Singapore Food Agency

Singapore Food Statistics 2025

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Overview

Singapore Food Statistics

The Singapore Food Statistics (SgFS) publication describes the developments related to Singapore's food resilience and safety in 2025.

As a city state that imports most of its food, Singapore is exposed to global risks that can impact food safety and supply. Climate change has intensified extreme weather events affecting food safety and production worldwide, while geopolitical tensions and trade restrictions have increased volatility in global supply chains. Animal and plant diseases that affect food production as well as unsafe food practices and contamination further add to these pressures, underscoring the need for Singapore to remain prepared in an increasingly uncertain world.

To address these challenges, Singapore's food resilience strategy has been refreshed through the Singapore Food Story 2 (SFS2). SFS2 adopts a holistic approach to achieve overall food resilience, ensuring that Singapore can continue to meet its essential food needs during periods of disruption. This approach is underpinned by four pillars: Diversify Imports, Global Partnerships, Stockpile, and Grow Local, which together provide Singapore with multiple options and greater flexibility to respond to different disruption scenarios.

At the same time, maintaining food safety remains a cornerstone of Singapore's food system. As food supply chains become more complex and as new food innovations emerge, Singapore must stay ahead to ensure safe food for all. This requires strong regulatory oversight, effective surveillance and early warning systems, and close partnerships with industry and overseas food agencies to uphold food safety standards across the food supply chain.

Building a resilient supply of safe food is a joint responsibility. The Government will continue to strengthen policies, systems and capabilities to safeguard food resilience and safety. Industry plays a key role by diversifying supply sources, supporting local produce and maintaining robust food safety practices. Consumers can also contribute through exercising flexibility in food choices and support for local produce. Together, these collective efforts help ensure a resilient and safe food supply for Singapore, today and into the future.

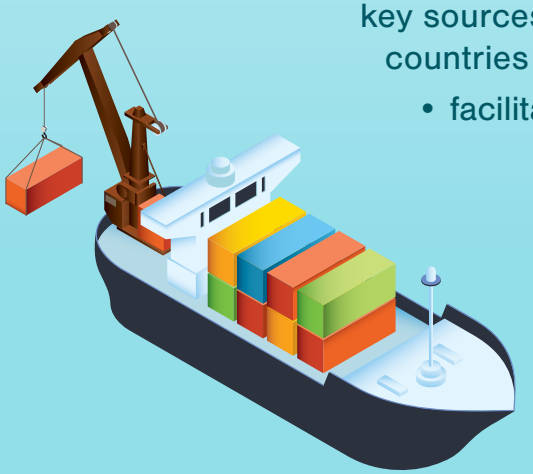
Chap.1 |

Diversify Imports Statistics

Diversifying Food Imports is a key pillar of Singapore's food resilience strategy. Sourcing from multiple countries/regions and building up alternative supply sources reduce the impact when there are disruptions to particular sources. This also enables Singapore to pivot quickly to alternative sources when needed.

The Government supports industry efforts to diversify food imports by:

- accrediting new sources of food of higher food safety concern,
- safeguarding supply stability through regionalisation agreements with key sources - to allow imports from disease-free areas within affected countries rather than restricting imports from entire countries; and
- facilitating overseas sourcing trips and business matching for local food importers/retailers.



Diversifying Import Sources To Reduce Concentration Risks

Singapore imports more than 90% of its food from over 180 countries/regions. Maintaining a broad range of import sources remains fundamental to reducing the impact when there are supply disruptions and supporting overall food supply resilience. SFA works with relevant agencies and industry stakeholders to strengthen and expand supply networks across food categories, so that alternative sources can be activated promptly during disruptions, while continuing to uphold food safety standards.

Fig 1.1: Singapore's Supply of Commonly Consumed Food and Top Sources

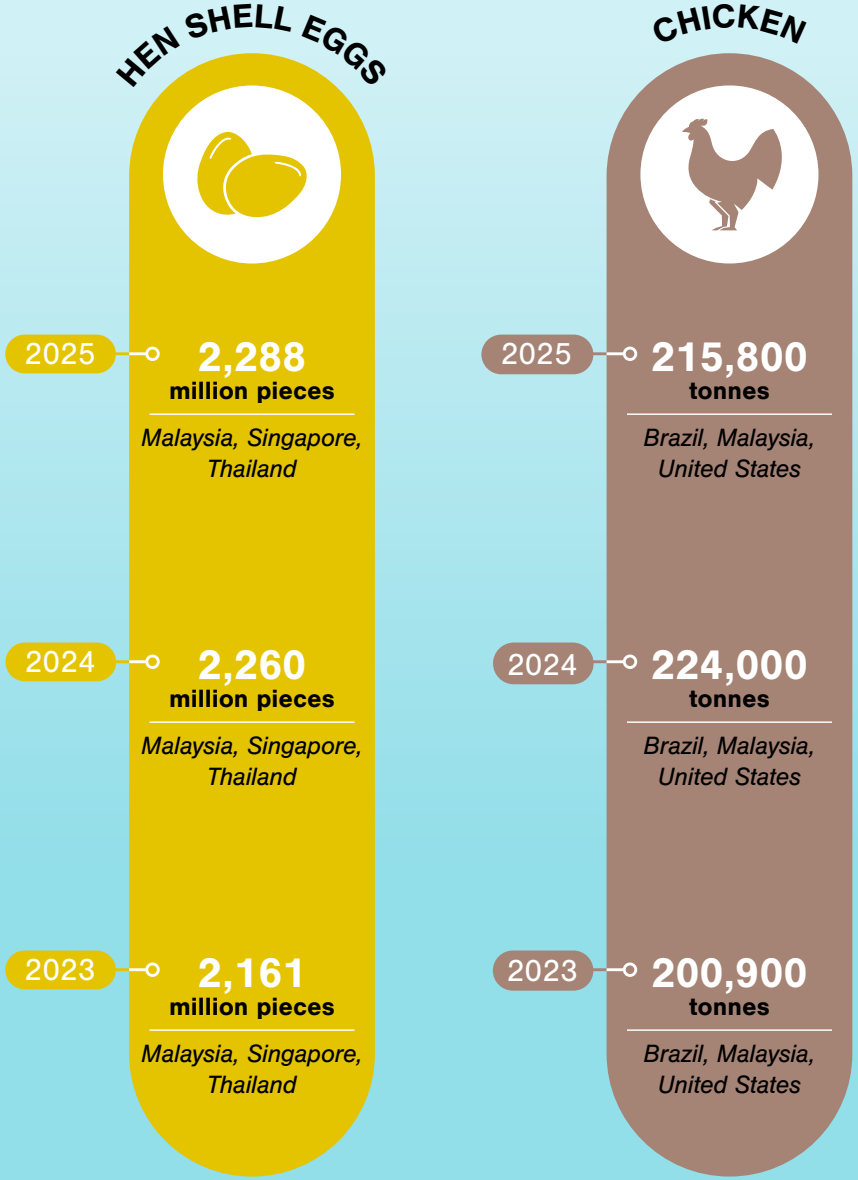
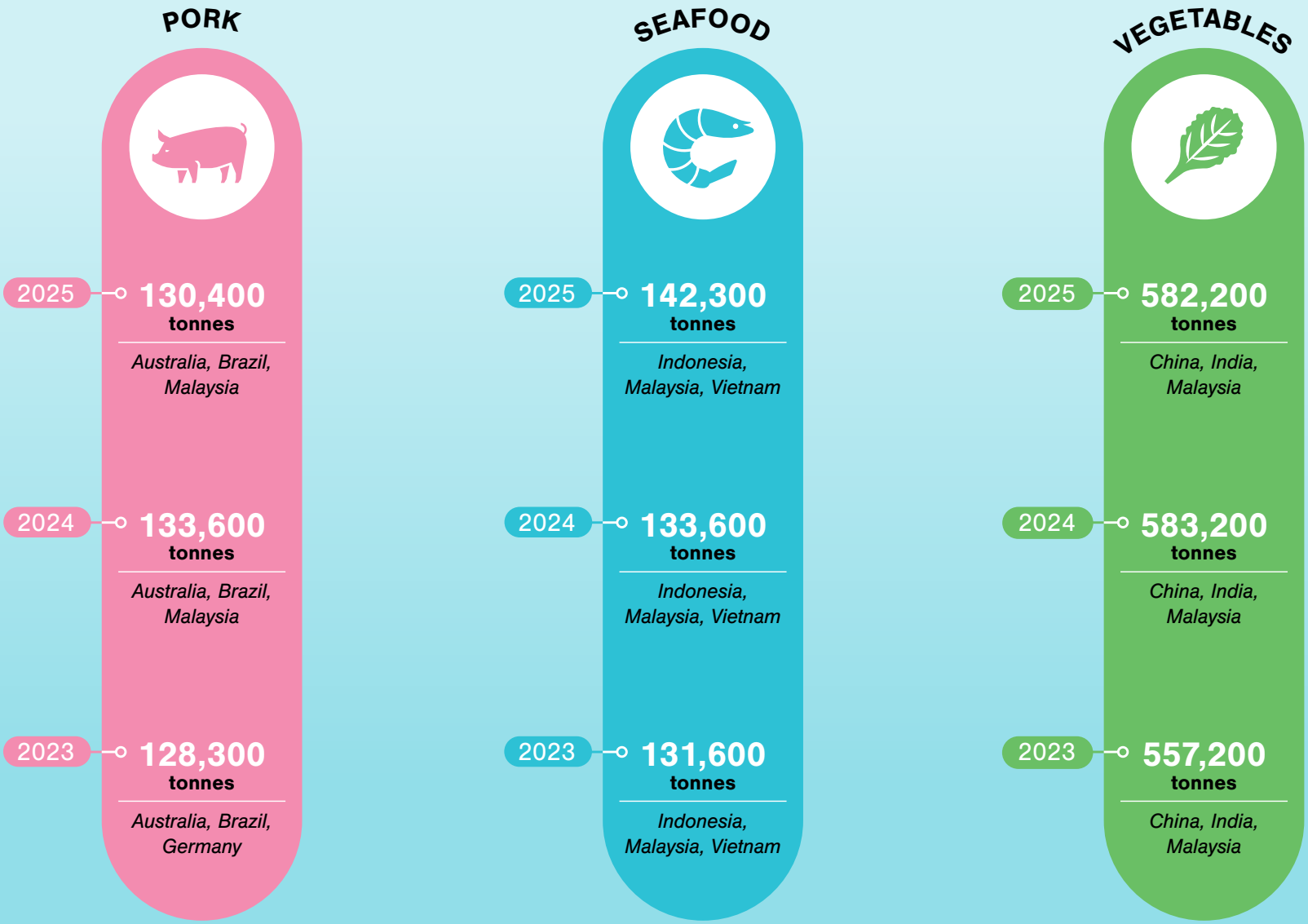


Fig 1.1: Singapore's Supply of Commonly Consumed Food and Top Sources



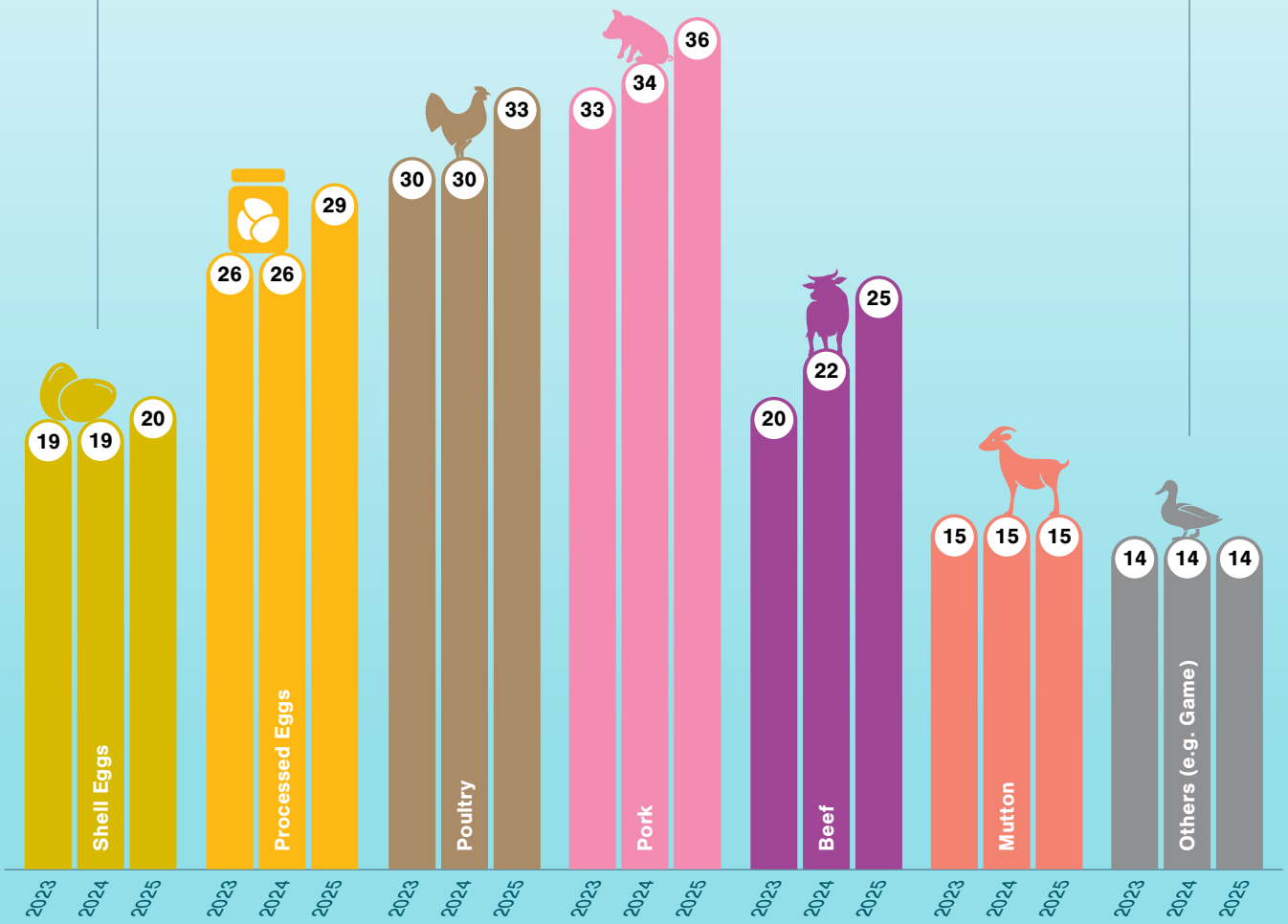
Note: (1) The top sources are ordered alphabetically.
(2) Food supply figures (2023 and 2024) have been updated to reflect the revised framework of categorising foods.
(3) Hen Shell Eggs Total Supply (2024) have been updated to reflect the correct rounded number.
(4) The Top 3 Sources for Pork (2024) have been updated to reflect the correct countries.
(5) Statistics for seafood (i.e. fish, crustacean, mollusc) and meat (i.e. chicken, pork) include live seafood, livestock imports, chilled and frozen forms. Statistics for vegetables (i.e. all types) include fresh and chilled forms.

Upstream Measures For The Supply Of Safe Food

For food items with higher food safety or animal disease risks (e.g. livestock, meat and eggs), accreditation at source is required to ensure imports meet Singapore's food safety standards and regulatory requirements. To mitigate the impact of disease outbreaks on our food supply, SFA works with overseas authorities to establish regionalisation arrangements (i.e., recognising disease-free areas so imports from unaffected parts of the same country can continue where appropriate). For example, during Brazil's Avian Influenza outbreaks in May last year, supply from Brazil continued to flow as we were able to continue importing poultry from farms located outside of the infected premises with a buffer zone.

SFA also continues to expand the pool of approved sources. New sources opened in 2025 for shell eggs (Lithuania), processed eggs (Brazil, Lithuania and Paraguay), poultry (Greece, Lithuania and Paraguay), pork (Greece and Paraguay), and beef (Greece, Paraguay and Republic of Korea).

Fig 1.2: Number of Approved Countries by Food Type



Note: (1) Poultry refers to chicken, duck, geese, guinea fowl, pheasant, quail, squab or turkey.
(2) Shell eggs refer to fresh hen and quail shell eggs.

Chap.2 |

Grow Local Statistics

Grow local is an important pillar of Singapore's food resilience strategy. Our farms provide a regenerative and assured source of fresh food. Increasingly, farms are adopting controlled environment farming methods, which improve climate resilience, enhance productivity and make more efficient use of limited space and resources.

At the same time, Singapore takes a pragmatic and targeted approach to local food production, by focusing on what we can grow locally in a sustainable manner. Under the refreshed Singapore Food Story 2, local production efforts focus on fibre and protein types that are feasible to be produced at scale efficiently in Singapore. By 2035, we aim to have our local farms build the capability and capacity to supply: 20% of our local consumption of fibre, which refers to fresh leafy and fruited vegetables, beansprouts, and mushrooms; and 30% of our local consumption of protein, which refers to eggs and seafood.

There were a total of 139 land-based farms and 67 sea-based farms in 2025. The number of farms fell as compared to 2024. More importantly, production of vegetables and seafood increased slightly from 2024 to 2025, with productivity showing stronger gains as our farms adopt more productive technologies. Productivity of vegetable farms increased by close to 10% to 253.3 tonnes per hectare per year in 2025, up from 231.4 tonnes in 2024. Productivity of seafood farms has shown continuous improvements in 2025, increasing by close to 27% to 51.5 tonnes per hectare per year, up from 40.7 tonnes in 2024. Egg production and productivity saw a slight decline, primarily due to short-term operational issues faced by some farms.

Fig 2.1: Number of Farms

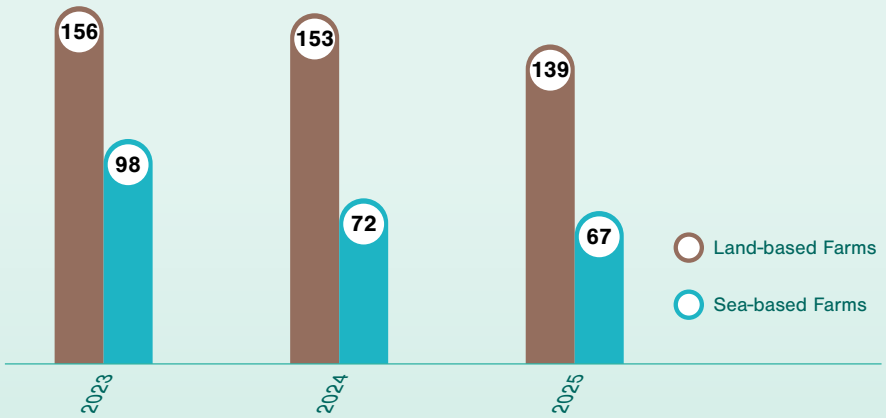


Fig 2.2: Local Production and Productivity of Farms

Vegetables

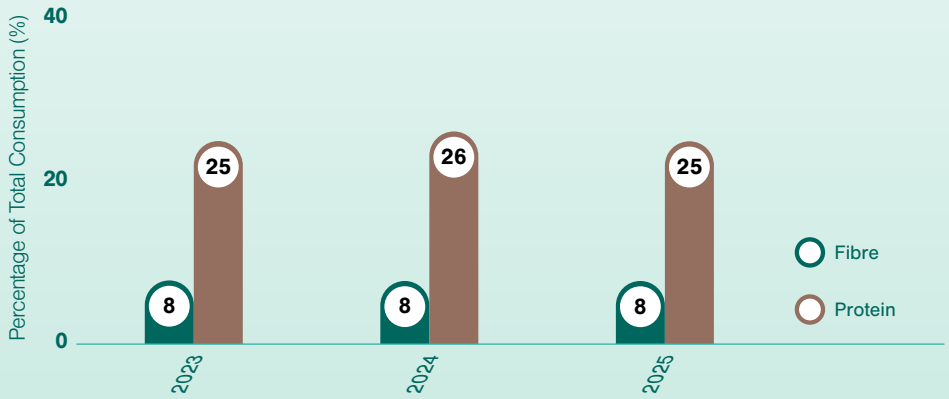
Seafood

Hen Shell Eggs

Note: Statistics for vegetables (i.e. all types) include fresh and chilled forms. Statistics for seafood (i.e. fish, crustaceans, molluscs) include live and chilled forms.

Singapore's local agri-food sector contributed about 8% and 25% of local consumption of fibre and protein, respectively. While the percentage contribution of fibre and protein has remained relatively stable over the past 3 years, fibre production is projected to increase with new capability and capacity from successful land tenderers and improved productivity across existing farms. Protein production will be supported by expanded production from established egg farms and gradual growth in seafood farming through improved productivity and a vibrant ecosystem.

Fig 2.3: Local Production of Fibre and Protein as a Percentage of Total Consumption



Note: Statistics for fibre include fresh and chilled forms of leafy and fruited vegetables, mushrooms and beansprouts. Statistics for protein include hen-shelled eggs and live and chilled forms of fish and crustaceans.

Much of the local farming industry remains nascent and will require time to develop viable technologies and business models. The Government supports farms by helping them to increase productivity, reap economies of scale, build capabilities, strengthen supply resilience of key inputs, and enhance demand offtake. This enables local farms to improve efficiency while meeting demand for fresh, safe and reliable local produce.

To accelerate the growth of the agri-food sector, SFA has been supporting farm capability and capacity building through the Agri-food Cluster Transformation Fund 2. Initiatives to strengthen supply resilience of agri-inputs include the National Broodstock Centre, the Hatchery Development and Recognition Programme as well as an Integrated Hatchery Support Programme, that are collectively improving fingerling quality and farm yields. On the demand offtake side, the Singapore Agro-Food Enterprises Federation (SAFEF) continues to drive market penetration for local produce through aggregated offtake programmes and retail brands such as "SG Farmers' Market" (vegetables) and "The Straits Fish" (marine tilapia). Collectively, these initiatives aim to help farms scale sustainably, adopt innovation, and remain competitive in the long term.

Chap.3 |

Food Safety Statistics

Food Safety remains a cornerstone of Singapore's food system. As food supply chains become more complex and new food innovations emerge, Singapore must continue to strengthen and maintain a fit-for-purpose and future-ready food safety regime. We maintain a comprehensive farm-to-fork food safety system anchored in a science-based risk management approach aligned with international standards. This robust framework is supported by data driven inspections and testing, proactive surveillance and horizon scanning to provide early alerts on emerging food safety risks, enabling timely and targeted interventions to ensure safe food for all.

Managing Foodborne Outbreaks

In 2025, the incidence of major gastroenteritis cases remained broadly consistent with recent years. The number of major foodborne illness cases per 100,000 population that impacted 15 or more people dipped to 16.8 in 2025. There were fewer confirmed foodborne illness cases reported in incidents associated with food catering establishments, as compared with 2024.

As most of the foodborne illness cases involved catered food, SFA stepped up efforts to carry out further targeted checks on food establishments supplying catered food. In addition, SFA engaged food industry associations to share key insights from these foodborne outbreaks and reminded food establishment operators on good food safety practices.

Food safety is a shared responsibility across Government, industry and consumers. SFA will also continue to work closely with industry partners to strengthen food safety capabilities, while sustaining public education efforts to raise awareness of food safety risks and promote good food handling practices.

Fig 3.1: Number of Major Gastroenteritis Incidents by Causes

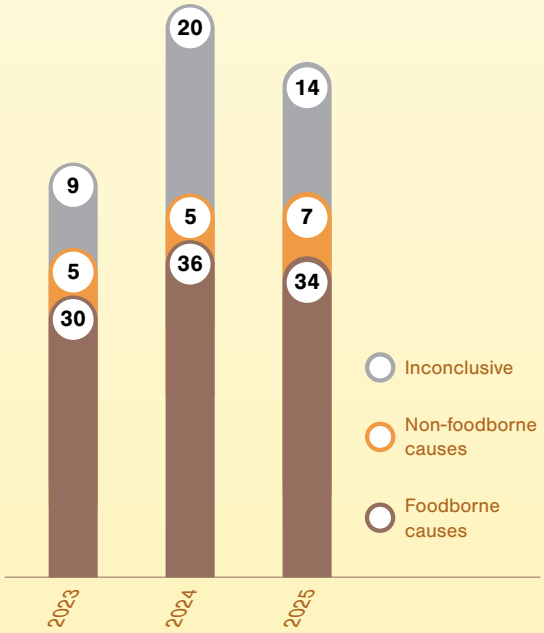
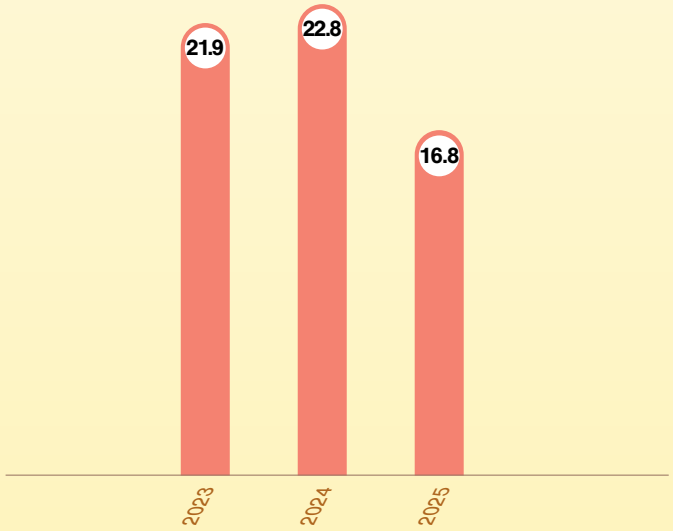


Fig 3.2: Illness Cases Related to Foodborne Outbreak per 100,000 Population



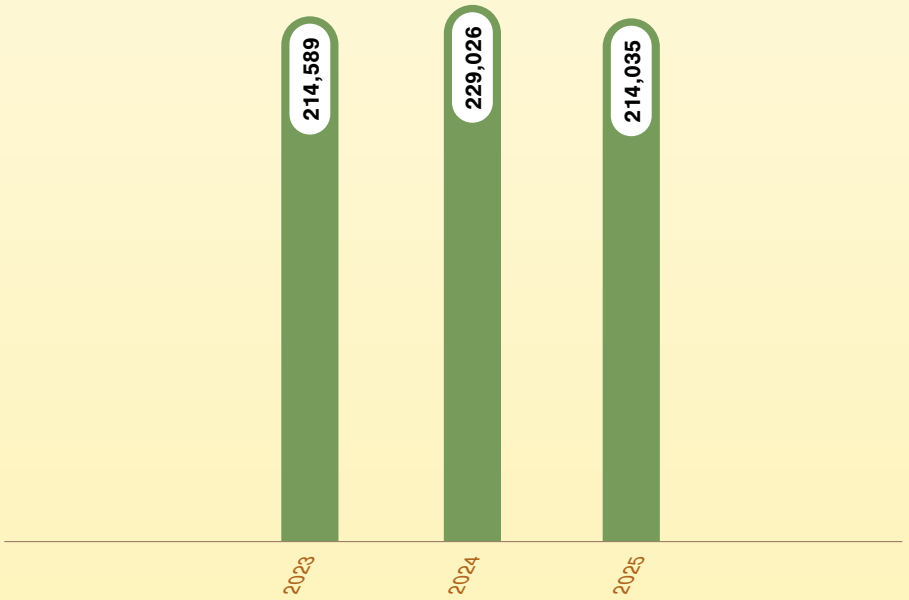
Note: The figure above includes only incidents with 15 or more persons (also known as cases) affected in foodborne outbreaks. It is computed by [(number of persons/cases affected ÷ Singapore population) x 100,000].

Testing Capabilities

SFA's National Centre for Food Science (NCFS) underpins Singapore's food safety regime by providing scientific support through food testing, research and development, and risk assessment to inform regulatory actions. These efforts are complemented by the Laboratory Recognition Programme (LRP), which enables SFA-recognised partner laboratories to support the growing demand for food safety testing while maintaining robust quality standards.

In 2025, a total of 214,035 laboratory tests were conducted across NCFS and partner laboratories. The number of tests performed over the years might vary due to the review of sampling plans, while continuing to ensure a high level of food safety assurance.

Fig 3.3: Number of Laboratory Tests Performed



Note: The counting method for the number of laboratory tests performed includes tests conducted by both NCFS and partner labs.

Risk-Based Approach To Food Safety

SFA licenses and regulates food establishments to ensure food safety standards are upheld across the local food landscape.

There was a total of 53,083 licensed retail and non-retail food establishments in 2025. The slight dip in the number of licensed retail food establishments in 2025 from 2024 was driven largely by the removal of licensing requirements for market stalls selling non-food items and food items of lower regulatory concern, in line with SFA's risk management approach to food safety.

SFA continues to ensure that food establishments operate in accordance with food safety requirements in our prevailing food legislation.

Fig 3.4a: Number of Licensed Non-Retail Food Establishments

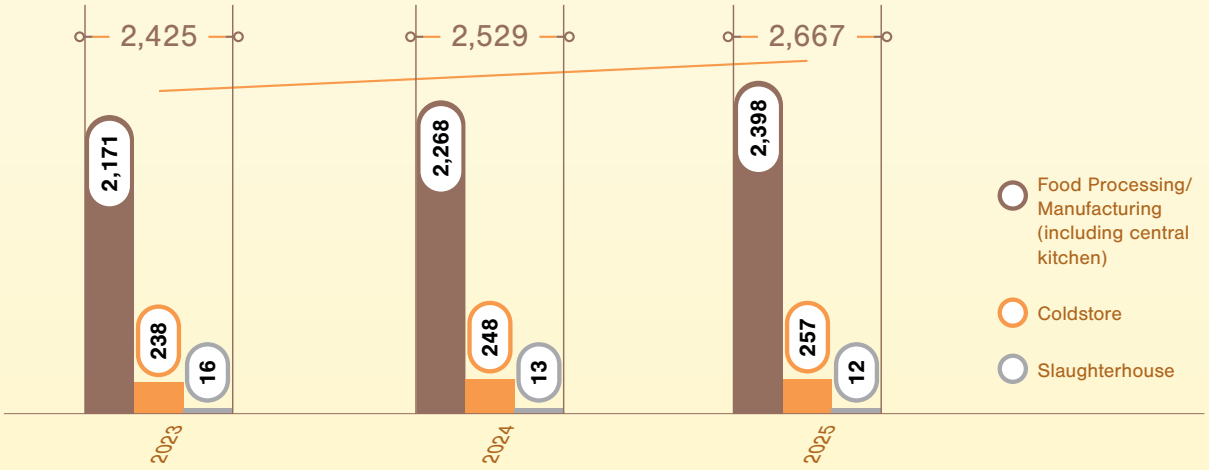
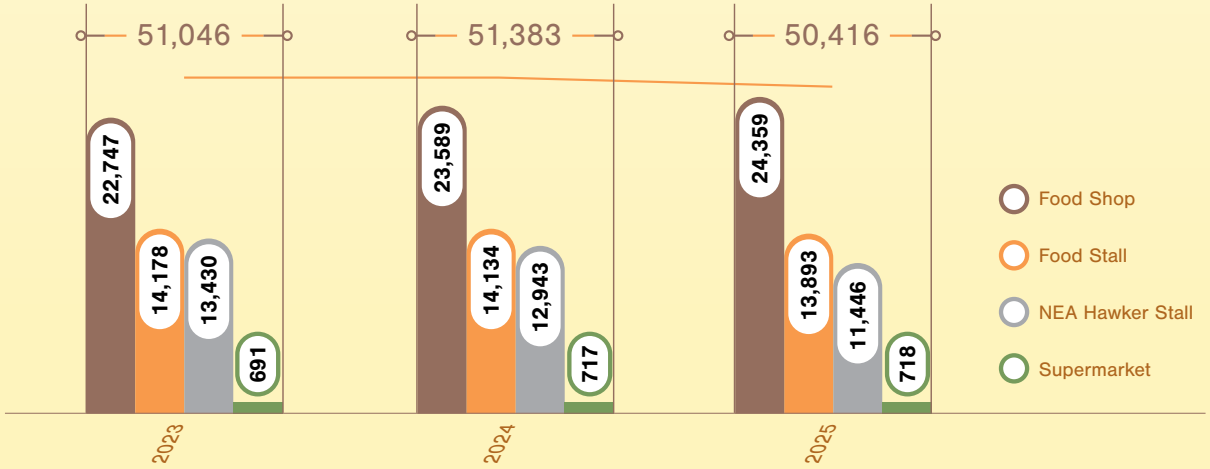
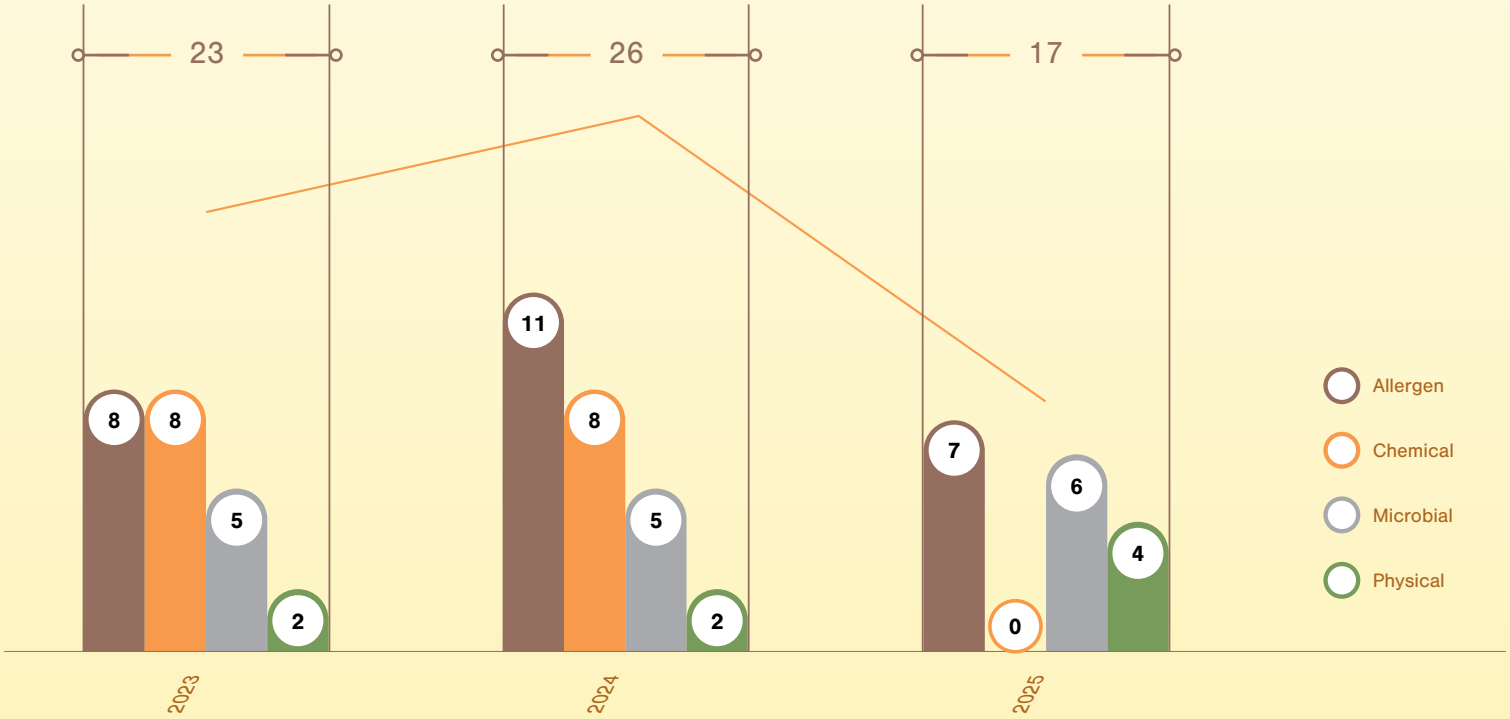


Fig 3.4b: Number of Licensed Retail Food Establishments



Singapore's food safety system is underpinned by strong upstream controls and active supply chain surveillance. SFA monitors food sold locally and takes swift enforcement action where requirements are not met, including food recalls and timely public advisories. In 2025, 17 food recalls were conducted, down from 26 in 2024.

Fig 3.5: Number of Food Recalls by Reason



Footnote:
Allergens: *Recalls due to food products containing undeclared allergens (e.g., wheat, gluten, peanuts) on their labels.*
Chemicals: *Recalls due to food products containing heavy metals or chemicals (e.g., cyclamate, saccharin) above permitted levels.*
Microbial: *Recalls due to result of microbial contamination in food products.*
Physical: *Recalls due to physical contamination (e.g., metal, plastic) in food products.*

Explanatory note: SFA has refined its risk management measures and introduced the General Corrective Action Direction (GCAD) approach in end 2025 to manage food products that do not meet regulatory requirements but do not pose risk to public health. SFA continues to issue Recall Directions for detections that pose risk to public health. This new approach has led to some reduction in number of recall cases in 2025 compared to 2024 and 2023.

SFA applies a science-based risk management approach to food safety, with inspection, sampling and testing regimes calibrated to international standards. Regulatory controls are adjusted according to risk profiles, ranging from enhanced pre-import scrutiny for higher-risk food to post-import checks for lower-risk products. This enables targeted interventions while ensuring a consistently high level of food safety assurance.

In 2025, laboratory test pass rates for imported food generally remained high, reflecting sustained compliance with food safety requirements. Similar to 2024, fresh fruits and vegetables recorded a lower pass rate of 82% due to cases involving detection of pesticide residues that exceeded the maximum residue limits.

Fig 3.6a: Lab Test Pass Rates for Imports – Meat and Meat Products

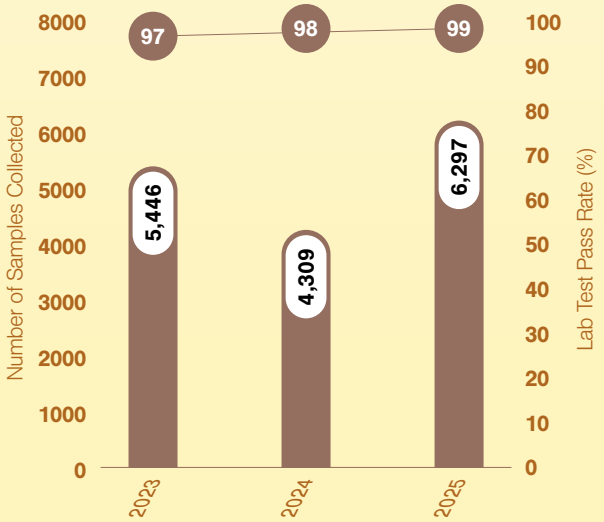


Fig 3.6b: Lab Test Pass Rates for Imports – Processed Egg Products

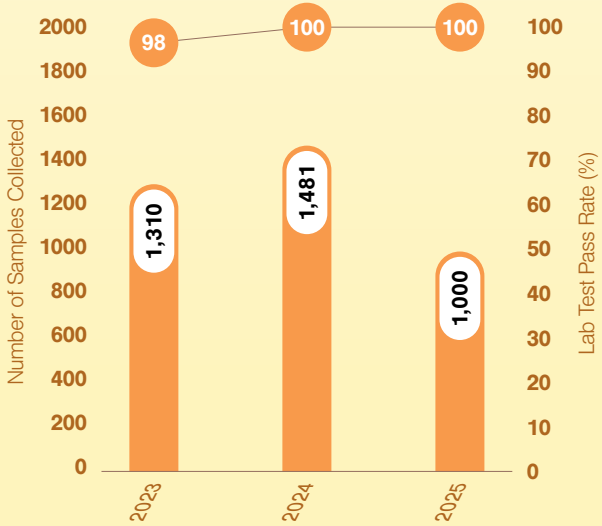


Fig 3.6c: Lab Test Pass Rates for Imports – Shell Egg Products

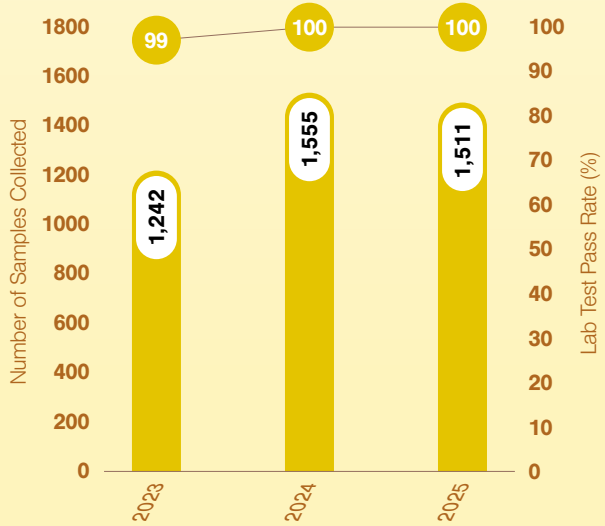


Fig 3.6d: Lab Test Pass Rates for Imports – Seafood and Seafood Products

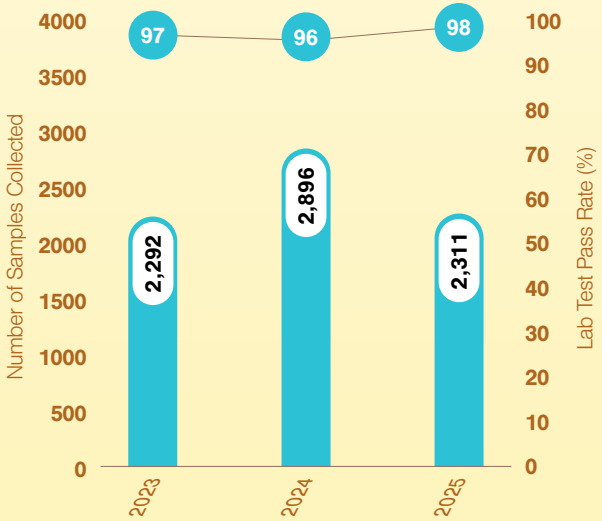


Fig 3.6e: Lab Test Pass Rates for Imports – Processed Food Products

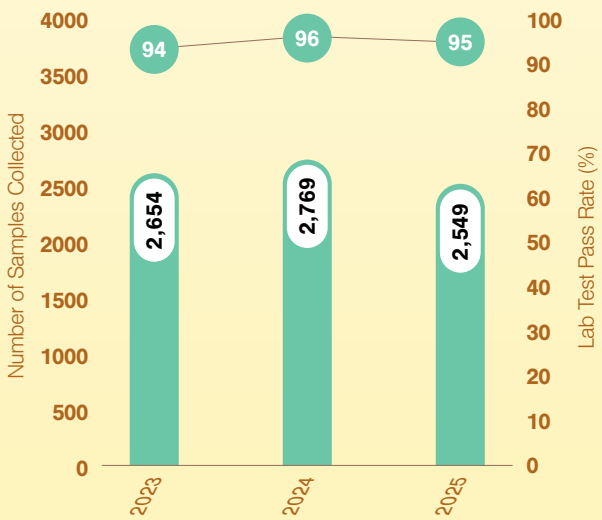
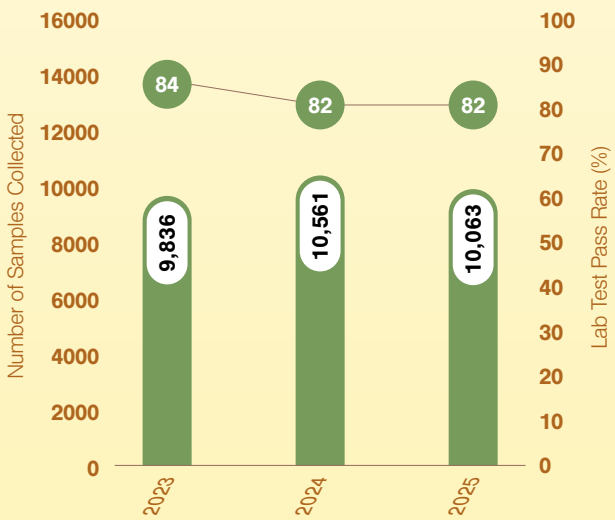


Fig 3.6f: Lab Test Pass Rates for Imports – Fresh Fruits and Vegetables



Keeping Watch Over Local Food Establishments

SFA adopts a targeted and data-driven inspection regime. Inspections were calibrated based on assessed food safety risks and extent of compliance resulting in fluctuations in inspection volumes across different establishment types over the years.

Retail food establishments continued to account for the highest proportion of detected non-compliances, although the non-compliance rate moderated slightly lower to 12.2% in 2025 compared to 16.0% in 2024. Food processing and manufacturing establishments saw a drop in non-compliance rates, from 15.0% in 2024 to 8.4% in 2025. These trends suggest steady compliance outcomes following sustained regulatory focus and engagement with higher-risk sectors.

SFA will continue to review inspection and compliance data to refine risk parameters and take corresponding actions to mitigate food safety risks.

Fig 3.7a: Number of Inspection Visits and Percentage of Non-Compliance – Farms

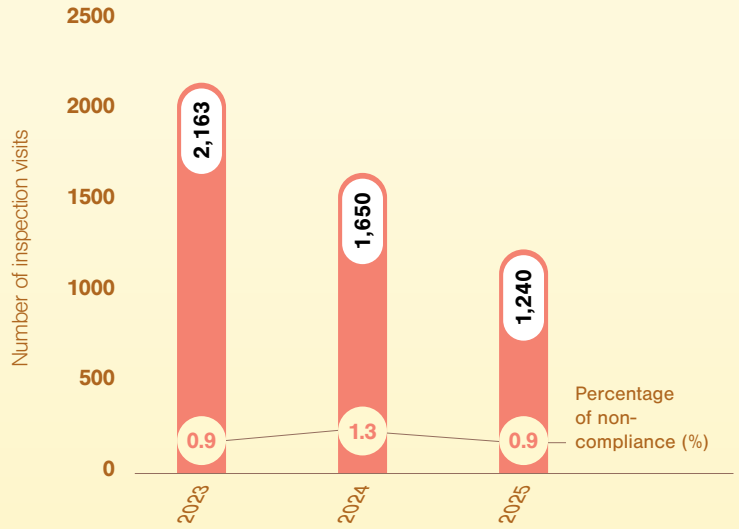


Fig 3.7b: Number of Inspection Visits and Percentage of Non-Compliance – Slaughterhouses

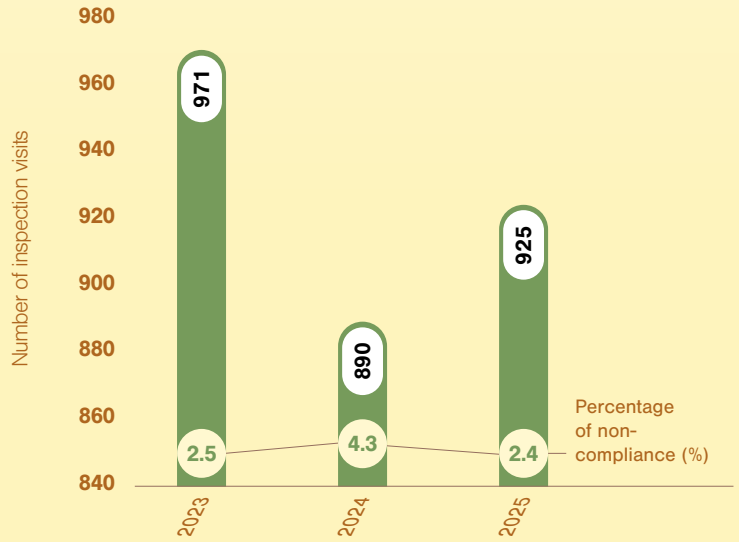


Fig 3.7c: Number of Inspection Visits and Percentage of Non-Compliance – Processing/Manufacturing

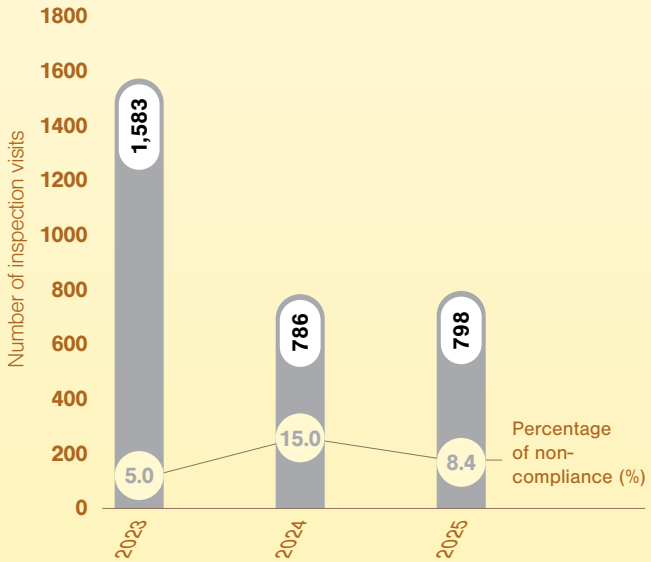
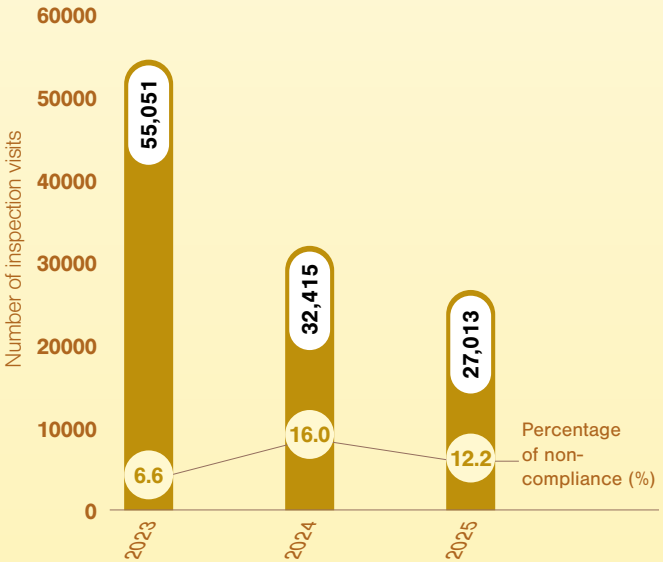


Fig 3.7d: Number of Inspection Visits and Percentage of Non-Compliance – Central Kitchens

Fig 3.7e: Number of Inspection Visits and Percentage of Non-Compliance – Retail Food Establishments



Pass rates remained consistently high for local farms, with full compliance for livestock and food fish farms and 99% for vegetable farms in 2025. These results reflect strong adherence to good farming practices and effective upstream controls.

Fig 3.8a: Lab Test Pass Rates for Local Farms – Livestock and Food Fish Farms

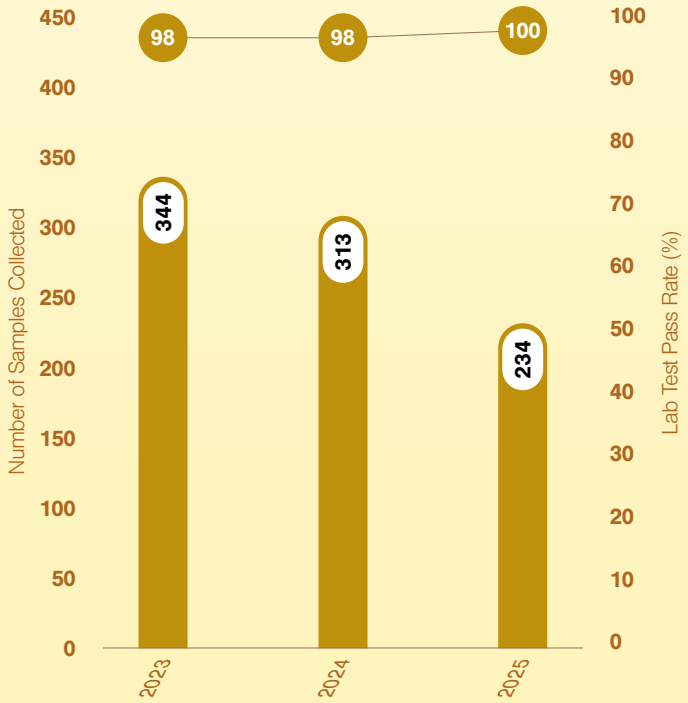
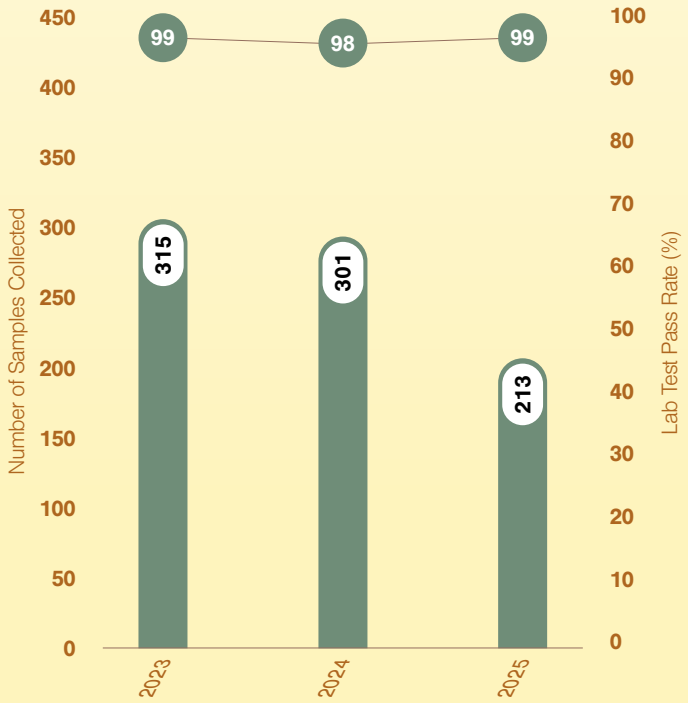


Fig 3.8b: Lab Test Pass Rates for Local Farms – Vegetable Farms



The Importance Of Joint Responsibility In Food Safety

Food safety is a joint responsibility between the Government, industry and the public. SFA administers the Points Demerit System (PDS) for retail food establishments, where the food establishment may accrue demerit points for each food safety offence that is convicted in court or compounded.

In 2025, 144 food establishments were suspended under the PDS, marking an increase compared to previous years. Following the launch of the Year of Public Hygiene in 2024, SFA and NEA stepped up inspections on public toilet cleanliness of coffeeshops and eating houses to ensure toilets were properly maintained and cleaned, as part of broader efforts to keep public spaces clean and further improve public hygiene. This resulted in increased enforcement action with more coffeeshops accumulating demerit points that met the suspension threshold.

Public feedback continued to play an important role, supporting targeted follow-up actions and identifying recurring ground issues which may require stronger controls or clearer guidance.

Fig 3.9: Number of Food Establishments Suspended Due to Points Demerit System

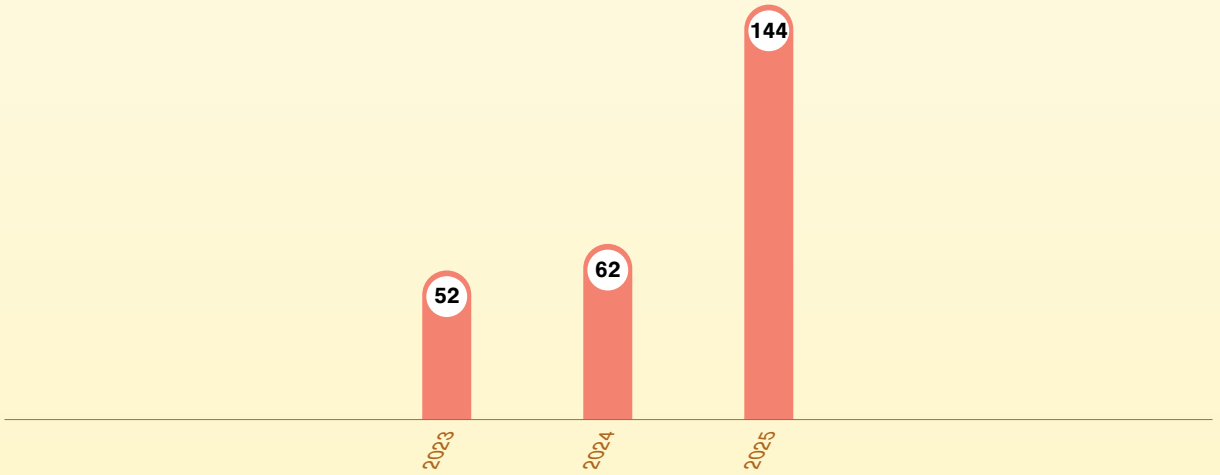
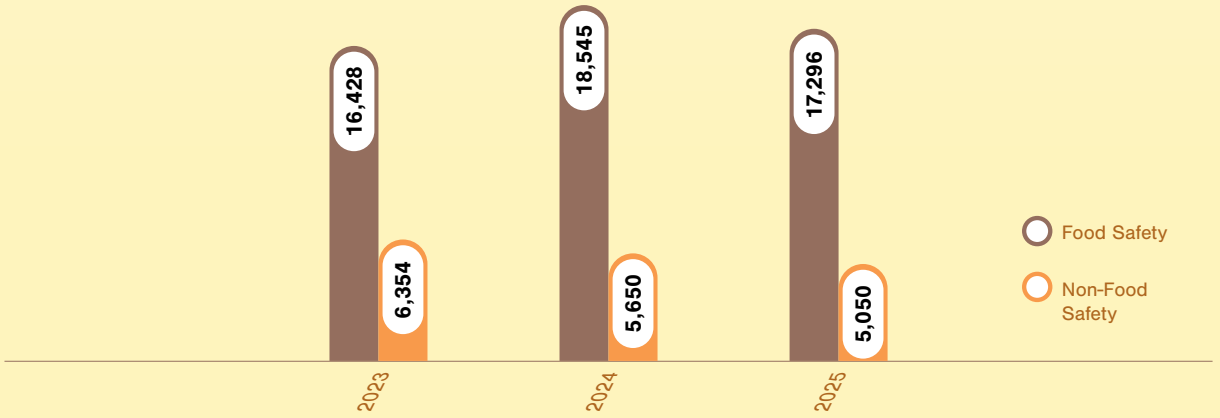


Fig 3.10: Number of Food Safety and Non-Food Safety Feedback

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