

REQUIREMENTS FOR THE IMPORTATION OF BEEF, MUTTON AND VENISON INTO MALAYSIA

- 1.0 Product** : Beef, Mutton and Venison
- 2.0 Types of Animals** : Cattle
- 3.0 Purpose** : Human Consumption
- 4.0 Country of Export** : Australia
- 5.0 Requirements for importation** :

1. Import Permit

The consignment of meat shall be accompanied by a valid import permit issued by the Director General of Malaysian Quarantine and Inspection Services Department (MAQIS) permitting the importation of such meat into the State(s) of Malaysia.

2. Veterinary Health Conditions

The consignment of meat shall meet the following health conditions as supervised by the competent authority of the Australian Government.

- 2.1. Australia is free from contagious bovine pleuropneumonia, bovine brucellosis, rinderpest, foot and mouth disease (without vaccination), haemorrhagic septicaemia, rift valley fever, lumpy skin disease, vesicular stomatitis and bovine tuberculosis for the past twelve (12) months prior to export.
- 2.2. Australia is recognized as having a negligible bovine spongiform encephalopathy (BSE) risk in accordance with the BSE chapter in current OIE Code.
- 2.3. Meat is derived from animals that have not originated from properties quarantined due to anthrax or any other infectious or contagious diseases.
- 2.4. Animals are able to be traced back to their property last husbanded.
- 2.5. The animals at the farm have not been fed with any kind of processed proteins derived from vertebrate animals, including fish and birds.
- 2.6. Slaughtering of animals were carried out at an abattoir approved by the Department of Veterinary Services, Malaysia (DVS).
- 2.7. Prior to slaughter, the animals have been examined (ante-mortem inspections) and found to be healthy and free from any clinical signs of infectious or contagious diseases.
- 2.8. The slaughtered animals were subjected to post-mortem meat examination and found to be free from foot and mouth disease and other infectious or contagious disease lesions in accordance with international standard of meat inspection procedures.
- 2.9. The carcass shall be dressed, eviscerated and processed at the DVS Malaysia approved abattoir before the meat is exported to Malaysia. Processing may include:

2.9.1 Boning of the carcase before the temperature at the thermal centre of the carcase is reduced to 20°C or;

2.9.2 Boning of the carcase following initial chilling

- 2.10. The carcasses should be processed, packed and stored at DVS approved processing plant under sanitary conditions.
- 2.11. The meat has met microbiological standards of Australia and is free from pathogens and other harmful contaminants and residues.
- 2.12. Every precaution had been taken to prevent contamination, treatment with preservatives /colouring matters or any other harmful material and that the meat is fit for human consumption.

3. Certification

3.1 Health Certification

The consignment of meat shall be accompanied by a veterinary health certificate certifying the above veterinary health conditions issued by the competent veterinary authority of Australia within 7 days prior to export;

The certificate contains details of the following:

- a. Export establishment number where slaughtered
- b. Name and address of the exporter
- c. Description of goods:
 - Number and kind of packages
 - Date of departure
 - Quantity of meat (kg)

3.2 Halal certification

The consignment of meat shall be accompanied by a Halal Certificate issued by Halal Certification Body recognized by JAKIM confirming that the slaughter of the animals has been done according to the Malaysian Protocol for Halal Meat and Poultry Production. Adequate precautions have been taken to prevent mixing with non halal conformance carcasses during slaughtering, deboning, chilling, freezing, packaging, storing, transportation and all other acts in connection with handling and consignment.

The certificate contains details of the following;

- a. Name and establishment number of the abattoir
- b. Description of meat;
 - Number and kind of packages
 - Date of slaughter
 - Quantity of meat (kg)

4. Transportation and Landing Place

- 4.1. 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.
- 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 products 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. The inner and outer packaging of the product must be labelled with logo of registered Islamic Organisation in Australia 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.
- 5.2. 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.

6. Suspension of Import

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

7. Right to Amend Import Regulations

The Director General of Veterinary Services Malaysia reserves the right to amend the above regulations at any time as he may deem necessary in consultation with the Australian competent authority and allowing appropriate time for transition and implementation.

**Department of Veterinary Services
Ministry of Agriculture and Food Industries
Malaysia
(Revised 14 January 2020)**