

## ANNEX 4-A

### SECTORAL ANNEX ON FOOD PRODUCTS

Pursuant to Chapter 4 (Sanitary and Phytosanitary Measures), the Parties agree to this Sectoral Annex on Food Products for the purpose of facilitating trade in food products between the Parties.

The Parties have agreed as follows:

#### 1. Scope

- (a) This Sectoral Annex applies to the regulation of food products exported from one Party to the other Party.
- (b) This Sectoral Annex shall not affect the Parties' existing rights and obligations to each other under the SPS Agreement and the TBT Agreement.

#### 2. Definitions

For the purpose of this Sectoral Annex, “**food products**” means any food as defined under the Sale of Food Act for Singapore and the Food Act 1980 for Sri Lanka or the respective successor Acts.

#### 3. Obligations

##### Applicable laws, regulations, and administrative provisions

- (a) Information regarding the laws, regulations and administrative provisions of each Party applicable to the import of selected food products are set out in the Schedule to this Annex. Such information shall include, *inter alia*, applicable technical regulations, required tests, utilised test methods, and the quarantine process.
- (b) Each Party shall promptly update the Schedule to reflect any change to their applicable laws, regulations and administrative provisions. Such updates can take the form of a link to the new laws, regulations and administrative provisions.
- (c) Each Party shall limit the substances and organisms that a product is tested for, the testing methods utilised, and quarantine processes to what is set out in its laws, regulations and administrative provisions, except where, as duly explained upon request, such additional requirements are necessary to protect human, animal or plant life or health.
- (d) The Parties shall exchange information on emergency recalls of food products and shall identify in the Schedule contact points for the exchange of such information.

##### Information relating to proprietary formulas

- (e) When gathering information relating to proprietary formulas in the preparation, adoption and application of technical regulations and standards, each Party shall:
  - (i) ensure that its information requirements are limited to what is necessary to achieve its legitimate objective; and

- (ii) ensure that the confidentiality of information about products originating in the territory of another Party arising from, or supplied in connection with, the preparation, adoption, and application of technical regulations and standards, is respected in the same way as for domestic products and in a manner that protects legitimate commercial interests.

If a Party gathers confidential information relating to proprietary formulas, it may use that information in the course of administrative and judicial proceedings in accordance with its laws, provided that the Party has procedures to maintain the confidentiality of the information in the course of those proceedings.

- (f) Nothing in sub-paragraph (e) above shall prevent a Party from requiring ingredients to be listed on labels consistent with CODEX STAN 1-1985 and CODEX STAN 107-1981, as may be amended, except when those standards would be an ineffective or inappropriate means for the fulfilment of a legitimate objective.

**SCHEDULE:****LAWS, REGULATIONS AND ADMINISTRATIVE PROVISIONS FOR THE IMPORT OF FOOD PRODUCTS, PURSUANT TO SUB-PARAGRAPH 3(a) OF ANNEX 4-A (SECTORAL ANNEX ON FOOD PRODUCTS)****For Singapore:**

The latest information on Singapore's laws, regulations and administrative provisions for the import of food products can be accessed at:

[www.ava.gov.sg/explore-by-sections/food/bringing-food-into-singapore-and-exporting/commercial-food-imports](http://www.ava.gov.sg/explore-by-sections/food/bringing-food-into-singapore-and-exporting/commercial-food-imports)

After complying with the below requirements, the importer would need to apply for an import permit through the TradeXchange system. The information below is accurate as of 30 June 2017:

Product	Import Requirements
<b>Processed Seafood:</b> Frozen oysters, whole-shell, half-shell & oyster meat Frozen cockle meat Frozen Prawns Cooked Crabmeat & Canned Pasteurised Crabmeat	Company is required to apply for accreditation from AVA through the Sri Lankan Competent Authority.  Each consignment must be accompanied by a health certificate issued by the relevant Sri Lankan authority to certify that: (a) the products were harvested from approved waters (only for oyster and cockle) (b) the products were processed in an approved establishment / plant in a sanitary and hygienic manner; (c) the products have not been treated with chemical preservatives or other additives injurious to health; and (d) the product is fit for human consumption.

<p><b>Meat and meat product:</b> contain more than 5% meat content, and include animal oil and fat</p>	<p>Meat and meat products must be imported from AVA accredited countries and meat establishments. The accreditation procedure is a two-stage process. The first stage involves country accreditation, where the country is assessed for regulatory oversight and freedom from animal diseases of important trade and public health concerns (e.g. Foot-and-Mouth Disease, Bovine spongiform encephalopathy, Highly pathogenic avian influenza, etc). The second stage involves the individual establishment accreditation, where the slaughterhouse/processing plant is assessed for food safety and hygienic processing. This involves submission of a documentary dossier, followed by an inspection.</p> <p>Sri Lanka must first be accredited by AVA as an exporting country: Exact documents required and submission format is available in this document:  <a href="http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/guidetoaccreditationofnewcountriesforexportofmeata.pdf?sfvrsn=2">http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/guidetoaccreditationofnewcountriesforexportofmeata.pdf?sfvrsn=2</a></p> <p>Company is required to apply for accreditation from AVA through the Sri Lankan Competent Authority.</p> <table border="1" data-bbox="400 1010 1190 1574"> <thead> <tr> <th>File Form</th><th>Document</th></tr> </thead> <tbody> <tr> <td>Slaughterhouse/Cutting Plant</td><td><a href="http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_slaughterhouse-(2016-03-01).docx?sfvrsn=14">http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_slaughterhouse-(2016-03-01).docx?sfvrsn=14</a></td></tr> <tr> <td>Canning/Processing Plant*</td><td><a href="http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_processingcanning-(2016-03-01).docx?sfvrsn=13">http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_processingcanning-(2016-03-01).docx?sfvrsn=13</a></td></tr> </tbody> </table> <p>Accredited companies wishing to export new products are required to apply for accreditation from AVA through the Sri Lankan Competent Authority</p> <p>The following table outlines the timeframe in which the following type of products must be imported from time of slaughter (for meat) or from time of manufacture (for processed meat)</p>	File Form	Document	Slaughterhouse/Cutting Plant	<a href="http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_slaughterhouse-(2016-03-01).docx?sfvrsn=14">http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_slaughterhouse-(2016-03-01).docx?sfvrsn=14</a>	Canning/Processing Plant*	<a href="http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_processingcanning-(2016-03-01).docx?sfvrsn=13">http://www.ava.gov.sg/docs/default-source/e-service/food/application-form_processingcanning-(2016-03-01).docx?sfvrsn=13</a>
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Type of product	Timeframe (No. of months after slaughter/manufacture)		
	Subject to random testing	Subjected to automatic detention for laboratory testing	Import Not Allowed
Frozen pork	< 3 months	3 – 6 months	> 6 months
Frozen beef, mutton and poultry	< 6 months	6 – 12 months	> 12 months
Processed meat	< 3 months	3 – 6 months	> 6 months

Every carton and basic packaging unit of imported meat or meat product must be labelled with the following particulars:

- description of the meat product;
- the country of origin of the meat product;
- the brand name of the meat product, if any;
- the name and designation number of the processing establishment, if applicable;
- the date on which the meat product was processed;
- in the case of a processed meat product, the name and designation number of the slaughterhouse in which the animals used in the production of such meat product were slaughtered and the date of the slaughter;
- the name and designation number of the establishment in which, and the date on which, the meat product was packed;
- the batch number and, where the meat product is canned, the canning code; and
- the net weight of meat product as contained in each basic packaging and outer carton.

**Beef and beef product**

Each consignment must be accompanied by a health certificate issued by the relevant Sri Lankan authority to certify that:

- Country/zone has been free from Foot and Mouth Disease (FMD) for six (6) months immediately prior to the date of slaughter of animals and the date of export of meat and meat products to Singapore.
- Where the country/zone is free of FMD with vaccination, only deboned cuts are eligible for export.
- Where the products are exported from FMD-affected country/zone, the products have been subjected to heat treatment that is sufficient for inactivation of FMD virus in accordance with OIE guidelines.
- The exporting country has been recognised by the World Organisation for Animal Health (OIE) as having a controlled or negligible Bovine Spongiform Encephalopathy (BSE) risk, satisfying the BSE chapter of

	<p>the Terrestrial Animal Health Code.</p> <ul style="list-style-type: none"> <li>(e) Where the country is of controlled BSE risk, deboned beef cuts from cattle of all ages and bone-in beef cuts derived from cattle less than thirty months of age are eligible for export.</li> <li>(f) Where the country is of negligible BSE risk, beef cuts (bone-in and bone-less), derived from cattle of all ages are eligible for export.</li> <li>(g) Traceability of the animals through a reliable system is in place.</li> <li>(h) The products have not been 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.</li> <li>(i) The products have been derived from cattle that were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.</li> <li>(j) Specified risk materials<sup>1</sup> have been cleanly removed from products for export to Singapore without contamination of the meat.</li> <li>(k) The products have been prepared in an establishment accredited by AVA and is audited regularly by the competent authority for compliance with conditions for import into Singapore.</li> <li>(l) For processed beef, the products do not contain mechanically separated/recovered meat.</li> <li>(m) The meat has been derived from animals which were born and bred in the country of origin since birth.</li> <li>(n) The meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.</li> <li>(o) The meat has been derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Agri-Food and Veterinary Services for export to Singapore.</li> <li>(p) The meat has not been treated with chemical preservatives or other substances injurious to health.</li> <li>(q) The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.</li> <li>(r) Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.</li> </ul> <p><b><u>Pork and pork product</u></b></p> <p>Each consignment must be accompanied by a health certificate issued by the relevant Sri Lankan authority to certify that:</p> <ul style="list-style-type: none"> <li>(a) Country/zone has been free of Foot and Mouth Disease (FMD), African Swine Fever, Swine Vesicular Disease and Classical Swine Fever for six months immediately prior to the date of slaughter and the date of export.</li> <li>(b) Where the country/zone is free of FMD with vaccination, only deboned cuts are eligible for export.</li> </ul>
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<sup>1</sup> brain, eye, spinal cord, skull and vertebral column from cattle 30 months and older, and the distal ileum and tonsils from all cattle.

	<p>(c) Where the products are exported from FMD-affected country/zone, the products have been subjected to heat treatment that is sufficient for inactivation of FMD virus in accordance with OIE guidelines.</p> <p>(d) The meat has not been derived from animals which have been swill-fed.</p> <p>(e) The meat has been derived from animals which were born and bred in the country of origin since birth.</p> <p>(f) The meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.</p> <p>(g) The meat has been derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Agri-Food and Veterinary Services for export to Singapore.</p> <p>(h) The meat has not been treated with chemical preservatives or other substances injurious to health.</p> <p>(i) The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.</p> <p>(j) Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.</p> <p><i>Additional Conditions for Chilled Pork</i></p> <p>a) The country from which the animals are derived from has been free from trichinosis for past six (6) months prior to slaughter and date of slaughter; OR Carcasses from which the pork was derived has been tested and found free from trichinosis.</p> <p>b) Chilled pork has been derived from gilts and castrates; and the products do not contain any harmful residues.</p> <p>c) Chilled pork has not been treated with chemical decontamination.</p> <p>d) Chilled pork has been produced under strict hygienic condition, vacuum packed and have a shelf life of over 6 weeks.</p> <p><i>Additional Conditions for Moisture-Infused Pork</i></p> <p>a) The products have a shelf-life of up to 14 days from the date of packing, and the production and expiry dates must be indicated. <i>*applicable to chilled Moisture-Infused Pork (MIP) only.</i></p> <p>b) The products have been pre-packed and properly labelled as “moisture-infused pork” both on the outer carton and individual retail packs. The net weight of the products must be declared.</p> <p>c) The veterinary health certificate has indicated that the products are moisture-infused pork.</p> <p>d) For goods that are meant for retail sale, importers are required to inform retail customers that the products are considered as processed and should be displayed in the sector for processed raw food (e.g. marinated raw meat) and not in the sector for unprocessed raw food.</p>
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**Poultry and poultry product**

Each consignment must be accompanied by a health certificate issued by the relevant Sri Lankan authority to certify that:

- (a) Highly pathogenic avian influenza (HPAI) and H5 and H7 low pathogenicity avian influenza (LPAI) are notifiable diseases in the country; AND the country has been free from HPAI for the past three (3) months prior to export; AND the country has been free from LPAI of the H5 and H7 subtypes for the past three (3) months prior to export.

OR

The products have been subjected to heat treatment that is sufficient for inactivation of Avian Influenza virus in accordance with OIE guidelines.

- (b) The country is not practising AI vaccination to control the disease.
- (c) The meat has been derived from animals which were born and bred in the country of origin since birth.
- (d) The meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.
- (e) The meat has been derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Agri-Food and Veterinary Services for export to Singapore.
- (f) The meat has not been treated with chemical preservatives or other substances injurious to health.
- (g) The meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export.
- (h) Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.



<b>Food products with less than 5% meat content</b>	<p>The company must submit documents to <a href="mailto:ava_import&amp;export_foodstuff@ava.gov.sg">ava_import&amp;export_foodstuff@ava.gov.sg</a> for evaluation of the products they are interested to export to Singapore, e.g: process flow chart, information on heat treatment condition, and details on source of raw meat.</p> <p>Following approval of the products, every consignment must also be accompanied by the exporting establishment's declaration certifying the species of meat, source of meat, heat processing of meat and hygienic processing.</p> <p>The declaration must come in the following form:</p> <ul style="list-style-type: none"> <li>(a) The content of ____ (species of meat), including fat, in the products is less than 5%.</li> <li>(b) The products have been prepared with wholesome meat which was derived from animals slaughtered in government approved slaughterhouses; or imported from ____ (establishment no), ____ (country).</li> <li>(c) During the course of manufacture, the meat has been subjected to ____ (°C) for ____ min.</li> <li>(d) The products have not been treated with chemical preservatives or other substances injurious to health.</li> <li>(e) The products have been processed in a hygienic manner and are fit for human consumption.</li> </ul> <p>In addition, the manufacturer's declaration has to include the following information:</p> <ul style="list-style-type: none"> <li>(a) Product description</li> <li>(b) Product quantity</li> <li>(c) Date of processing</li> <li>(d) Name of consignee</li> <li>(e) Name of consignor</li> <li>(f) The manufacturer's declaration must be endorsed by the competent authority of the exporting country. Additionally, a certified true copy of the veterinary health certificate of the origin of the raw meat must be attached along with the manufacturer's declaration (applicable only if the raw meat is imported from another country).</li> </ul>
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<p>HS0713, 09, 1101, 1106, 1513, 1516, 1803, 804, 1805, 1806, 1901, 1902, 1904, 1905, 2007, 2008, 2009, 2101, 2103, 2106, 2202, 2203</p>	<p>Exporting company must:</p> <ul style="list-style-type: none"> <li>(a) be under proper supervision of the food authority of your exporting country, or</li> <li>(b) have a quality assurance program acceptable to AVA.</li> </ul> <p>Importer will be required to maintain documentary proof that imported products are produced under sanitary conditions in a regulated establishment. The following are some examples of regulated source documents that AVA accepts as documentary proof:</p> <ul style="list-style-type: none"> <li>(a) Certificate of HACCP (Hazard Analysis Critical Control Point)</li> <li>(b) Certificate of GMP (Good Manufacturing Practices)</li> <li>(c) Health Certificate (issued by competent food or veterinary authority of exporting country)</li> <li>(d) Attestation of export (issued by competent food or veterinary authority of exporting country)</li> <li>(e) Factory licence (issued by regulatory authority of the exporting country)</li> </ul> <p>All food additives and ingredients included in exported product must be permitted under AVA's Food Regulations:</p> <ul style="list-style-type: none"> <li>(a) Food additives permitted under the Singapore Food Regulations: <a href="http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/foodadditivesunderfr_inclnewadditivesunderfdamdtre.pdf">http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/foodadditivesunderfr_inclnewadditivesunderfdamdtre.pdf</a></li> <li>(b) Guidance information on requirements for use of food additives: <a href="http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/guidance-information-on-requirements-for-food-additives.pdf?sfvrsn=2">http://www.ava.gov.sg/docs/default-source/tools-and-resources/resources-for-businesses/guidance-information-on-requirements-for-food-additives.pdf?sfvrsn=2</a></li> </ul> <p>All pre-packed food products for sale in Singapore should be labelled according to specified requirements: <a href="http://www.ava.gov.sg/explore-by-sections/food/labelling-packaging-information/labelling-guidelines-for-food-importers-manufacturers">http://www.ava.gov.sg/explore-by-sections/food/labelling-packaging-information/labelling-guidelines-for-food-importers-manufacturers</a></p> <p><b>Additional Conditions for Specific Products</b></p> <p><u>Dairy Products from Foot-and-Mouth Disease (FMD) affected countries</u></p> <p>The import requirements for dairy products (pasteurized liquid milk, cheese, butter, ice-cream, yoghurt, milk powder) from FMD affected countries are as follows: -</p> <ul style="list-style-type: none"> <li>(a) Submission of documentary proof (one time submission) that dairy products are manufactured in premises regulated by competent authority (e.g. certified true copy of the manufacturer's licence)</li> <li>(b) Submission of health certificate (every consignment) stating that the dairy raw ingredient has been subjected to one of the following procedures: <ul style="list-style-type: none"> <li>(i) a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]), or</li> <li>(ii) if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]), or</li> <li>(iii) if the milk has a pH of 7.0 or over, the HTST process applied twice.</li> </ul> </li> </ul>
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	<p>(c) The health certificate should include the following information:</p> <ul style="list-style-type: none"> <li>(i) Description of the products including brand name and nature of product;</li> <li>(ii) Quantity in the appropriate units;</li> <li>(iii) Lot identifier and date of production;</li> <li>(iv) Name and address of the manufacturer or the processing establishment</li> <li>(v) Name and address of the importer or consignee;</li> <li>(vi) Name and address of the exporter or consignor;</li> <li>(vii) Country of dispatch;</li> <li>(viii) Country of destination</li> </ul> <p><u>Pasteurized Liquid Milk from FMD-free countries</u></p> <p>The import requirements for pasteurized liquid milk from FMD free countries are as follows: -</p> <p>(a) Submission of documentary proof (one time submission) that products are manufactured in premises regulated by competent authority (e.g. certified true copy of the manufacturer's licence)</p> <p>(b) Submission of health certificate (every consignment) that pasteurized liquid milk</p> <ul style="list-style-type: none"> <li>(i) produced using milk ingredients originating from FMD free countries;</li> <li>(ii) has been pasteurized by heating at a minimum temperature of 72oC for a minimum of 15 seconds or an equivalent process.</li> </ul> <p>(c) The health certificate should include the following information:</p> <ul style="list-style-type: none"> <li>(i) Description of the products including brand name and nature of product;</li> <li>(ii) Quantity in the appropriate units;</li> <li>(iii) Lot identifier and date of production;</li> <li>(iv) Name and address of the manufacturer or the processing establishment</li> <li>(v) Name and address of the importer or consignee;</li> <li>(vi) Name and address of the exporter or consignor;</li> <li>(vii) Country of dispatch;</li> <li>(viii) Country of destination</li> </ul> <p>Please note that raw liquid milk is not allowed to be imported to Singapore.</p> <p><u>Infant Formula (Age 0-12 Months)</u></p> <p>The import requirements for infant formula, and follow-on formula (age 0-12 months) are as follows: -</p> <p>(a) Submission of documentary proof (one time submission) that the imported infant formulas are manufactured in a premise regulated by the competent authority (e.g. certified true copy of the manufacturer's licence),</p> <p>(b) Submission of health certificate (every consignment) that must contain</p>
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the following attestation by the relevant competent authority of the exporting country

- FMD free countries
  - (i) Products are produced using milk ingredients originating from FMD free countries
  - (ii) Liquid milk used is pasteurized by heating at a min 72°C for a minimum 15 secs or an equivalent process
- FMD affected countries
  - (i) a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]), or
  - (ii) if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]), or
  - (iii) if the milk has a pH of 7.0 or over, the HTST process applied twice.

The health certificate should include the following information:

- (i) Description of the products including brand name and nature of product;
- (ii) Quantity in the appropriate units;
- (iii) Lot identifier and date of production;
- (iv) Name and address of the manufacturer or the processing establishment
- (v) Name and address of the importer or consignee;
- (vi) Name and address of the exporter or consignor;
- (vii) Country of dispatch;
- (viii) Country of destination

(c) Submission of health certificate or manufacturer's quality control (QC) reports on chemical and microbiological test once every 6 months:

Laboratory Report Submitted by Importer (Once every 6 months)	
Chemical	Microbiological
Powdered formulas and Liquid formulas in hermetically sealed containers 1. Aflatoxin M1	Powdered formulas 1. Total colony count 2. *Total coliform 3. *Faecal coliform 4. *Escherichia coli 5. *Enterobacter sakazakii (Cronobacter spp) 6. Salmonella spp. 7. Staphylococcus enterotoxin (or Staphylococcus aureus)  Liquid formulas in hermetically sealed containers 1. Sterility test

\*Enterobacteriaceae test can be accepted as a test method for total coliform, faecal coliform, Escherichia coli and Enterobacter sakazakii (Cronobacter spp).

Importers may be required to test for the following parameters if requested by AVA:

- Chemical: Heavy metals, Melamine, Pesticide residues, Polychlorinated biphenyls (PCBs)
- Microbiological: Clostridium botulinum, Campylobacter, Listeria monocytogenes, Bacillus enterotoxins

#### Infant Cereals

The import requirements for infant cereals are as follows: -

(a) Submission of documentary proof (one time submission) that the imported products are manufactured in a premise regulated by the competent authority (e.g. certified true copy of the manufacturer's licence),

(b) Submission of Chemical test report (every consignment):

- Aflatoxin B1

#### Coconut Products- Coconut Milk, Grated Coconut, Jelly Coconut, Shelled Coconut

(a) Submission of documentary proof (one time submission) that the imported products are manufactured in a premise regulated by the competent authority (e.g. certified true copy of the manufacturer's licence),

(b) Submission of microbiological report (once every 6 months):

- Total colony count
- Fecal coliform
- E. coli
- Salmonella
- Staphylococcus enterotoxins

#### Minimally Processed Cut/ Peeled Fruits and Vegetables

(a) Submission of documentary proof (one time submission) that the imported products are manufactured in a premise regulated by the competent authority (e.g. certified true copy of the manufacturer's licence),

(b) Submission of chemical and microbiological laboratory reports will only be required once in six months for the import of MP fruits and MP leafy vegetables (eg. lettuce, cabbage, cai xin etc.). Laboratory reports will not be required for the import of non-leafy MP vegetables (eg. onions, potatoes, carrots, water chestnuts etc.)

#### Laboratory Report Submitted by Importer (Once every 6 months)

##### Chemical

##### Pesticide Residues

- Organochlorines
- Organophosphates
- Dithiocarbamates
- N-Methylcarbamates
- Pyrethroids

##### Microbiological for ready-to-eat only

##### e.g salad, cut fruits etc

- Total colony count
- Fecal coliform
- E. coli

(c) Product label: Pre-packed ready-to-eat minimally processed fruits and vegetables are required to be date-marked.

Packaged Mineral and Drinking Water

For the importation of packaged natural mineral water and drinking water, the importers are required to submit to AVA's Quarantine & Inspection Department (QIG) the following documents:

- (a) Mineral Water (including spring water and mountain spring water)
  - (i) The original copy of the authentication certificate issued by the relevant controlling authority of the country of origin to certify that the mineral water is genuine.
  - (ii) The certificate should indicate the brand name, type of water, packing size/type, name and address of manufacturer
  - (iii) A site plan showing the water source
- (b) Drinking Water (including distilled water, drinking water, mineralised water and reverse osmosis water etc)
  - (i) A copy of the licence of the factory where the water was processed and packaged.
- (c) These documents are to be submitted to AVA (QIG) for every new brand of packaged mineral and drinking water imported by the importer before commencement of import
- (d) Product label
  - (i) Packaged drinking water must be properly labeled with the name of the product, the country of origin and the name and address of the importer in Singapore.
  - (ii) Packaged mineral drinking water must be properly labeled with the name of the product, the country of origin, the name and address of the importer in Singapore, name and location of the source of water and the analytical composition giving characteristics to the natural mineral water.

In addition, natural mineral water that contains more than 1 ppm of fluoride will be required to be labeled with the words “contains fluoride” as part of, or in close proximity to the name of the product, or in an otherwise prominent position. Where the natural mineral water contains more than 1.5 ppm of fluoride, the label must contain the following statement in addition to the words “contains fluoride”: “The product is not suitable for infants and children under the age of seven years”.
- (e) Health certificate (every consignment) to reflect the results of the test parameters as specified below:

	Mineral / Spring water	Drinking water other than mineral/spring water
Microbiological parameters		
Total Colony count at 37°C for 48 hr	Not more than 100,000 per ml	Not more than 100,000 per ml
Total coliforms	Not detectable per 250ml	Not detectable per 100ml
Fecal coliforms	Not detectable per 250ml	Not detectable per 100ml
E. coli	Not detectable per 250ml	Not detectable per 100ml

	Fecal streptococci	Not detectable per 250ml	Not detectable per 250ml
	Pseudomonas aeruginosa	Not detectable per 250ml	Not detectable per 250ml
	Sporulate sulphite-reducing anaerobes	Not detectable per 50ml	Not detectable per 50ml
	Chemical parameters		
	Antimony	Not more than 0.005ppm	Not more than 0.005ppm
	Arsenic	Not more than 0.01ppm calculated as As	Not more than 0.01ppm
	Bromate	Not more than 10 ppb	Not more than 10 ppb
	Barium	Not more than 0.7 ppm	Not more than 0.7 ppm
	Borate	Not more than 5ppm calculated as B	NA
	Boron	NA	Not more than 0.5ppm
	Cadmium	Not more than 0.003ppm	Not more than 0.003ppm
	Chromium	Not more than 0.05ppm calculated as Cr	Not more than 0.05ppm
	Copper	Not more than 1ppm	Not more than 2ppm
	Cyanide	Not more than 0.07ppm	Not more than 0.07ppm
	Fluoride	Not more than 2ppm calculated as F-	Not more than 1.5ppm
	Lead	Not more than 0.01ppm	Not more than 0.01ppm
	Manganese	Not more than 0.4ppm	Not more than 0.4ppm
	Mercury	Not more than 0.001ppm	Not more than 0.006 ppm for inorganic mercury
	Nickel	Not more than 0.02ppm	Not more than 0.07 ppm
	Nitrate	Not more than 50ppm calculated as NO <sub>3</sub> -	Not more than 50ppm calculated as NO <sub>3</sub> -
	Nitrite	Not more than 0.1ppm calculated as NO <sub>2</sub> -	Not more than 3ppm calculated as NO <sub>2</sub> -
	Organic matter calculated as O <sub>2</sub>	Not more than 3ppm	NA
	Selenium	Not more than 0.01ppm	Not more than 0.01ppm
	Sulphide	Not more than 0.05ppm calculated as H <sub>2</sub> S	NA
	Trihalomethanes: Bromoform Dibromochloromethane Bromodichloromethane Chloroform	NA	The sum of the ratio of the concentration of each to its respective limit value should not exceed 1 Not more than 100ppb for Bromoform & Dibro. Not more than 60ppb for Bronodichloromethane & Not more than 300 ppb for Chloroform

Chloride	NA	Not more than 250ppm
<p><u>Products not falling under the products specified above</u></p> <p>Submission of laboratory test reports to AVA is currently not required for these products. However, such products <u>may</u> be subjected to inspection and sampling by AVA. In general, AVA tests food products for the following test parameters. The specific parameters to be tested for each food product will be dependent on the risk and hazards associated with the food. This list is not exhaustive and AVA may test for additional parameters that are not stated in the list below.</p>		
Examples of chemical tests		Examples of microbiological tests
<p>Pesticide residues: Organochlorines, Pyrethroids, N-methyl carbamates, Dithiocarbamates, Organophosphates</p> <p>Preservatives: Benzoic acid, Boric acid, Sorbic acid, Sulphur dioxide, Methyl paraben, Methyl-p-benzoate, Propyl paraben, Propyl-p-benzoate, Formaldehyde</p> <p>Metals: Arsenic, Antimony, Cadmium, Copper, Lead, Mercury, Tin, Selenium, Inorganic arsenic</p> <p>Mycotoxins: Aflatoxins (B1&amp;2,G1&amp;2), Ochratoxin A, Fumonisin, Deoxynivalenol, Zearalenone,</p> <p>Colours: Para Red, Sudan I, II, III &amp; V, Chrysoidine, Basic yellow,</p> <p>Sweetening agents: Acesulfame-K, Sucralose, Stevioside, Saccharin, Cyclamate, Rebaudioside,</p> <p>Others: Bromate</p>		<ul style="list-style-type: none"> <li>- Colony count/plate count</li> <li>- Coliforms</li> <li>- Faecal coliform</li> <li>- Escherichia coli</li> <li>- Escherichia coli O157</li> <li>- Salmonella</li> <li>- Bacillus cereus</li> <li>- Bacillus enterotoxins</li> <li>- Clostridium perfringens</li> <li>- Listeria monocytogenes</li> <li>- Staphylococcus aureus</li> <li>- Staphylococcus enterotoxins</li> <li>- Clostridium botulinum</li> </ul>



**For Sri Lanka:**

Details and regulations available in the following websites

Ministry of Health - <http://www.health.gov.lk/enWeb/FOODWEB/index.html>

DAPH -

[http://daph.gov.lk/web/index.php?option=com\\_content&view=article&id=24&Itemid=126&lang=en](http://daph.gov.lk/web/index.php?option=com_content&view=article&id=24&Itemid=126&lang=en)

Product	Import Requirement
<b>Beef and Beef Products ; Pork and Pork Products ; Animal of fats and their fractions</b>	<p>Animal Products /animal by-products excluding poultry</p> <ul style="list-style-type: none"> <li>Any person/ organization intending to import Animal products/animal by-products should obtain prior approval from the Director General of the Department of Animal Production and Health (DG/ DAPH)</li> <li>For this purpose duly filled application form should be submitted to the DG/DAPH.</li> <li>Prior to sending the application, importer must send a request to DG/DAPH specifying the type of import and the country of origin to obtain the updated Health requirements. If allowed by the DG/DAPH a specimen Health certificate should be obtained from the responsible state authority of the exporting country.</li> <li>Applications should accompany the specimen Health certificate thus obtained and copies of prescribed documents mentioned in the application form.</li> <li>Upon receiving application a risk assessment will be carried out on intended imports and this procedure may generally take 3-7 days.</li> <li>Health Certificate according to the specimen and originals of prescribed documents should be submitted to the Animal Quarantine officers, on arrival of the consignment at the time of clearance.</li> </ul> <p>Importation of Ruminants and Products/By products of Ruminant Origin (Regulations gazetted under the Import and Export control Act to prevent entry of Bovine Spongiform Encephalopathy (BSE: Mad cow disease) into Sri Lanka)</p> <ul style="list-style-type: none"> <li>Importers should follow the General procedure given</li> <li>Should obtain BSE clearance on intended imports from the DG/DAPH. The following documents are required to attain BSE clearance: (i) Certification of Country of Origin (according to OIE the country of origin should be BSE Free Country/BSE negligible Risk Country), (ii) International Veterinary Health Certificate (Have to mention No Risk of BSE. But not applicable for all commodities), (iii) Analysis Report.</li> </ul>

<b>Processed Seafood</b>	Inspected only by the FCAU*, samples taken only in suspected cases for formaldehyde and bacteriology. Canned fish shall be in accordance with SLSI** standards
<b>Vegetable Fats</b>	Inspected by the FCAU on arrival and random samples taken to be checked for SLSI standards
<b>Cocoa Paste</b>	Procedure limited only to inspection by the FCAU* on arrival
<b>Pasta</b>	Procedure limited only to inspection by the FCAU* on arrival
<b>Mineral Water</b>	Prior approval necessary from FCAU (sample for testing and request from importer to be sent to FCAU. Cost of testing will be borne by the importer). Shall be in accordance with food (bottled water regulations) A sample should be forwarded to FCAU during the process of approval and it will be tested at an accredited laboratory to test the conformity to SLSI standards. Where the source is the same, one sample will be adequate for all sizes of packaging.
<b>Carbonated water with or without added sugar or sweetener</b>	Procedure limited only to inspection by the FCAU* on arrival. No prior approval necessary. Shall be in accordance with food (colour coding for sugar) regulations if it contains sugar.(Added or otherwise)
<b>Beer made from malt</b>	License is issued by the excise department

<p><b>Malt extract</b> based preparations used in the making of beverages whether or not containing goods of heading 04.01 to 04.04, in retail packs or in bulk, (HS 190190)</p>	<p>Ministry of Health responsible (Food Act. Food Act. No.26 of 1980) – <i>Mandatory</i> -SLS 897</p> <p>Country of origin Health certificates ( fit for human consumption) Non-GM certificate authorized by the government body Analysis reports</p> <p>Chemical analysis</p> <ul style="list-style-type: none"> <li>• Microbiological</li> </ul> <p>Note: Compliance to the following Regulations:</p> <ul style="list-style-type: none"> <li>• Food (Labelling &amp; Advertising) Regulations 2005</li> <li>• Food (Preservatives) Regulations 1991</li> <li>• Food (Flavouring Substances and Flavour Enhancers) Regulations 2013</li> <li>• Food (Amendment (Colouring Substances) Regulations 2006) 2011</li> <li>• Food Shelf Life of Imported Food Items) Regulations 2011</li> <li>• Food (Packaging Materials &amp; Articles ) Regulations 2010</li> <li>• Food (Antioxidants) Regulations 2009.</li> <li>• Food (Adoption of Standards) Regulations 2008--SLS 897</li> <li>• Food Amendment (Colouring Substances) Regulations 2006</li> <li>• Food (Additives – Colouring Substances) Regulations 2006.</li> <li>• Food (Sweeteners) Regulations 2003</li> <li>• Food (Labelling &amp; Miscellaneous) Regulations 1993. (Part II General Prohibition &amp; regulation of Sales)</li> <li>• Food (Bread Standards) Regulations 1994.</li> <li>• Food (Bread Standards Regulations – 1994) Amendment 2011.</li> <li>• Food Importation &amp; Labelling of Genetically Modified (GM) Food Regulations 2006.</li> </ul>
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<p><b>Cocoa butter, fat and oil (HS 180400)</b></p> <p>Cocoa powder, not containing added sugar or other sweetening matter. (HS 180500)</p> <p>Cocoa powder, containing added sugar or other sweetening matter (HS 180610)</p>	<p>Ministry of Health responsible (Food Act. Food Act. No.26 of 1980) – <i>Mandatory</i></p> <p>Country of origin Mandatory SLS 299</p> <p>Health certificates (fit for human consumption)</p> <p>Analysis reports</p> <p>Chemical analysis</p> <p>Note: Compliance to the following Regulations:</p> <ul style="list-style-type: none"> <li>• Food (Labelling &amp; Advertising) Regulations 2005</li> <li>• Food (Preservatives) Regulations 1991</li> <li>• Food (Adoption of Standards) Regulations 2008 -SLS 299</li> <li>• Food (Antioxidants) Regulations 2009.</li> <li>• Food (Packaging Materials &amp; Articles) Regulations 2010</li> <li>• Food (Amendment (Colouring Substances) Regulations 2006) 2011</li> <li>• Food Shelf Life of Imported Food Items) Regulations 2011</li> <li>• Food (Labelling &amp; Miscellaneous) Regulations 1993. (Part II General Prohibition &amp; regulation of Sales)</li> <li>• Food (Flavouring Substances and Flavour Enhancers) Regulations 2013</li> <li>• Food Amendment (Colouring Substances) Regulations 2006</li> <li>• Food (Additives – Colouring Substances) Regulations 2006.</li> <li>• Food Importation &amp; Labelling of Genetically Modified (GM) Food Regulations 2006.</li> </ul>
<p>Other preparations based on odoriferous substances, of a kind used for the manufacture of beverages, having an alcoholic strength by volume not exceeding 0.5% vol (HS 330290)</p>	<p>Health certificates (fit for human consumption)</p> <p>If these are food additives they should comply with Food (Additives – Colouring Substances) Regulations 2006</p>

<p>Miscellaneous edible preparations (HS 21)</p>	<p>Ministry of Health responsible (Food Act. Food Act. No.26 of 1980) – <i>Mandatory</i></p> <p>Country of origin Health certificates (fit for human consumption) Analysis reports Chemical analysis Microbiological</p> <p>Note: Compliance to the following Regulations:</p> <ul style="list-style-type: none"> <li>• Food (Labelling &amp; Advertising) Regulations 2005</li> <li>• Food (Flavouring Substances and Flavour Enhancers) Regulations 2013</li> <li>• Food Shelf Life of Imported Food Items) Regulations 2011</li> <li>• Food (Melamine in Milk &amp; Milk Products) Regulations 2010</li> <li>• Food (Formaldehyde in Fish) Regulations 2010</li> <li>• Food (Packaging Materials &amp; Articles ) Regulations 2010</li> <li>• Food (Antioxidants) Regulations 2009</li> <li>• Food (Adoption of Standards) Regulations 2008</li> <li>• Food Amendment (Colouring Substances) Regulations 2006</li> <li>• Food (Additives – Colouring Substances) Regulations 2006</li> <li>• Food Importation &amp; Labelling of Genetically Modified (GM) Food Regulations 2006</li> <li>• Food (Sweeteners) Regulations 2003</li> <li>• Food (Preservatives in milk) Regulations 1994</li> <li>• Food (Preservatives) Regulations 1991</li> <li>• Food (Milk Standards) Regulations 1989</li> <li>• Food (Standards) Regulations 1989</li> <li>• Food (Labelling &amp; Miscellaneous) Regulations 1993 (Part II General Prohibition &amp; regulation</li> </ul>
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<b>Poultry</b>	<p><b>Poultry Meat</b></p> <p>Importer should submit the application (FO/VRA/9) with all the supporting documents prescribed in the application.</p> <p>Import of poultry meat into Sri Lanka could be allowed subject to the following conditions:</p> <ol style="list-style-type: none"> <li>1. The application(FO/VRA/9) should be accompanied by a microbiological report to satisfy that the particular meat consignment is fit for human consumption</li> <li>2. Dates of Production and the Expiry, Name, address and the registration no of the Processing Establishment and the Batch No. should be visibly indicated in boxes/packages</li> <li>3. The consignment should not be tampered at the transshipment (country of origin of the meat and the exporting country should be same) and original container number and the seal number should be intact from the port of departure up to the port of entry in Colombo</li> <li>4. Food safety certificates (ISO 22000, HACCP) should be submitted for the establishment to register the establishment in the department of Animal Production and Health</li> <li>5. Importer should submit an International Veterinary Health Certificate with following additional declaration for quarantine inspection <ul style="list-style-type: none"> <li>• Exporting country is free from Highly Pathogenic Avian Influenza (HPAI);</li> <li>• The finish product imported to Sri Lanka is not contaminated with the Avian Influenza Virus.</li> <li>• The product has been processed in an establishment registered with the Government Veterinary Authority in the exporting country for export purposes and subject to ante mortem and post mortem inspections and found to be free from any disease.</li> </ul> </li> <li>6. Originals of all supporting documents should be furnished at the time of inspection to the Animal Quarantine Officer and the consignment will be subjected to a quarantine surveillance.</li> <li>7. Samples will be drawn by Animal Quarantine Officers from every shipment and sent to MRI (Approved analyst Food Act no: 26 of 1980) to confirm suitability of the product for human consumption.</li> <li>8. Usage of the product will be allowed only, it is suitable for human consumption, if not no recommendation is given to release the consignment.</li> </ol> <p>Important: The conditions of importation may be reviewed, depending on the disease status of exporting countries from time to time and if any disease outbreak reported, the approvals given will be cancelled</p>
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	<p><b>Processed Poultry Products</b></p> <p>Importer should submit the application (FO/VRA/9) with all the supporting documents prescribed in the application. HACCP also to be submitted.</p> <p>Importation of poultry products into Sri Lanka could be allowed, subject to conditions stated below:</p> <p>Submission of an International Veterinary Certificate from the Government Veterinary Authority in the exporting country stating that,</p> <ul style="list-style-type: none"> <li>• Chicken product is originated from birds that have been reared in the country/ a State free from HPAI;</li> <li>• The product has been processed in an establishment located in a zone/area free from HPAI;</li> <li>• The product has been processed in an establishment registered with the Gov. Veterinary Authority in the exporting country for exports purposes;</li> <li>• The product has undergone to a time/temperature combination process in order to destroy influenza viruses ;</li> <li>• The finish product intend to be imported into Sri Lanka is not contaminated with the avian influenza virus.</li> </ul> <p>Importer should submit a microbiological test report to satisfy that the particular consignment is fit for human consumption</p> <p>Dates of Production and the Expiry, Name and address of the Processing Establishment and the Establishment No are visibly indicated in boxes/ packages:</p> <p>The consignment will be subjected to inspection by the Animal Quarantine Officers on its arrival.</p> <p>Originals of all supporting documents should be furnished, at the time of inspection. Samples will be drawn by Animal Quarantine Officers and send to MRI (Approved analyst Food Act no: 26 of 1980) to confirm suitability of the product for human consumption.</p> <p>Usage of the product will be allowed only, it is suitable for human consumption, if not no recommendation is given to release the consignment.</p> <p>Important: The conditions of importation may be reviewed, depending on the disease status of exporting countries from time to time and if any disease outbreak reported, the approvals given will be cancelled.</p>
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<b>Infants Food, including infant formula</b> approved by the Director General of Health Services	Ministry of Health responsible (Food Act. Food Act. No.26 of 1980) – <i>Mandatory</i>  Country of origin Health certificates (fit for human consumption) Should take the prior approval from Chief Food Authority (only for infant formula) Analysis reports Chemical analysis <ul style="list-style-type: none"> <li>• Microbiological</li> </ul> Note: Compliance to the following Regulations: <ul style="list-style-type: none"> <li>• Food (Labelling &amp; Advertising) Regulations 2005</li> <li>• Breast Feeding Code</li> </ul>
Preparations of meal, of fish or crustaceans, mollusks or other aquatic invertebrates(except 160415) (HS 16)	Health certificates (fit for human consumption)
<b>Dairy products</b> (HS 4)	Ministry of Health responsible (Food Act. Food Act. No. 26 of 1980) – <i>Mandatory</i>  Country of origin Health certificates (fit for human consumption) Analysis reports <ul style="list-style-type: none"> <li>• Chemical analysis (Dicynamide. Melamine)</li> <li>• Microbiological</li> </ul> Note: Compliance to the following Regulations: <ul style="list-style-type: none"> <li>• Food (Milk Standards) Regulations 1989</li> <li>• Food (Irradiation Regulations)</li> </ul>



<p><b>Tea,</b>( whether or not flavoured) (HS 0902)</p>	<p>Country of origin Health certificates (fit for human consumption) Non-GM certificate authorized by the government body. Analysis reports</p> <ul style="list-style-type: none"> <li>• Chemical</li> </ul> <p>Note: Compliance to the following Regulations:</p> <ul style="list-style-type: none"> <li>• Food (Labelling &amp; Advertising) Regulations 2005</li> <li>• Food (Flavouring Substances and Flavour Enhancers) Regulations 2013</li> <li>• Food (Amendment (Colouring Substances) Regulations 2006) 2011</li> <li>• Food (Shelf Life of Imported Food Items) Regulations 2011</li> <li>• Food (Packaging Materials &amp; Articles) Regulations 2010</li> <li>• Food (Adoption of Standards) Regulations 2008</li> <li>• Food (Preservatives) Regulations 1991</li> <li>• Food (Antioxidants) Regulations 2009</li> <li>• Food Importation &amp; Labelling of Genetically Modified (GM) Food Regulations</li> </ul>
<p><b>Wheat &amp; muslin</b> (HS 1001)</p>	<p>Ministry of Health responsible (Food Act. No. 26 of 1980) _ <i>Mandatory</i></p> <p>Country of origin Health certificates (fit for human consumption) Analysis reports:</p> <ul style="list-style-type: none"> <li>• Potasium bromide free certificate</li> <li>• Non-GM certificate authorized by the government body</li> <li>• Health Certificate</li> </ul> <p>Note: Compliance to the following Regulations:</p> <ul style="list-style-type: none"> <li>• Food Shelf Life of Imported Food Items) Regulations 2011</li> <li>• Food (Packaging Materials &amp; Articles) Regulations 2010</li> <li>• Food (Adoption of Standards) Regulations 2008</li> <li>• Food Importation &amp; Labelling of Genetically Modified (GM) Food Regulations 2006.</li> <li>• Food (Labelling &amp; Advertising) Regulations 2005</li> <li>• Food (Prohibition of Potassium Bromate in flour) 2000</li> <li>• Food (Standards) Regulations 1989</li> <li>• Food (Labelling &amp; Miscellaneous) Regulations 1993 (Part II General Prohibition &amp; regulation</li> </ul>

<p><b>Sausages</b> and similar products, of meat offal or blood; food preparations based on these products (HS 1601)</p>	<p>Department of Animal Production and Health responsible (Animal disease Act. No. 59 of 1992)</p> <p>a) Prior Approval (permit application)</p> <p>Document verification</p> <p>For approval</p> <ul style="list-style-type: none"> <li>- Application</li> <li>- Performa invoice</li> <li>- Country of origin</li> <li>- Specimen Health Certificate</li> <li>- Microbiological reports- Any other required Health declaration</li> </ul> <p>b) Import</p> <p>c) Post import period &amp; quarantine procedure</p> <p>Once the commodities arrives</p> <p>Document verification &amp; Registration at Quarantine office</p> <p>Release to custom yard &amp; custom procedure</p> <p>Post import inspection, sampling, conformity assessment (SLS 1218 &amp; Amendments) &amp; quarantine surveillance</p> <p>d) Final release</p> <p>If non compliance, act according to the relevant acts. (Food Act. No.26 of 1980, Animal disease Act. No. 59of 1992 )</p> <p>Note: Compliance to the following Regulations:</p> <ul style="list-style-type: none"> <li>• Food (Labelling&amp; Advertising) Regulations 2005</li> <li>• Food (Additives – Colouring Substances) Regulations 2006.</li> <li>• Food (Flavouring Substances and Flavour Enhancers) Regulations 2013</li> <li>• Food(Amendment (Colouring Substances) Regulations 2006) 2011</li> <li>• Food Shelf Life of Imported Food Items) Regulations 2011</li> <li>• Food (Packaging Materials &amp; Articles) Regulations 2010</li> <li>• Food (Adoption of Standards) Regulations 2008</li> <li>• Food Amendment (Colouring Substances) Regulations 2006</li> <li>• Food (Preservatives) Regulations 1991</li> <li>• Food (Antioxidants) Regulations 2009.</li> </ul>
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<p><b>Prepared or preserved meat, offal or blood (excluding sausages and similar products) (HS 1602)</b></p>	<p>Department of Animal Production and Health responsible (Animal disease Act. No. 59 of 1992</p> <p>a) Prior Approval Document verification For approval</p> <ul style="list-style-type: none"> <li>- Application</li> <li>- Performa invoice</li> <li>- Country of origin</li> <li>- Specimen Health Certificate</li> <li>- Microbiological reports- Any other required Health declaration</li> </ul> <p>b) Import</p> <p>c) Post import period &amp; quarantine procedure Once the commodities arrives Document verification &amp; Registration at Quarantine office Release to custom yard &amp; custom procedure Post import inspection, sampling, conformity assessment &amp; quarantine surveillance as stipulated from time to time by the Sri Lanka Standards Institution (<a href="http://www.slsi.lk/web/index.php?option=com_slsi_standards&amp;lang=en">http://www.slsi.lk/web/index.php?option=com_slsi_standards&amp;lang=en</a>)</p> <p>d) Final release If non compliance, act according to the relevant acts. (Food Act. No.26 of 1980, Animal disease Act. No. 59 of 1992 )</p> <p>Country of origin Health certificates (fit for human consumption) Analysis reports (Appendix 9)</p> <ul style="list-style-type: none"> <li>• Chemical analysis</li> <li>• Microbiological</li> </ul> <p>Note: Compliance to the following Regulations:</p> <ul style="list-style-type: none"> <li>• Food (Labelling&amp; Advertising) Regulations 2005</li> <li>• Food (Additives – Colouring Substances) Regulations 2006</li> <li>• Food (Flavouring Substances and Flavour Enhancers) Regulations 2013</li> <li>• Food(Amendment(Colouring Substances) Regulations 2006) 2011</li> <li>• Food Shelf Life of Imported Food Items) Regulations 2011</li> <li>• Food (Packaging Materials &amp; Articles ) Regulations 2010</li> <li>• Food (Adoption of Standards) Regulations 2008</li> <li>• Food Amendment (Colouring Substances) Regulations 2006</li> <li>• Food (Preservatives) Regulations 1991.</li> <li>• Food (Antioxidants) Regulations 2009.</li> </ul>
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\*FCAU= Food Control Administration Unit of the Ministry of Health

\*\* SLSI = Sri Lanka Standard Institution

**FOR EMERGENCY FOOD RECALL INFORMATION, PURSUANT TO  
PARAGRAPH 3(d) OF ANNEX 4-A (SECTORAL ANNEX ON FOOD PRODUCTS)**

**For Singapore:**

Agri-Food and Veterinary Authority of Singapore  
Address: 52 Jurong Gateway Road #14-00, Singapore 608550  
Fax: (65) 63341381  
Email: WTO\_Contact@ava.gov.sg  
Web: www.ava.gov.sg  
Designated position: Director-General, Agri-Food and Veterinary Services

**For Sri Lanka:**

Food Control Administration Unit  
Address: No.464, T.B. Jaya Mawatha, Colombo 10, Sri Lanka  
Email: lankacodex@gmail.com; ltgamlath@gmail.com  
Designated position: Head, Food Control Administration Unit