

ADDITIONAL CONDITION TO IMPORT OF MEAT PRODUCTS INTO SABAH

- A. Product Meat Products (patties, frankfurter, others)
- B. Origin West Malaysia
- C. Purpose Human Consumption

D. Requirements for importation :

1. Import License

Each consignment of meat products shall be accompanied by a valid import license issued by the Department of Veterinary Services (DVS) Sabah permitting the importation into Sabah

2. Veterinary Health Certificate

a. The veterinary certificate attesting that:

- i. the entire consignment of meat products come from animals which have been slaughtered in an approved slaughterhouse/ abattoir and have been subjected to ante- and post- mortem inspections for Foot and Mouth Disease and other infectious or contagious diseases lesions with favorable results;
- ii. the meat products have been processed to ensure the destruction of FMDV in accordance with on one of the procedures stated below.
- iii. the necessary precautions were taken after processing to avoid contact of the meat products with any potential source of FMDV.
- iv. The meat products was packed direct into satisfactory clean and sterilization packaging and fulfill the microbiological standards as stated below:

Food	Total Plate Count at 37° C for 48 hr.	Coliform Count at 37 ° C for 48 hr.	Escheria Coli Count
Meat and meat product ready for consumption, excluding meat and meat product in hermetically sealed containers.	10 ⁶ per g	5 x 10 per g	

3 Processing Requirement:

The meat products shall be processed and packed in the processing or packing plant that has a quality assurance program such as Veterinary Health Mark (VHM), HACCP or equivalent.

4. **Product requirement:**

The beef products have been through either one of the following procedures;

i. Canning

Meat and meat products are subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70 ° C for minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate FMDV.

ii. Thorough cooking

Meat, previously deboned and defatted, and meat products are subjected to a heat treatment that results in a core temperature of at least 70 ° C for a minimum of 30 minutes. After cooking, they should be packed and handled in such a way they are not exposed to a source of FMDV.

iii. Drying after salting

When *rigor mortis* is complete, the meat is deboned, treated with salt (NaCl) and 'completely dried'. It should be not deteriorate at ambient temperature. 'Completely dried' is defined as a moisture protein ration that is not greater than 2.25:1 or a water activity (Aw) that is not greater than 0.85.

iv. pH requirement

The meat products are treated in such way thus the final product pH is < 6.

5. **Halal certification**

- a. The consignment of meat products shall be accompanied by a Halal Certificate issued by JAKIM confirming that the slaughter of the animals has been done according to the Malaysian Protocol for Halal Meat and Poultry Production.
- b. 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.

6. **Packing & labelling requirement**

The meat products must be labelled with;

- i. name and address of the manufacturer
- ii. date of manufacture and expiry date
- iii. batch / lot number
- iv. Importer details.

7. **Transportation and landing**

Each consignment of beef products imported to Sabah shall be carried by ship or aircraft or any vehicle direct to the prescribed landing place or any other port in Sabah.

8. **Inspection and verification**

a. The approved plant or manufacturer shall be subjected to inspection by the Department of Veterinary Services Malaysia of Sabah at any time as and when deemed necessary.

b. Failure to comply with any of the above conditions will results in the consignment being rejected on arrival or on inspection on board ship; the consignment shall not be landed and the importer shall bear the cost of sending the consignment back.

9. **Sampling**

Samples of the beef products shall be taken by DVS Sabah enforcement officer in charge of inspection for testing as and when deemed necessary.

10. **Suspension of import**

The Director of Department of Veterinary Services, Sabah may at any time when deemed necessary suspend the importation of the beef 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 requirements.

11. **Right to amend import requirements**

The Director of Department of Veterinary Services, Sabah reserves the right to amend the above requirements at any time as he may deem necessary.