

REGULATIONS FOR THE IMPORTATION OF BEEF FROM USA AND CANADA

1. Source of cattle for slaughter

- 1.1 All animals should come from an area or farm certified to be free from Anthrax and Bovine Spongiform Encephalopathy (BSE)

2. Approved abattoir

- 2.1 Slaughter should be carried out at the approved abattoir(s).

3. Procedures to be adopted at the approved abattoir

- 3.1 All animals slaughtered should be subjected to ante-mortem and detail post-mortem inspection in accordance to meat inspection procedures.
- 3.2 All carcasses should be eviscerated, dressed and held at a temperature of 0-4 C for a minimum period of twenty four (24) hours at the approved abattoir(s) or cold storage(s) before the meat is processed, chilled or frozen for export to Malaysia.
- 3.3 The carcasses should be processed, packed and stored at an approved processing plant(s) under sanitary conditions.
- 3.4 The meat should not be contained any preservative, colouring matter or foreign substances and any other harmful material injuriuos to health.

4. Transport of meat

- 4.1 The consignment should be accompanied by the following documents :-
 - 4.1.1 A meat inspection certificate certifying that the meat has been derived from animals subjected to ante-mortem and post-mortem examination and had been found to be free from infectious and contagious diseases and that the meat is fit for human consumption and every precaution had been taken to prevent contamination or treatment with preservative, colouring matter or other foreign substances prior to export.

4.1.2 A halal certificate certifying that the slaughter of animals has been done according to Muslim rites and that all slaughtering, chilling, processing, transportation and all other acts in connection with handling and shipment of the meat has been done separately from other species of animals. The approved Islamic Associations are listed in Annex 2.

4.2 The vehicle/container used for the transportation of meat must be in hygienic condition and refrigerated.

4.3 Transportation should be directed to an approved destination through the International Port or Airport of the exporting country.

5. **Label**

All meat must be properly labelled indicating establishment number of the abattoir and packing plant; lot number, date of production and type of slaughter (muslim slaughter).

6. **Surrender of official documents in Malaysia**

All official and original documents required under this importation must be surrendered to the Director General of Veterinary Services Malaysia or to any officer assigned by him.

7. **Other conditions**

The premises (abattoir/processing plant/cold storage) shall be subjected to inspection and approval by the veterinary and religious authority of Malaysia. The approved abattoirs may be subjected to a review for every two years as and when deemed necessary.

Department of Veterinary Services, Ministry of Agriculture, MALAYSIA.

(Revised : December 1994)

(Empowered Under Section 8 of Animals Rules, 1962)