

## REQUIREMENTS FOR THE IMPORTATION OF TURKEY PRODUCTS INTO MALAYSIA

**1.0 Product** : Frozen whole turkey and parts

**2.0 Type of animal** : Turkey

**3.0 Purpose** : Human consumption

**4.0 Country of export** : Turkiye

### **5.0 Requirements for importation:**

#### **5.1 Import Permit**

Each consignment of frozen whole turkey and parts thereof shall be accompanied by a valid import permit issued by the Malaysian Quarantine and Inspection Services Department (MAQIS) permitting the importation of such products into Malaysia. **The import permit series number shall be present on the Veterinary Health Certificate.**

#### **5.2 Veterinary Health Certification**

Each consignment of frozen whole turkey and parts thereof shall be accompanied by an official veterinary health certificate in English issued by Government Veterinary Authority of Turkiye certifying that;

5.2.1 The country or part of the country or state of origin has been continuously free from Highly Pathogenic Avian Influenza (HPAI) and Low Pathogenic Avian Influenza (LPAI) of the H5 and H7 subtypes for the past twelve (12) months prior to and till the date of export.

5.2.2 The turkey was derived from a registered farm which is accredited to be free from *Turkey rhinotracheitis*, *Fowl Typhoid*, *Salmonella gallinarum* and *Salmonella enteritidis*; in the preceding twelve (12) months prior to export.

5.2.3 The frozen whole turkey and parts were derived from turkey that is kept and raised in an area (at least in the radius of 50km from the registered farm) where there has been free from Newcastle disease for at least 90 days before slaughter or since the hatching of the turkey.

5.2.4 The frozen whole turkey and parts were derived from turkey that had been subjected to ante-mortem and post-mortem inspection and were found to be healthy and free from any clinical sign of infectious or contagious diseases at the time of slaughter.

5.2.5 The turkey was slaughtered and processed in an approved slaughtering and processing plant (the name, address and establishment number of the slaughtering and processing plant as well as slaughter date and date of production must be clearly stated in the certificate) which has been inspected and approved for export by the Department of Veterinary Services (DVS) Malaysia and has been under continuous supervision of the competent veterinary authority of Turkiye.

5.2.6 The frozen whole turkey and parts must be free from pathogens and other harmful contaminants and other substances injurious to health.

5.2.7 The frozen whole turkey and parts thereof have been tested at random in an accredited laboratory and found to be free from residues of banned drugs and within the limit of approved drugs.

5.2.8 The frozen whole turkey and parts were stored under sanitary conditions at temperature of at least -18°C at the approved slaughtering and processing plant.

5.2.9 Every precaution had been taken to prevent contamination, treatment with preservatives/colouring matters or other foreign substances injurious to health and that the product is fit for human consumption.

### **5.3 Halal Certification**

**5.3.1** The consignment of frozen whole turkey and parts shall be accompanied by a Halal Certificate issued by Halal Certification Body recognized by Islamic Affairs Department Malaysia (JAKIM) confirming that the slaughter of the animals has been done according to the Malaysia 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.

**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;
  - Number of animal slaughtered
  - Date of slaughter
  - Date of Dispatch/bill of lading
  - Quantity of the frozen whole turkey and parts

### **5.4 Transportation and Landing**

**5.4.1** The refrigerated vehicle/container used for the transportation of frozen raw whole turkey and parts must be in hygienic conditions at -18°C.

**5.4.2** The refrigerated vehicle/container used for transportation is solely for halal products and should only carry the said product.

**5.4.3** Each consignment of frozen whole turkey and parts 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.

### **5.5 Labelling Requirement**

5.5.1 All frozen whole turkey and parts must be properly labelled of all types of packaging indicating establishment number of the abattoir and packing plant, batch number, date of production and type of slaughter (halal slaughter).

5.5.2 The frozen whole turkey and parts shall be labelled as frozen at temperature -18°C.

5.5.3 Halal frozen whole turkey and parts shall be identified and segregated in complete packaging, from non-Halal conformance product.

5.5.4 The inner and outer packaging of the product must be labelled with logo of registered Islamic Organization in Turkiye 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. Labels that are used must be stated clearly in English.

## **5.6 Other Conditions**

**5.6.1** All applications for importation of frozen raw whole turkey and parts thereof into Malaysia shall be made by writing officially direct to the Director General of Veterinary Services Malaysia. Application must be through the local agent or a Malaysian based/registered company.

**5.6.2** DVS Malaysia has the right to enquire for any documents or detail information's from the parties concerned. In the event that the applicants (importer or exporter) fail or unable to provide or to comply with any of the above requirements, DVS Malaysia has the right to reject or not to approve the application.

**5.6.3** The slaughtering or processing plant intended for export into Malaysia shall be subjected to inspection prior to approval. The inspection will be carried out by officials from DVS Malaysia and JAKIM and all costs incurred shall be borne by the parties concerned.

**5.6.4** The approved/registered slaughtering or processing plants will be subjected to re-inspection (review) by the respective authorities for every 2 years as and when deemed required. The Malaysian authorities have the right to either retain or withdraw the approval status from the registration.

**5.6.5** Frozen whole turkey and parts thereof imported into Malaysia shall be subjected to veterinary inspection by the authorized officer of MAQIS at the port of disembarkation/ point of entry on arrival in Malaysia. Random samples will then be collected for laboratory testing and DVS Malaysia has the right to reject, destroy or further detain any consignment when deemed necessary.

## **5.7 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 of the products 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.

## **5.8 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.

**Department of Veterinary Services  
Ministry of Agriculture and Food Security  
Malaysia  
(Revised 15 December 2023)**