

REGULATIONS FOR THE IMPORTATION OF BEEF FROM JAPAN INTO MALAYSIA

- A. Product : Frozen/chilled beef
- B. Country : Japan
- C. Purpose : Human consumption
- D. Regulations for importation :

1. Import Permit

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

2. Veterinary Health Certification

The consignment of beef shall be accompanied by an official Veterinary Health Certificate in English issued by competent Veterinary Authority of Japan within 7 days of export /departure date certifying that;

- 2.1 The country has been free from foot and mouth disease and bovine spongiform encephalopathy for the past twelve (12) months prior to and till the date of export.
- 2.2 The farm of origin has been certified by Veterinary Authority of Japan, free from bovine genital campylobacteriosis, johnes's disease, infectious bovine rhinotracheitis, bovine tuberculosis, bovine viral diarrhea and any other infectious or contagious diseases for the past twelve (12) month prior to export.
- 2.3 With regard to the bovine spongiform encephalopathy (BSE) status ;
 - 2.3.1 The exporting country is recognized by OIE as Negligible BSE Risk countries.
 - 2.3.2 The exporting country shall have a mandatory national cattle identification program that allows traceability of cattle.
 - 2.3.3 The exporting country shall have the regulations prohibiting the feeding of ruminant origin MBM, greaves and specified risk material (SRM) are banned from all animal feed.
 - 2.3.4 The sources of beef is from cattle originated from establishment or farm that the feed has been monitored during production by relevant competent authority of the exporting country for their source of animal feed used and consumed by the animal not contaminated with any meat and bone meal, greaves and required SRM.
- 2.4 Slaughtering and cutting were carried out at the abattoir approved by the Department of Veterinary Services (DVS), Malaysia. (the name, address and establishment number of the abattoir must be clearly stated in the certificate).
- 2.5 Prior to slaughter, the cattle have been examined (ante-mortem inspections) and found to be healthy and free from any clinical signs of infectious or contagious diseases.

- 2.6 The slaughtered cattle were subjected to post-mortem meat examinations and found free from any infectious or contagious diseases lesion in accordance to Standard Meat Inspection procedures of the exporting country.
- 2.7 The beef has met microbiological standards of Malaysia and free from pathogens and other harmful contaminants and residues.
- 2.8 The carcasses have been eviscerated, dressed and held in the chiller at a temperature of 0°C - 4°C for a minimum period of 24 (twenty four) hours with pH less than 6 at the approved abattoir.

*****Note: The 0°C- 4°C refers to the chiller temperature and the pH less than 6 refers to the beef.**

- 2.9 The beef have been packed hygienically using new packaging material and labeled indicating the name, address, establishment number of the approved abattoir and stamped with the batch number and date of slaughter.
- 2.10 The packed chilled beef were stored under sanitary conditions at chilled temperature of 0°C - 4°C at the approved abattoir **OR**;
- 2.11 The packed frozen beef were stored under sanitary conditions at frozen temperature of at least -18°C at the approved abattoir.
- 2.12 Every precaution had been taken to prevent contamination, treatment with preservatives / colouring matters or other foreign substances injurious to health and that the beef is fit for human consumption.

3. Halal Certification

- 3.1 The consignment of beef shall be accompanied by a Halal Certificate issued by registered Islamic Organization in Japan that has been approved by Malaysian Authority certifying that the slaughter of the cattle has been done according to Muslim rites and that all slaughtering, chilling, freezing, storing, transportation and all other acts in connection with handling and consignment have been done separately from the other species of animals.
- 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
 - Quantity of meat

4. Transportation and Landing Place

- 4.1 The refrigerated vehicle/container used for the transportation of the beef must be in hygienic conditions and at temperature of 0°C to 4°C for chilled or at -18°C for frozen.
- 4.2 The refrigerated vehicle/container used for transportation is solely for halal products and should only carry the said product.

- 4.3 Each consignment of beef 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 **OR**;
- 4.4 Each consignment of beef imported into Malaysia shall be carried by ship or aircraft or any vehicle through the third countries to the prescribed landing place or any other port or airport in Malaysia in a hermetically sealed container by the competent authority of Japan

5. Other Conditions

The approved abattoir shall be subjected to inspection by the Department of Veterinary Services Malaysia at anytime 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 of beef 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.

**Department of Veterinary Services
Ministry of Agriculture and Agro-Based Industry
Malaysia.
(Revised 25 August 2017)**