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This table summarises the general requirements and standards for food and agricultural imports into United States.

Certification/ Requirements	Remarks
Food Laws	<ul style="list-style-type: none">• The U.S. Code of Federal Regulations (Title 21) (CFR) provides the rules to govern operation for food safety
Regulatory Agencies	<ul style="list-style-type: none">• The Food and Drug Administration (FDA - www.fda.gov/) is part of the Department of Health and Human Services (HHS - www.hhs.gov/) and the Public Health Service (PHS - www.usphs.gov/).<ul style="list-style-type: none">- responsible for the safety of all foods (except meat, poultry, frozen and dried eggs and the labeling of alcoholic beverages and tobacco), cosmetics, drugs, biologics, medical devices, and radiological products- FDA monitors for unsafe pesticide levels in food and researches and develops standards on the composition, quality, nutrition and safety of food and color additives• The Animal and Plant Health Inspection Service (APHIS - www.aphis.usda.gov/)<ul style="list-style-type: none">- responsible for enforcing regulations governing the import and export of plants and animals and certain agricultural products.• The Food Safety Inspection Service (FSIS - www.fsis.usda.gov/)<ul style="list-style-type: none">- responsible for ensuring that meat (derived from cattle, sheep, swine, goats, and horses) and poultry products moving in interstate and foreign commerce are safe, wholesome for consumption, and accurately labeled.- Operates three field laboratories to provide analytical support• Alcohol and Tobacco Tax and Trade Bureau (TTB - www.ttb.gov/)<ul style="list-style-type: none">- responsible for all inquiries in regards to regulating the alcohol and tobacco industries and Special Occupational Tax and for the collection of Firearms and Ammunition Excise Taxes imposed on manufacturers and importers of these products
Prior Notice of Imported Foods	<ul style="list-style-type: none">• To carry out certain provisions of the Bioterrorism Act, FDA has established new regulations requiring that:<ul style="list-style-type: none">- Food facilities are registered with FDA, and- FDA be given advance notice on shipments of imported food.
Phytosanitary certificate	<ul style="list-style-type: none">• Animal, Health Inspection Service (APHIS) import requirements depending on both product and country of origin

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	<ul style="list-style-type: none">• Must accompany the plant and plant materials and be issued by an official in the exporting country
Import License/Permit	<ul style="list-style-type: none">• A license or permit from the responsible agency may be necessary to import:<ul style="list-style-type: none">- alcoholic beverages- animal and animal products, meat and meat products, poultry and poultry products, milk, dairy and cheese products- plants and plant products, fruits, nuts, vegetables- wildlife• ePermits (http://www.aphis.usda.gov/permits/) is a web-based system used to apply for permits (Animal Health, Veterinary Biologics, Biotechnology, Plant Health) online• For alcohol products: Must apply for an Importer's Basic Permit on TTB Form 5100.24, "Application for Basic Permit under the Federal Alcohol Administration Act". This form, along with instructions on completion of the form, is also available on TTB's Importer Packet page (http://www.ttb.gov/applications/importer_packet.shtml) .
Sanitary Health certificate	<ul style="list-style-type: none">• Meat and poultry products can only be imported from countries and plants approved by the US• Health certification must accompany the livestock and poultry and must be issued by an official in the exporting office
USDA Veterinary Permit	<ul style="list-style-type: none">• Generally, a USDA veterinary permit is needed for materials derived from animals or exposed to animal-source materials. Materials which require a permit include:<ul style="list-style-type: none">- animal tissues- blood- cells or cell lines of livestock or poultry origin- RNA/DNA extracts- hormones- enzymes- monoclonal antibodies for IN VIVO uses in non-human species- certain polyclonal antibodies- antisera- bulk shipments of test kit reagents- microorganisms including bacteria, viruses, protozoa and fungi
Seafood products	<ul style="list-style-type: none">• All imported seafood must be processed under HACCP and meet the FDA seafood HACCP regulations

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	<ul style="list-style-type: none">For countries that do not have a memorandum of understanding with FDA for import of fish or fishery products, the US importer must have written product specifications and documents to demonstrate the product's compliance with the regulation
Labelling	<ul style="list-style-type: none">More details available at the FDA Food Labeling Guide (http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodLabelingNutrition/FoodLabelingGuide/default.htm)
Language	<ul style="list-style-type: none">Should bear all information in EnglishShould there be representations in a foreign language; the label must bear all the required statements in both the foreign language and English
General Requirements	<ul style="list-style-type: none">Mandatory Features Located on principal display panel (PDP)<ul style="list-style-type: none">Product Name/Statement of IdentityNet Weight StatementInformation Panel (Mandatory information that is permitted to be displayed off the principal display panel)<ul style="list-style-type: none">Name and address of the manufacturer, packer or distributorIngredients StatementSignature LineNutrition Facts <p>Note: Nonessential, intervening material is not permitted to be placed between the required labeling on the information panel (e.g., the UPC bar code is not required labeling).</p> <ul style="list-style-type: none">Mandatory Feature Displayed Anywhere on Labeling<ul style="list-style-type: none">Safe Handling Instructions
Name of the Food	<ul style="list-style-type: none">The common or usual name of the food must appear on the principal display panel, in bold type and in lines generally parallel to the base of the package as it is displayed.The form of the product must also be (e.g. sliced, whole, chopped) - unless shown by a picture or unless the product is visible through the container.If there is a standard for the food, the complete name designated in the standard must be used, limitations must be labeled as such (403(e) and 21 CFR 101.3).
Net Contents	<ul style="list-style-type: none">The required units of measure are the avoirdupois pound and the U.S. gallonMetric system measurements may also be used in addition to the required declaration in English units.Drained weight rather than net weight is required on some products packed in a liquid

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	<p>that is not consumed as food, such as olives in brine.</p> <ul style="list-style-type: none">• Net volume of liquid products in packages containing 1 pint or more and less than 1 U.S. gallon must be declared first in total fluid ounces followed by a statement in parentheses () in terms of quarts, pints, and fluid ounces or fractions of the pint or quart. (Example: 40 fluid ounces (1.25 quarts) or 40 fluid ounces (1 1/4 quarts).) Volume of packages containing less than 1 pint must be declared in fluid ounces.• Packages 4 pounds or larger or 1 gallon or larger need not have their contents expressed in terms of total ounces; however, for such packages the contents must be stated in the largest unit weight or measure, with any remainder in ounces or common or decimal fractions of the pound; or in the case of gallons, the remainder in quarts, pints, and fluid ounces, or decimal fractions of the gallon.• If the label of any food package also represents the contents in terms of the number of servings, the size of each serving must be indicated.
The name, street address, city, state and zip code of either the manufacturer, packer, or distributor	<ul style="list-style-type: none">• This information must be placed on either the principal display panel or the information panel.• The street address may be omitted by a firm listed in a current city or telephone directory.• Imported product labels may omit the zip code.• If the food is not manufactured by the person or company whose name appears on the label, the name must be qualified Manufactured for, Distributed by, or similar expression
Statement of Ingredients	<ul style="list-style-type: none">• The ingredients in a food must be listed by their common names in order of their predominance by weight• Food Additives and Colors are required to be listed as ingredients, but the law exempts butter, cheese, and ice cream from having to show the use of color.• Spices, flavors and color may be listed as such, without naming the specific materials, but any artificial colors or flavors must be identified as such, and certain coal-tar colors must be names specifically (403(I) and 403(k)).
Nutritional Labelling	<ul style="list-style-type: none">• Compulsory except where specifically exempted• The mandatory type specifications are listed in 21 CFR 101.9(d).• The Food Drug Administration (FDA) specifies a format which must include the title: Nutrition Facts, and headings: Serving Size, Servings per Container, Amount per Serving, % Daily Value and the names of the 12 mandatory nutrients

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Claims	<ul style="list-style-type: none">• Permitted for 3 categories (health claims, nutrition content claims, structure/function claims)• Validity of these claims rests with the manufacturer, FDA and the Federal Trade Commission (for advertising)• Summary of claims approved for use on food and the requirements may be found at: http://www.fda.gov/Food/LabelingNutrition/FoodLabelingGuidanceRegulatoryInformation/default.htm
Additives Labelling	<ul style="list-style-type: none">• Chemical preservatives: must state either the common name or usual name of the ingredient and a separate description of its function, e.g. "Preservative", "to retard spoilage"• Colour additive: these shall be declared by the name of the colour additive listed in the CFR part 74 or part 82: http://www.access.gpo.gov/nara/cfr/waisidx_04/21cfr82_04.html• Spices and flavours may be listed as such without naming the specific materials, but any artificial colours or flavours must be identified
Pesticides & Other Contaminants	<ul style="list-style-type: none">• Standards (tolerances) are established in the Environmental Protection Agency (EPA) for use in production of agricultural products• The FDA and FSIS (Food Safety and Inspection Service) test food products entering for compliance with EPA regulations for pesticide residues• More information on pesticide residue limits in food are available at http://www.epa.gov/opp00001/food/viewtols.htm
Other Regulations and Requirements	<ul style="list-style-type: none">• Processing plants must have GMP regulations in place.
Low-Acid Canned Food and Acidified Foods Regulations	<ul style="list-style-type: none">• The U.S. FDA regulations require that all commercial processors of thermally processed low-acid foods (LACF) packaged in hermetically sealed containers, or of acidified foods (AF) register each processing plant.• In addition, each production process for LACF or AF must be submitted to FDA and accepted for filing by FDA before the product can be distributed.• LACF regulations require that each hermetically sealed container of a low-acid processed food must be marked with an identifying code that must be permanently visible to the naked eye. The required identification must identify, in code, the establishment where the product is packed, the product contained therein, the year and day of the pack, and the period during the day when the product was packed. There is no requirement that a

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	<p>product be shipped within the United States within a stipulated period. If a LACF is properly processed, it will not require any special shipping or storage conditions.</p> <ul style="list-style-type: none">• FDA regulations require that scheduled processes for low-acid foods must also be established by qualified persons having expert knowledge of thermal processing requirements for low-acid food in hermetically sealed containers and having adequate facilities for making such determinations. All factors critical to the process are required to be specified by the processing authority in the scheduled process.• More information available at http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/AcidifiedLow-AcidCannedFoods/default.htm
Other Information	
Inspection	<ul style="list-style-type: none">• All imported products are inspected by US Customs to ensure that appropriate packing and labelling requirements are met.• Under the Federal Meat Inspection Act and the Poultry Products Inspection Act, FSIS inspects all meat and poultry sold in interstate and foreign commerce, including imported products. To address specific concerns, inspectors can test for the presence of pathogenic microorganisms and violative drug and chemical residues. The Agency operates three field laboratories to provide analytical support.
Importation of animal and animal-derived materials	<ul style="list-style-type: none">• Regulated by the US Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS), Veterinary Services (VS)• Products must originate from certified countries and establishments eligible to export to the United States.• All meat and meat products must be processed in establishments approved customs and must be covered by an appropriate certificate.• Imported livestock, including cattle, swine, horses and sheep and goat - as well as semen or embryos from these species - must be accompanied by a health certificate issued by an official of the exporting country. Similar requirements apply to poultry - including chickens, geese, ducks, pigeons and a number of other species.
Importation of plants and plant products	<ul style="list-style-type: none">• Plants and plant products (including fruit and vegetables) are strictly controlled.• Some are prohibited and others require permits from the USDA.• Imports of these items must be covered by an appropriate certificate issued by the approved authority in the country of origin.• In addition to possible inspection and disinfection, fruit and vegetables may be required to undergo prescribed treatments for fruit flies or other harmful insects as a condition of

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	entry, or to meet other special conditions.
Importation of milk and dairy products	<ul style="list-style-type: none">• Subject to stringent regulations requiring import permits, licences and adherence to quotas• Must comply with requirements of the USDA, APHIS, and VS.• Livestock disease prevention requirements are necessary in addition to the requirements of the FDA

Reference: US Code of Federal Regulations (Title 21)

FDA - Importing Food Products into the United States

(<http://www.fda.gov/Food/InternationalActivities/Imports/default.htm>)FSIS Import Information (http://www.fsis.usda.gov/regulations_&_policies/Import_Information/index.asp)US Customs and Border Protection (<http://www.cbp.gov/xp/cgov/home.xml>)Importing Beverage Alcohol Products into the U.S. (http://www.ttb.gov/itd/importing_alcohol.shtml)**DISCLAIMER:**

This document has been prepared by SPRING Singapore with the intention of assisting Singapore based exporters of food products. While every possible care has been taken in the preparation of this document, the information may not be completely accurate as policies may have changed or clear and consistent information on these policies were not available. They cannot be taken as the official interpretation of the regulations. It is highly recommended that Singapore based exporters verify the full set of certification and import requirements with the relevant authorities in importing country. **Please note that final import approval of any product is subject to the importing country's rules and regulations as interpreted by custom officials at the point of entry.**