

REQUIREMENTS FOR THE IMPORTATION OF FROZEN DEBONED AND DEGLANDED BEEF INTO MALAYSIA

- A. Product : Frozen deboned and deglarded beef
- B. Country : Pakistan
- C. Purpose : Human consumption
- D. Requirements for importation:

1. Import Permit

The consignment of frozen deboned and deglarded beef shall be accompanied by a valid import permit issued by Malaysian Quarantine and Inspection Services (MAQIS) concerned permitting the importation of such beef into the State(s) of Malaysia.

2. Veterinary Certification

The consignment of beef shall be accompanied by an official veterinary health certificate in English dated within seven (7) days of export issued by a competent veterinary officer of the Pakistan Veterinary Authority certifying that ;

- 2.1 Cattle for slaughter were originated from zone or compartment that has been free from Foot and Mouth Disease (FMD), Anthrax, Bovine Spongiform Encephalopathy, Rift Valley Fever, Bluetongue, Contagious Bovine Pleuropneumonia and Bovine Tuberculosis for the past twelve (12) months prior to and till the date of export. Such animals should have been resident in the zone or compartment for a period of not less than three (3) months prior to slaughter.
- 2.2 The farm of origin has been certified free from foot and mouth disease, tuberculosis, brucellosis, bovine genital campylobacteriosis, *Leptospira* sp. (*hardjo*, *pamona*, *canicola*) and any other infectious or contagious diseases for the past twelve (12) month prior to export by Pakistan Veterinary Authority.
- 2.3 Prior to slaughter, the cattle have been examined (ante-mortem inspections) and found to be healthy and free from clinical signs of FMD and other infectious or contagious diseases.
- 2.4 The cattle at the farm or holding yards have not been fed with any kind of processed animal proteins.
- 2.5 The slaughtered cattle were subjected to post-mortem meat examinations and found free from FMD and other infectious or contagious diseases lesion in accordance to Standard Meat Inspection procedures.
- 2.6 The meat has met microbiological standards of Malaysia and free from pathogens and other harmful contaminants and residues.
- 2.7 The carcasses have been eviscerated, dressed and held in the chiller at a temperature of 0°C - 4°C for a minimum period of 24 (twenty four) hours with pH less than 6 at the approved abattoir.
- 2.8 The carcasses have been deboned and deglarded under sanitary conditions and that all lymph nodes and diaphragm have been excluded.
- 2.9 The inner and outer packaging of the product must be labelled with logo of registered Islamic Organisation in Pakistan 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.

- 2.10 The packed deboned and deglarded meat were stored under sanitary conditions at chilled temperature of 0°C - 4°C or frozen at the temperature of at least -18°C at the approved abattoir.
- 2.11 Every precaution had been taken to prevent contamination, treatment with preservatives/colouring matters or other foreign substances injurious to health and that the deboned and deglarded meat is fit for human consumption.

3. Halal Certification

- 3.1 The consignment of deboned and deglarded meat of cattle shall be accompanied by a Halal Certificate certifying that the slaughter of the animals has been done according to Muslim rites and that all slaughtering, chilling, freezing, storing, transportation and all other acts in connection with handling and consignment have been done separately from the other species of animals.
- 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;
 - Number of animal slaughtered
 - Date of slaughter
 - Date of dispatch
 - Quantity of meat

4. Transportation and Landing Place

- 4.1 The refrigerated vehicle/container used for the transportation of the deboned and deglarded meat of cattle must be in hygienic conditions and at temperature of 0°C to 4°C for chilled or at -18°C for frozen.
- 4.2 The refrigerated vehicle/container used for transportation is solely for halal meat and should only carry the said product.
- 4.3 Each consignment of deboned and deglarded beef imported into Malaysia shall be carried by ship or aircraft or any vehicle direct to the prescribed landing place in Malaysia.

5. Other Conditions

- 5.1 In the event that FMD is detected at the zone or compartment, all consignment for export to Malaysia shall be rejected.
- 5.2 In the event that FMD is detected during meat inspection, the approved abattoir for export to Malaysia shall be suspended.
- 5.3 The approved abattoir shall be subjected to inspection by the Department of Veterinary Services Malaysia at any time as and when deemed necessary.

6. Suspension of Import

The Director General of Veterinary Services Malaysia may at any time when deemed necessary suspend the importation of the deboned and deglarded beef 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.

7. 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 14 January 2020)**