

7 April 2020

(20-2766)

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Original: English

Committee on Sanitary and Phytosanitary Measures

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): Food
- 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: Draft Food (Amendment No. X) Regulations 2020. Language(s): English. Number of pages: 8
- **6. Description of content:** The SFA has completed a review of the Food Regulations and proposes the following amendments:
 - a) To allow the use of new food additives:
 - i. The following new types of steviol glycosides as permitted sweetening agents. These will be accorded the same provisions currently allowed for steviol glycosides extracted from stevia leaves (*Stevia rebaudiana* Bertoni) in the Thirteenth Schedule of the Food Regulations:
 - Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica*
 - Rebaudioside M produced by enzymatic modification of Rebaudioside A extracted from Stevia leaf, using the enzymes UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13), produced by genetically modified strains of *Escherichia coli* K-12 W311
 - Rebaudioside M produced by enzymatic conversion of purified Stevia leaf extract, using the enzymes UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13), produced by genetically modified strains of *Pichia pastoris*
 - ii. Soy leghemoglobin derived from genetically modified *Pichia pastoris* for use in meat analogues, up to a level of 0.45% (w/w)
 - iii. Lutein esters from *Tagetes erecta* (INS 161b(iii)) as a permitted colouring matter, for use in food under good manufacturing practice
 - iv. Ferrous bisglycinate as a permitted form of iron for addition to food
 - v. Sorbitol syrup (INS 420(ii)) for use in food under good manufacturing practice
 - vi. The following new enzyme for use in food under good manufacturing practice:

Enzyme	EC Number	Production organism	Donor organism	Donor gene
Alpha,	3.2.1.28	Trichoderma longibrachiatum	Trichoderma longibrachiatu	n Alpha
alpha-trehalas	e		a	pha-trehalase

i.	A total of nin underlined in Regulations.	the table below) to b In connection with th	rosemary extract (INS 392) (italicised ar be included in the Third Schedule of the Foo ne amendments, all provisions for rosema I be consolidated into a new table in the Thi
Specified	Food	Parts per million (expressed as sum of carnosol and carnosic acid)
(a) Dehyo	Irated meat		150
(b) <u>Dried</u>	<u>sausages</u>		<u>100</u>
(c) <u>Edible</u>	vegetable oils and	d fats, excluding olive oil	<u>50</u>
(d) <u>Fish c</u>	il and algal oil		<u>50</u>
(e) Lard,	beef fat, poultry fa	at, sheep fat and porcine fat	50
(f) <u>Proces</u>	sed meat other th	an dried sausages:	
(i) <u>wit</u>	h a fat content of	<u>10% or less</u>	<u>15(on a fat or oil basis)</u>
(ii) <u>wi</u>	th a fat content of	more than 10%	<u>150(on a fat or oil basis)</u>
(g) <u>Proce</u>	ssed nuts, includin	g coated nuts and nut mixtu	ures 200(on a fat or oil basis)
(h) <u>Sauce</u>	s, gravies and dre	essings, and their mixes	<u>100(on a fat or oil basis</u>)
		flour or starch based oulses and legumes)	<u>50(on a fat or oil basis)</u>
(j) <u>Vegeta</u>	able, nut and seed	<u>spreads</u>	<u>200(on a fat or oil basis)</u>
iii.	and calcium a levels up to sorbates are provision, the in the Fourth non-fruit fillir (iii) Revision	salts (INS 200, 201, 2 1500 ppm and 1000 a used as the sole e existing food categor Schedule will be ame ngs and toppings, and of the maximum p	pates (sorbic acid and its sodium, potassiu 202 and 203)), for use in non-fruit fillings, ppm respectively, when either benzoates preservative. In connection with this nerry name of "Decorations, icings and frosting ended to "Decorations (icings and frostings sweet sauces". permitted levels for acesulfame potassiu) in various types of confectionery:
	. ,	Acesulfame-K	Sucralose
Hard candy (except for	microsweets and	500 breath-freshening mints, 0 ppm is permitted)	1800 (except for microsweets and breath-freshening min where up to 2500 ppm is permitted)
Nougats ar	id marzipans	1000	1800
Soft candy (except for microsweets and breath-free where up to 2000 ppm is p			1800 (except for microsweets and breath-freshening min where up to 3000 ppm is permitted)
defi the d) Am	nition, raw ma Codex Standa endment to th up (maltitol a	aterials, permitted ing rd for Butter (CODEX e name of an existing	g food additive, from "Hydrogenated glucos roducts)", to "Maltitol" and "Maltitol syru

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):
 - Codex General Standard for Food Additives (CODEX STAN 192-1995);
 - Codex Advisory List of Amino Acids for use in Foods for Special Dietary Uses Intended for Infants and Young Children (CAC/GL 10-1979);
 - Codex Standard for Butter (CODEX STAN 279-1971)
 - [] 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:** Food Regulations: <u>https://sso.agc.gov.sg/SL/SFA1973-RG1</u>
- **10. Proposed date of adoption (***dd/mm/yy***):** Second half of 2020.

Proposed date of publication (*dd/mm/yy***):** Same day as the adoption of the measure.

- 11. Proposed date of entry into force: [] Six months from date of publication, and/or (dd/mm/yy): Same day as the adoption of the measure; following adoption of the new amendments, a 12-month grace period will be given for food businesses to sell food products that were part of the existing stock-in-trade, provided such food products are in compliance with the previous standard, had it not been amended by the new measure
 - [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*): 5 June 2020

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:

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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 "Consultation on Draft Food (Amendment No. X) Regulations 2020" and "Draft Food (Amendment No. X) Regulations 2020)" Alternatively, please write in to: Food Regulatory Management Division Regulatory Standards Department Singapore Food Agency 52 Jurong Gateway Road #14-01 Singapore 608550 Tel: +(65) 6805 2912 Fax: +(65) 6334 1831 E-mail: WTO Contact@sfa.gov.sg adelene_yap@sfa.gov.sg