

CONDITIONS FOR THE IMPORTATION OF FROZEN DEBONED BEEF FROM BANGLADESH

- A. Product : Frozen Deboned Beef
- B. Country : Bangladesh
- C. Purpose : Human consumption
- D. Regulations for importation:

1. Source Of Cattle For Slaughter

All animals should come from holding yards certified by a competent veterinary authority of the Indian Government to be healthy and free from Foot and Mouth Disease (FMD), Rinderpest and Anthrax; such animals should have been resident on the holding yards for a period of not less than two weeks.

2. Meat Safety and Quality

- 2.1 All meat must be of acceptable quality and meet microbiological standards of Malaysia and free from pathogens such Salmonella, Listeria, Campylobacter and other harmful contaminants and residues.
- 2.2 All meat must be below than 6.0pH for pH test.

3. Approved Abattoir And Meat Packing Plants

Slaughter should be carried out at an approved abattoir by the Department of Veterinary Services, Malaysia

4. Procedures to be adopted at the approved abattoir

- 4.1 Animal for slaughter should be examined daily for FMD and other infectious or contagious disease.
- 4.2 Feed for animals in the holding yards should be obtained from FMD free areas.
- 4.3 The entire consignment for export to Malaysia at the abattoir holding yards must be rejected in the event that FMD or Rinderpest is detected. Reintroduction of animals for the purpose of export to Malaysia should only be undertaken after thorough disinfection of the holding yards under the supervision of competent veterinary authorities of the Bangladesh Government and not less than two weeks after disinfection has been completed.
- 4.4 All animals slaughtered should be subjected to detail post-mortem inspection in accordance to Standard Meat Inspection procedures.
- 4.5 In the event that FMD is detected during meat inspection, the entire consignment for export to Malaysia must be rejected followed by disinfection of the abattoir and holding yards under the supervision of competent veterinary authorities of the Bangladesh Government.
- 4.6 All carcasses should be eviscerated, dressed and held at a temperature of 2 - 10 C for a minimum period of 24 (twenty four) hours at the approved abattoir or Cold Storage before the meat is processed, chilled or frozen for export to Malaysia.
- 4.7 The carcasses should be deboned at an approved processing plant under sanitary conditions; all lymph nodes and diaphragm must be excluded.
- 4.8 The meat should not be treated with any preservative, colouring matter or other foreign substances.
- 4.9 The deboned meat should be packed hygienically and stored under sanitary conditions.
- 4.10 All packing materials must be labeled indicating the name and address of abattoir and processing plants and stamped with the batch number and date of production at the abattoir and processing plant.

5. Transportation of deboned meat

- 5.1 The consignment should be accompanied by the following documents :
- 5.1.1 A **Veterinary Health Certificate** certifying that -
- a) the animals in the holding yard are healthy and free from Foot and Mouth disease, Rinderpest, Anthrax and other infectious or contagious diseases.

- b) the meat has been derived from animals subjected to ante-mortem and post-mortem examinations and had been found to be free from infectious or contagious disease and that the meat is fit for human consumption.
 - c) the carcass has been deboned at an approved processing plant under sanitary condition and that all lymph nodes and diaphragm have been excluded.
 - d) every precaution had been taken to prevent contamination or treatment with preservatives, colouring matters or other foreign substances injurious to health prior to export.
- 5.1.2 A **Halal Certificate** certifying that the slaughter of the animals has been done according to Muslim rites and that all slaughtering, chilling, processing, storage, transportation and all other acts in connection with handling and consignment have been done separately from the other species of animals.
- 5.1.3 A **Certificate of Slaughter** giving detail of the followings -
- a) Name and address of the abattoir and packing plant
 - b) Name and address of consignor or exporter
 - c) Description of animals slaughtered:
 - * Number of Animals Slaughtered
 - * Date of Slaughter
 - * Date of Dispatch
 - * Amount of Meat Produced (M/T)
- 5.2 The vehicle/container used for the transportation of the deboned meat must be in hygienic conditions and refrigerated.
- 5.3 Transportation should be direct to an approved destination through the International Port or Airport.
- 5.4 The premises shall be subjected to inspection by the Department of Veterinary Services Malaysia at anytime as and when necessary.
- 5.5 All animals should be slaughtered according to Muslim rites and all slaughtering, chilling, processing, transportation and all other acts in connection with the handling and consignment of this meat must be done separately from the other species of animals.

6. Surrender of official documents in Malaysia

All official documents required under this importation must be surrendered to the Director of State Veterinary Services on behalf of the Director-General on arrival in Malaysia.

7. Detention

On arrival, all meat will be inspected, sampled for testing and detained at the port of entry and only released after the Veterinary Authority is satisfied that the meat is in compliance with the safety and quality standards.

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