="" type="checkbox"/> All trading partners <input type="checkbox"/> Specific regions or countries:
5. Title of the notified document: i. Draft Food (Amendment No. X) Regulations 2022 ii. Veterinary Conditions for Importation of Poultry and Poultry Products iii. Veterinary Conditions for Importation of Pork and Pork Products iv. 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: <i>"Pathogen reduction treatment" means any antimicrobial substance that when applied on food, reduces the food's microbial load.</i> b) To allow 21 permitted PRTs to be used on meat subject to maximum levels specified in the Food Regulations:

<i>First column</i>	<i>Second column</i>	<i>Third column</i>	<i>Fourth column</i>
<i>Pathogen reduction treatment</i>	<i>Maximum amount (ppm) for a carcass (the entire carcass of an animal, whether before or after evisceration)</i>	<i>Maximum amount (ppm) for a muscle cut (any meat cut from a carcass)</i>	<i>Maximum amount (ppm) for an offal (a non-skeletal muscle organ)</i>
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) and 30 (for chlorine dioxide)	1,200 (for sodium chlorite) and 30 (for chlorine dioxide)	1,200 (for sodium chlorite) and 30 (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-hydroxyethylidene-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:
- (i) PRTs may only be used on raw meat that has not been salted, marinated, preserved, or undergone any other form of processing
 - (ii) 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.
 - (iii) PRTs are applied on the meat as a rinse, dip, spray or wash
 - (iv) PRTs are not used to make contaminated meat fit for human consumption
 - (v) 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:** 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:**
- 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?**
 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 Office Singapore Food Agency 52 Jurong Gateway Road #14-01 Singapore 608550 Tel: +(65) 6805 2906 Fax: +(65) 6334 1831 E-mail: WTO_Contact@sfa.gov.sg, herman_teo@sfa.gov.sg