B Boreal Trade

SHIPMENT DOCUMENTATION · SAMPLE 01

First pork consignment to Singapore: the whole document set, owned

Prepared for Elgin Provisions Ltd., St. Thomas, Ontario · 21 September 2026

Illustrative worked example, not a client engagement. Elgin Provisions Ltd. is a fictional company invented to show the shape of this deliverable, and its consignment, forwarder and incoterms are invented with it. Every regulatory value below is real: each was read off the primary source listed at the end and carries the date it was read.

What this covers

One consignment: a single forty-foot reefer to Singapore carrying two lines from your St. Thomas plant. Chilled vacuum-packed pork loin, and cooked pork sausage. They travel together, they share a certificate, and they are not the same thing as far as Singapore is concerned.

Documents for a shipment come from four places: you, CFIA, your freight forwarder and your customs broker. Each of those parties owns their own part competently and none of them owns the whole set, which is why a gap tends to appear once the container has already moved. This document is the whole set, with a name against every line.

The finding that matters

FOUR WORDS ON THE CERTIFICATE, AND AN ESTABLISHMENT-LEVEL CONSEQUENCE

Singapore tests imported ready-to-eat meat products for *Listeria monocytogenes* as part of its import control programme. Where a non-compliance is found, imports of that product from the producing establishment are suspended until Singapore is satisfied appropriate measures have been taken. That is your whole plant, from one failing sample. The suspension applies only to ready-to-eat products, so CFIA requires the words "Ready-to-eat" or "Not ready-to-eat", as appropriate, written immediately after the product description of prepared meat products on the export certificate. Those four words are what keeps your loin out of a suspension triggered by your sausage.

Your consignment carries both kinds on one certificate, which is exactly the case the marker exists for. It is also the kind of detail omitted when a certificate is prepared in a hurry, and a hurry is the normal condition of a first shipment.

1 · The certificate, and which annex goes with it

ITEM	YOUR CONSIGNMENT
Form	CFIA/ACIA 1454, with a veterinary certificate annexed

ITEM	YOUR CONSIGNMENT
Annex	Annex A, pork. Annex B covers poultry, Annex C products derived from pork, poultry or mutton containing less than five per cent meat, Annex D canned meat, Annex F beef. A prepared product containing more than one species takes the annex for each meat it contains
Product description, line 1	Chilled pork loin, vacuum packed · **Not ready-to-eat**
Product description, line 2	Cooked pork sausage · **Ready-to-eat**
Language	Certification is provided in English. A French version is for information only, so do not let a bilingual copy stand in for the English one
Additional certification section	Carries the prescribed attestation where pathogen reduction treatments are used. Only Singapore-approved treatments up to their maximum use levels, on raw meat that has not been salted, marinated, preserved or otherwise processed

2 · Conditions your chilled line has to meet before anything is certified

Animal type	Gilts or castrated market hogs. **Chilled pork from boars or ridglings is not eligible**
Shelf life, sea	At least six weeks
Shelf life, air	At least three weeks, vacuum packed
Packing	Vacuum packed, or otherwise packed such as under controlled atmosphere
Operator letter	You provide a letter guaranteeing production under strict hygienic conditions, the packing method, and that the shelf-life requirement is met
Veterinary treatments	Animals not treated with nitrofurans or porcine somatotropin, satisfied on CFIA's assurance that those are not permitted for veterinary treatment of food animals in Canada

The shelf-life figure is the one to confirm with the plant rather than the sales office. It is a processing and packaging outcome, not a number somebody writes on a letter, and the letter is only as good as the process behind it. If your loin is engineered to a four-week shelf life, this consignment goes by air or it does not go.

If you ever ship moisture-infused pork, it carries a rule of its own: pre-packed and labelled "moisture-infused pork" on both the outer carton and the individual retail packs, and the veterinary health certificate must say so as well. Not in this consignment, and worth knowing before somebody sells it.

3 · Two things the forwarder decides that change your certification

Routing

Canadian meat transhipped through a port in a country Singapore does not import meat from must travel in a refrigerated container sealed under the authority of an inspector. Your forwarder picks the routing on price and sailing date, and will not know that a transhipment port has a certification consequence unless somebody tells them. **Confirm the routing before the seal goes on, not after.**

Veterinary supervision of any site in the chain

Stand-alone cutting, boning, further processing and storage establishments that are not normally supervised by an official veterinarian in Canada must be visited periodically by one, because the certificates attest to veterinary supervision. If any part of this consignment passes through a third-party cold store or cutting floor, that site is inside the attestation and has to be able to support it.

4 · Residues, which no document fixes

Singapore has adopted Codex maximum residue limits for ractopamine in beef and pork, applying to frozen, chilled and processed product. Other beta-agonists, including zilpaterol, are not allowed. A correct certificate on a consignment that fails a residue limit is no better protected than an incorrect one, so establish the position before the first container rather than after the first test.

5 · The document set, with an owner against every line

THIS IS THE PAGE TO WORK FROM. DATES ARE INVENTED; THE OWNERSHIP IS NOT

DOCUMENT	PRODUCED BY	NEEDED BY	IF IT IS LATE
Establishment accreditation on the Singapore Food Agency list	SFA, via your CFIA regional office	Before anything	**Nothing else starts. An unlisted establishment has nothing to certify yet**
Operator shelf-life and hygiene letter	You	Before certification	CFIA cannot complete the chilled line
CFIA/ACIA 1454 with Annex A, carrying the ready-to-eat markers	CFIA official veterinarian	Before departure	Consignment does not sail
Commercial invoice and packing list	You	Before departure	Broker cannot lodge the entry
Bill of lading	Forwarder	On loading	Standard transport failure, and the one everybody already watches
Container seal record, where transhipment applies	Inspector, at sealing	On loading	Attestation cannot be supported on arrival
Import permit and entry	Your Singapore importer and their broker	On arrival	Container sits, and demurrage is somebody's under the incoterms

Three of those seven are yours, one is CFIA's, one is your forwarder's, one is an inspector's and one belongs to a party in Singapore you have not met. That distribution is the reason this document exists.

6 · Incoterms, read against the list above

Your draft says CIF Singapore. That puts cost and insurance to the port on you and hands risk over at the Canadian port of loading, which is fine for the transport leg and says nothing about the three lines in the table that are neither transport nor cost.

Settle in writing, separately from the incoterm: who bears the cost if the consignment is held for testing on arrival, who bears it if a document is wrong, and who carries the loss if the goods are refused. An incoterm allocates the freight, not the paperwork, and the mistake we see most is agreeing a term that hands over responsibility at a point where you still carry the commercial consequence of a delay.

7 · The checklist for the second shipment

The first consignment is where the set gets defined. After that your own team can run it, and this is the list they run.

- Confirm the establishment is still on the Singapore Food Agency list
- Confirm the ready-to-eat marker is on every prepared meat line, correctly for each
- Confirm the annex matches every species in the consignment
- Reissue the operator letter against this consignment's production dates
- Confirm the routing, and whether any transhipment port triggers the sealed-container rule
- Confirm any third-party site in the chain still has periodic veterinary supervision
- Check the English certificate is the one travelling, not the French information copy

8 · Gap register

- **Singapore Food Agency accreditation.** *Status not confirmed.* Blocks the entire consignment. Check this before anything else on the list.
- **Shelf life of the chilled loin.** *Plant has not confirmed a figure.* Decides whether this line moves by sea or by air, which decides the freight cost you have already quoted.
- **Transhipment port.** *Forwarder has not confirmed the routing.* Decides whether an inspector has to seal the container.
- **Ractopamine position.** *Not established.* Not a document, and it stops the same container.
- **Who pays for testing on arrival.** *Not in the draft contract.* Unowned, it falls where it lands, which is usually on you.

What we do not do

We are not a freight forwarder and not a customs broker, and we hold neither licence. We coordinate the set above, introduce forwarders and brokers licensed to do that work, and never take a position on the cargo. Anyone claiming to be all three is worth a second question.

Sources

- Singapore: export requirements for meat and poultry products, last modified 17 June 2024, Canadian Food Inspection Agency, read 19 September 2026. The ready-to-eat marker and the Listeria suspension, the 1454 and its annexes, chilled pork conditions and shelf life, moisture-infused pork labelling, ractopamine and beta-agonists, transhipment sealing, and veterinary supervision of stand-alone establishments.
  https://inspection.canada.ca/en/exporting-food-plants-animals/food-exports/requirements/singapore-meat-and-poultry-products
- Singapore: export requirements for fish and seafood, last modified 19 November 2025, Canadian Food Inspection Agency, read 19 September 2026.
  https://inspection.canada.ca/en/exporting-food-plants-animals/food-exports/requirements-library/singapore-fish-and-seafood
- Singapore: export requirements for processed egg, last modified 21 August 2019, Canadian Food Inspection Agency, read 19 September 2026. Accreditation on the Singapore Food Agency database and how changes are filed through a CFIA regional office.
  https://inspection.canada.ca/en/exporting-food-plants-animals/food-exports/requirements/singapore-export-requirements-processed-egg

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