

REQUIREMENTS FOR THE IMPORTATION OF CHILLED/FROZEN MEAT AND OFFAL INTO MALAYSIA

- 1.0 Product** : Chilled/Frozen meat and offal (exclude head, pharynx, tongue and associated lymph nodes)
- 2.0 Type of animal** : Cattle
- 3.0 Purpose** : Human consumption
- 4.0 Country of export** : Uruguay

5.0 Requirements for importation:

5.1 Import Permit

The consignment of chilled/frozen meat and offal shall be accompanied by a valid import permit obtained before consignment departing from the exporting country issued by the Malaysian Quarantine and Inspection Services Department (MAQIS) permitting the importation into Malaysia.

5.2 Veterinary Health Certificate

The consignment of chilled/frozen meat and offal shall be accompanied by an official Veterinary Health Certificate in English dated within seven (7) days of export issued by competent Veterinary Authority of Uruguay certifying that;

- 5.2.1 The country has been free from rift valley fever and contagious bovine pleuropneumonia (CBPP) for the past twelve (12) months prior to and till the date of export.
- 5.2.2 The country has a status of negligible Bovine Spongiform Encephalopathy (BSE) risk in accordance with Chapter 11.4 of the OIE Terrestrial Code.
- 5.2.3 The country is recognized by the OIE as a country free of foot and mouth disease with areas where vaccination is practiced.
- 5.2.4 The farm of origin has been certified by Veterinary Authority of Uruguay free from infection with bluetongue virus, bovine genital campylobacteriosis, bovine brucellosis, bovine viral diarrhea, bovine enzootic leucosis, infectious bovine rhinotracheitis, bovine trichomoniasis and bovine tuberculosis and any other infectious or contagious diseases for the past twelve (12) months prior to export.
- 5.2.5 The products originate from animals that have shown no sign of anthrax during ante- and post-mortem inspections; and were not vaccinated against anthrax using live vaccine during the 14 days prior to slaughter or a longer period depending on the manufacturer's recommendations; and come from establishments that are not placed under movement

restrictions for the control of anthrax and where there has been no case of anthrax during the 20 days prior to slaughter.

- 5.2.6 Slaughter, cutting, and evisceration were carried out at the abattoir approved by the Department of Veterinary Services, Malaysia. (the name, address and establishment number of the abattoir must be clearly stated in the certificate).
- 5.2.7 Prior to slaughter, the cattle have been examined (ante-mortem inspections) and found to be healthy and free from any clinical signs of infectious or contagious diseases.
- 5.2.8 The slaughtered cattle were subjected to post-mortem meat examinations and found free from any infectious or contagious diseases lesion in accordance to Standard Meat Inspection procedures of the exporting country.
- 5.2.9 The meat and offal has met microbiological standards of Malaysia and free from pathogens and other harmful contaminants and residues.
- 5.2.10 The carcasses have been eviscerated, dressed and held in the chiller at a temperature greater than +2°C for a minimum period of 24 hours following slaughter and in which the pH value was less than 6.0 when tested in the middle of both the longissimus dorsi muscle at the approved abattoir.
- 5.2.11 For the inactivation of *Echinococcus granulosus* hydatids present in offal, one of the following procedures have been used:
 - 5.2.11.1 Heat treatment to a core temperature of at least 80°C for ten minutes or an equivalent time and temperature; or
 - 5.2.11.2 Freezing to minus 20°C or below for at least two days.:
- 5.2.12 The meat and offal have been packed hygienically using new packaging material and labelled indicating the name, address, establishment number of the approved abattoir and stamped with the batch number and date of slaughter.
- 5.2.13 The packed meat and offal were stored under sanitary conditions at frozen at the temperature of at least -18°C at the approved abattoir.
- 5.2.14 Every precaution had been taken to prevent contamination, treatment with preservatives/coloring matters or other foreign substances injurious to health and that the meat and offal are fit for human consumption.

5.3 Halal Certification

5.3.1 The consignment of meat shall be accompanied by a Halal Certificate issued by Halal Organisation Body recognized by JAKIM certifying that the slaughter of the animals has been done according to Muslim rites and adequate precautions have been taken to prevent mixing with non halal meat during slaughtering, chilling, freezing, storing, transportation and all other acts in connection with handling and consignment.

5.3.2 The certificate contains details of the following;

- a. Name and address of the abattoir
- b. Name and address of consignor or exporter
- c. Description of animal slaughtered;
 - I. Number of animal slaughtered
 - II. Date of slaughter
 - III. Date of dispatch
 - IV. Quantity of meat

5.4 Labelling Requirement

The inner and outer packaging of the product must be labelled with logo of registered Islamic Organisation in Uruguay that has been approved by Malaysian Authority. The name, address, establishment number of the abattoir, batch number and date of slaughter must also be labelled in the packaging.

Halal product shall be identified and segregated in complete packaging, from non-Halal conformance product.

6.0 Transportation and Landing

- 6.1 The refrigerated vehicle/container used for the transportation of the meat must be in hygienic conditions and at temperature maximum 4°C for chilled or -18°C for frozen.
- 6.2 The refrigerated vehicle/container used for transportation is solely for halal meat and should only carry the said product.
- 6.3 Each consignment of frozen/chilled meat and offal imported into Malaysia shall be carried by ship or aircraft or any vehicle direct to the prescribed landing place or any other port or airport in Malaysia.

7.0 Inspection and Verification

The approved abattoir shall be subjected to inspection by the Department of Veterinary Services Malaysia (DVS) and Department of Islamic Development Malaysia (JAKIM) at any time as and when deemed necessary.

8.0 Sampling

Samples of the meat and offal shall be taken by MAQIS enforcement officers in charge at the point of entry in Malaysia for testing as and when deemed necessary.

9.0 Suspension of Import

The Director General of Veterinary Services Malaysia may at any time when deemed necessary suspend the importation of the meat and offal either temporarily or permanently in the event of disease outbreaks or suspected disease outbreaks or in case of importation in contravention of the above requirements.

10.0 Right to Amend Import Requirements

The Director General of Veterinary Services Malaysia reserves the right to amend the above requirements at any time as he may deem necessary.

**Department of Veterinary Services
Ministry of Agriculture and Food Industries
Malaysia
(Revised 8 February 2024)**