

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

**REGULATIONS FOR THE IMPORTATION OF COOKED OR HEAT-PROCESSED PORK PRODUCTS INTO
SARAWAK, MALAYSIA
(Effective from 3 April 2023)**

- A. Animal product : Cooked, heat-processed and hermitically sealed (canned) pork products
B. Country of export : All countries
C. For the purpose of : Human Consumption
D. Regulation for Importation: -

1) Import Permit

Each consignment cooked and Heat-processed pork products shall be accompanied by a valid import permit issued by the State Veterinary Authority, Department of Veterinary Services Sarawak permitting entry into Sarawak, Malaysia.

2) Veterinary Health Certification

Each consignment of cooked and heat-processed pork products shall be accompanied by the following certificates dated within thirty (60) days of import: -

- a) Veterinary Health Certificate signed by competent veterinary officer certifying: -
- That the products are exported from Foot and Mouth Disease (FMD) & African Swine Fever (ASF)-free country/zone, the products have been subjected to heat treatment that is sufficient for inactivation of FMD & ASF virus in accordance with World Organization For Animal Health (WOAH) guidelines.
 - The products were derived from animals which have not been swill-fed.
 - The pork products were derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from any signs suggestive of and tested free from ASF and FMD.
 - The ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians.
 - The retort processed meat products (e.g. canned meat) have been heat treated to at least 120°C (sterilising process with sterilising value of not less than Fo3) to sterility in hermetically sealed containers and are stable on-shelves at ambient temperatures.
 - That the cooked and heat-processed pork products were processed, packed and stored under sanitary condition and do not contain any preservative or colouring matter not permitted under the Food Act, 1983 and Food Regulations, 1985 and residue or any foreign substance or harmful material injurious to health and that every precaution had been taken to prevent contamination during processing, packing, storing and handling prior to export;
 - That the cooked and heat-processed pork products are wholesome and fit for human consumption.

3) Meat Safety and Quality

- a) For cooked meat products ready for consumption, excluding meat and meat products in hermetically sealed containers, the microbiological limits are as stated below and should also be **negative** for *Salmonella spp.*, *Campylobacter jejuni*, *Listeria monocytogenes*;-

Food & Food Products	Types of Tests	Microbiological Standard	Criteria Used
Sealed (canned) pork products	Coliform	< 50 MPN/gm	Food Act 1983 / Food Regulations 1985
	E. coli	< 3 MPN/gm	
	Staph. aureus	< 3 MPN/gm	

4) Testing on arrival.

- a) The consignment may be subjected to sampling and testing upon declaration.

5) Surrender of Official Documents in Sarawak.

- a) Upon arrival in Sarawak, Malaysia all official documents required under each importation shall be surrendered for verification to the State Veterinary Authority, Sarawak or to any authorized officer assigned by State Veterinary Authority, Sarawak.

6) Amendments

- a) The State Veterinary Authority reserves the right to amend or revise further rules and regulations pertaining to the import of said products into Sarawak if there are changes in the State import policy, or for any reason, as and when deemed necessary.

State Veterinary Authority, Sarawak
Tel: 082-628248, 082-628249, 082-628250 & 082-628255
Fax: 082-628227(DVS HQ) 082-629628(DVS KCH)