

## **CONDITIONS FOR THE IMPORTATION OF BEEF, MUTTON AND VENISON**

### **1. Source of cattle for slaughter**

- 1.1 All animals should come from countries free from Foot and Mouth Disease (FMD), Rinderpest and Anthrax.

### **2. Approved abattoir**

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

### **3. Procedures to be adopted at the approved abattoir**

- 3.1 The entire consignment for export to Malaysia at the abattoir holding yards must be rejected in the event that FMD or Rinderpest is detected. Reintroduction of animals for the purpose of export to Malaysia should only be undertaken after thorough disinfection of the holding yards under the supervision of competent veterinary authorities of the exporting country and not less than two weeks after disinfection has been completed.
- 3.2 All animals slaughtered should be subjected to detail post-mortem inspection in accordance to meat inspection procedures.
- 3.3 In the event that FMD is detected during meat inspection, the entire consignment for export to Malaysia must be rejected followed by disinfection of the abattoir and holding yards under the supervision of competent veterinary authorities of the exporting country.
- 3.4 All carcasses should be eviscerated, dressed and held at a temperature of 0-4 C for a minimum period of twenty four hours at the approved abattoir or Cold Storage before the meat is processed, chilled or frozen for export to Malaysia.
- 3.5 The carcasses should be processed, packed and stored at an approved processing plant under sanitary conditions.
- 3.6 The meat should not contain any preservative, colouring matter or foreign substances and any other harmful materials.

### **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 disease and that the meat is fit for human consumption and that every precaution had been taken to prevent contamination or treatment with preservative, colouring matter or other foreign substance prior to export.

4.1.2 A certificate certifying that the slaughter of the animals has been done according to Muslim rites and that all slaughtering, chilling, processing, transportation and all other acts in connection with handling and consignment of the meat should be done separately from the other species of animals.

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

4.3 Transportation should be done directly 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; batch number, date of production and type of slaughter (ie 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 or to any officers assigned by him.

## 7. **Other conditions**

The premises 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.

Department of Veterinary Services, Ministry of Agriculture, MALAYSIA.

**(August 26, 1992)**  
**(Empowered Under Section 8 of Animals Rules, 1962)**