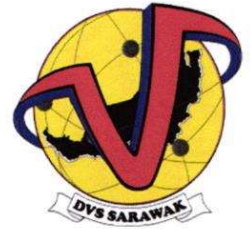




**JABATAN PERKHIDMATAN VETERINAR SARAWAK
DEPARTMENT OF VETERINARY SERVICES SARAWAK**

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Ruj. Tuan :
Ruj. Kami : (46)DVS/HQ/700-4/1/7 Vol. 4
Tarikh : 15 March 2023

To whom it may concern

Sir/Madam

DVS SARAWAK IMPORT CONDITIONS UPDATES

The above matter is hereby referred

2. Appended are updated import conditions for your actions. The import conditions will take effect on the date stated in the import conditions and Regulations For The Importation Of Frozen Buffalo Meat (Deboned And De-Glanded) From India With OIE Recognised Foot And Mouth Disease Free Zone Into Sarawak, Malaysia dated 19 January 2021 is **cancelled**.

4. Thank you for your attention and any further inquiries please contact Dr Chuo Hock Tieng at 082-628248 ext 247.

**'BERSATU BERUSAHA BERBAKTI'
'AN HONOUR TO SERVE'**

**(Dr Adrian Susin Ambud)
Pengarah Perkhidmatan Veterinar
Sarawak**

Internal Distribution

1. DDV VHC
2. ADVPH
3. ADAH
4. ADR
5. CEO
6. Head of Divisional Veterinary Office

**EMPOWERED UNDER SECTION 9 (1) OF THE
VETERINARY PUBLIC HEALTH ORDINANCE 1999**

**REGULATIONS FOR THE IMPORTATION OF FROZEN BUFFALO MEAT (DEBONED AND DE-
GLANDED) FROM INDIA WITH OIE RECOGNISED FOOT AND MOUTH DISEASE FREE ZONE
INTO**

**SARAWAK, MALAYSIA
(Effective 15 March 2023)**

- | | | | |
|-----------|-----------------------------------|----------|---|
| A. | Product | : | Buffalo Meat (Deboned and deglanded) |
| B. | Zone and Country of Export | : | Aurangabad, Maharashtra State, India |
| C. | Purpose | : | Human consumption |

D. Regulations for importation :

1) Source of buffalo for slaughter

All animals at the abattoir holding yards should come from farms certified by a competent veterinary authority of the Government of India to be healthy and free from Foot and Mouth Disease (FMD), Rinderpest and Anthrax for the past six months.

2) Procedures to be adopted at the approved abattoir

- a) Slaughter should be carried out at the approved abattoir and animals for slaughter should be examined daily from FMD and other infectious and contagious diseases.
- b) Feed for animals in the holding yards should be obtained from FMD free areas.
- c) The entire consignment for export to Sarawak 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 Sarawak should only be undertaken after thorough disinfection of the holding yards under the supervision of competent veterinary authority of the exporting country and not less than two weeks after disinfection has been completed.
- d) In the event that FMD is detected during meat inspection, the entire consignment for export to Sarawak must be rejected followed by disinfection of the abattoir and holding yards under the supervision of competent veterinary authority of the exporting country.

3) Certification

The consignment should be accompanied by the following documents:

- a) A certificate certifying that the animals in the holding yards are healthy and free from Foot and Mouth Disease, Rinderpest and Anthrax.
- b) The origin of buffalo is derived from **Maharashtra state** where an official control for FMD exists and approved by OIE.
- c) The country of origin for buffalo meat beside fulfilling requirement aforementioned in point a shall come from the country of origin free from Contagious Bovine Pleuropneumonia, Rift Valley Fever and come from the country of origin negligible Bovine Spongiform Encephalopathy.
- d) A meat inspection certificate certifying that the meat has been derived from animals subjected to ante-mortem and postmortem examination and had been found to be free from infectious and contagious diseases.
- e) That every precaution had been taken to prevent contamination with treatments preservatives, colouring matter or other foreign substances prior to export.
- f) A certificate that the meat comes from deboned carcass
 - i) from which the major lymphatic nodes have been removed,
 - ii) which prior to deboning, have been submitted to maturation at a temperature greater than +2°C -+10°C for a minimum period of 24 hours, following slaughter and in which the pH value was less than 6.0 when tested in the middle of both the longissimus dorsi muscle individually.
- g) The meat is free from parasitic infestation and pathogenic organism.
- h) The buffalo meat is in wholesome and passed sanitary requirement

4) An Official Halal certificate certifying that the slaughter of animals has been done according to Muslim rites and that all slaughtering processes, chilling, processing, transportation and all other acts in connection with handling and consignment of the meat has been done according to standard operating procedures and separated from the other species of animals.

- 5) Product inner and outer packaging must be labeled or clearly printed on the packing with
 - a) **Name and address of establishment number**
 - b) **Establishment number of the abattoir,**
 - c) **Batch number and date of slaughter**
- 6) The consignment must have official seal intact and untampered with in anyway on the container(s) and the **original** documents must be surrendered on arrival.
- 7) Upon arrival, all meat will be inspected and sampled at random at the port of entry and released only after the Sarawak Veterinary Authority is satisfied with the visual inspection, testing and documentation.
- 8) The consignment will be subjected to "Hold Test Release" to ensure it comply with the requirement
- 9) The premises where the meat is stored shall be subjected to inspection by the Department of Veterinary Services Sarawak (DVSS).
- 10) The consignment must not exceed the microbiological limits as below.

MEAT PRODUCTS

I. MICROBIOLOGICAL LIMIT			
Food & Food Products	Types of Tests	Microbiological Standard	Criteria Used
Uncooked / Raw Meat	Total Plate Count	2.5 million cfu/gm	Food Act 1983 / Food Regulations 1985
	Coliform	<2,400 MPN/gm	
	E. Coli	<250 MPN/gm	
	Staph. aureus	<250 MPN/gm	
	Salmonella spp. (25gm)	Not detected	
Cooked Meat / Valued Added Products	Total Plate Count	<100,000 cfu/gm	Food Act 1983 / Food Regulations 1985
	Coliform	<1,000 MPN/gm	
	E. Coli	<100 MPN/gm	
	Staph. aureus	<100 MPN/gm	
	Salmonella spp. (25gm)	Not detected	
II. PARACITIC CYSTS			
Food & Food Products	Types of Tests	Microbiological Standard	Criteria Used
Uncooked / Raw Meat	Cysticercus spp.	Not detected	Department of Veterinary Services Sarawak
	Sarcocystis	Not detected	

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