



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

Myrev19--09/03/2004

EXPORT REQUIREMENTS FOR MALAYSIA

(Peninsular, East--which includes states of Sabah and Sarawak)

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Products

1. Meat Products

- a. Fresh/frozen lamb/mutton carcass, primal cuts, as well as processed products from Malaysian- approved meat plants are eligible for export to Malaysia.
- b. Edible meat and meat byproducts (except beef), e.g., livers, spleens, hearts, brains and other edible parts are eligible for export provided Halal identity is maintained.
- c. All Federally inspected pork products are eligible to be exported.

2. Fresh/frozen poultry and poultry products*

B. Ineligible

1. All beef and beef products

SLAUGHTER REQUIREMENTS

Slaughter must be performed without stunning; however, the use of mushroom stunning devices is acceptable provided the brain is not penetrated (animals will be rejected if brain is penetrated). These stunning restrictions do not apply to swine.

LABELING REQUIREMENTS

Beef Lungs--Beef lungs must be undenatured and labeled according to section 325.8 of the MPI Regulations, i.e., "Beef Lungs - Not Intended for Human Food."

DOCUMENTATION REQUIREMENTS

A. Permit Requirements - Exporters must obtain a permit through the importer. A permit is issued by the Malaysian Department of Veterinary Services, permitting the importation of meat and meat byproducts and poultry and poultry byproducts into Malaysia. (It is not necessary for the USDA inspector to verify the permit.)

B. Certification Requirements

1. Obtain FSIS Form 9060-5 - All FSIS Form 9060-5 certificates must:

a. Be dated and have the signature and title of an FSIS veterinarian with degree and title (such as DVM or equivalent degree) printed or typed after the signature.

b. Be accompanied by a veterinary certificate on USDA letterhead stating:

(1) "Foot-and-Mouth disease has not existed since 1929, and Rinderpest has never existed in the United States."

(2) "The meat covered by this certificate originated from animals slaughtered in Est. _____ (No.)" (This statement is required only for bovine and ovine meat and meat byproducts which require a Certificate of Islamic (Halal) Slaughter).

(3) "Swine Fever (hog cholera) has not existed in the United States since 1978" (this statement is required only for pork and pork products).

2. Correct production and expiration dates must be verified by inspection prior to certification.

3. All poultry product - The following statement must be typed in the "Remarks" section of FSIS Form 9060-5:

"The (poultry) products were derived from (poultry) subject to ante-mortem and post-mortem examinations and have been found to be free from infectious and contagious disease. The (poultry) products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export. Foot-and-Mouth disease has not existed since 1929, and Rinderpest has never existed in the United States."

C. Certificate of Islamic Slaughter

1. In addition to FSIS certification, the exporters must obtain a Certificate of Islamic (Halal) Slaughter from a member of an approved Islamic Center or Islamic Organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled

"Halal." The certificate must be endorsed by an approved Islamic Center.

2. Pork products do not require a Certificate of Islamic (Halal) Slaughter.
3. Poultry/poultry products may be imported without Halal certification, but may not be marketed as Halal.

OTHER REQUIREMENTS*

- A. "Halal meat must be maintained separate and apart from non-Halal meat. Product shipped from a slaughter plant to a halal-certified processing plant must be identified, segregated, and accompanied by an Islamic Slaughter (Halal) Certificate. The slaughter plant management furnishing Halal meat to processing plants have the responsibility of informing the plant recipients that the meat must be kept identified and segregated from non-Halal Meat. Both the product and the processing plant must be certified Halal by Malaysian authorities."

PLANTS ELIGIBLE TO EXPORT

1. Bovine, Ovine, Porcine, and poultry slaughter and processing establishments and cold storage facilities are subject to inspection and approval by Malaysia. A list of establishments approved by Malaysia via this process is available in the FSIS Export Library or contact the FSIS Technical Service Center, Omaha Nebraska, (402) 221-7400. Requests for plant approval must be submitted to the FSIS Technical Service Center on FSIS Form 9080-3, fax (402)221-7479. Malaysia may also allow the entry of product from plants not on the approved list. Upon the request of the exporter, export certification may be issued for products originating or stored in Federal establishments not on the approved list. Exporters are advised to check with their importers to confirm the eligibility of particular establishments. Additional information regarding plant eligibility will be posted as it becomes available.
2. Halal certification must be issued by the registered Islamic Organization that has been accredited by the Malaysian Authorities. Routine follow-up inspections can be made by authorized Islamic authorities based in the U.S.

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