

REQUIREMENTS FOR THE IMPORTATION OF FROZEN MEAT INTO MALAYSIA

- 1.0 Product** : Frozen Meat
- 2.0 Type of animal** : Cattle
- 3.0 Purpose** : Human consumption
- 4.0 Country of export** : Poland

5.0 Requirements for importation:

5.1 Import Permit

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

5.2 Veterinary Health Certificate

The consignment of frozen meat shall be accompanied by an official Veterinary Health Certificate in English issued by competent Veterinary Authority of Poland certifying that;

- 5.2.1 The country has been free from foot and mouth disease, anthrax, lumpy skin disease, bovine brucellosis, rift valley fever, 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 beef is derived from cattle which originates from farms which has been certified by the veterinary authority of Poland to be free from bovine tuberculosis, bovine viral diarrhoea, bovine infectious rhinotracheitis, Q fever, enzootic bovine leucosis and any other infectious or contagious diseases for the past twelve (12) months prior to export.
- 5.2.4 Slaughtering, 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).
- 5.2.5 Prior to slaughter, the cattle have been examined (ante-mortem inspections) as describe in Chapter 6.3 Terrestrial Animal Health Code and found to be healthy and free from any clinical signs of infectious or contagious diseases.

- 5.2.6 The slaughtered cattle were subjected to post-mortem meat examinations as describe in Chapter 6.3 Terrestrial Animal Health Code and found free from any infectious or contagious diseases lesion.
- 5.2.7 The meat has met microbiological standards and free from pathogens and other harmful contaminants and residues.
- 5.2.8 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.
- 5.2.9 The meat has 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.
- 5.2.10 The packed meat was stored under sanitary conditions at frozen temperature -18°C in the approved abattoir.
- 5.2.11 Every precaution had been taken to prevent contamination, treatment with preservatives/colouring matters or other foreign substances injurious to health and that the meat is 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 Poland 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 -18°C
- 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 meat 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 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 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
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