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Post: Kuala Lumpur

Report Category: FAIRS Subject Report

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Report Highlights:

The increase in economic growth and disposable income in countries with large Muslim populations presents an opportunity for U.S. agricultural exporters. Globally, Muslims spent an estimated $1.13 trillion on food products in 2019, and with an expected continued annual growth rate of 3.5 percent between 2019 and 2024, spending is forecast to reach $1.38 trillion per year by 2024. Malaysia’s population has a significant pool of engaged consumers with evolving eating habits and growing consumption of imported food and beverages. The Malaysian hotel, restaurant, and institutional food service sector and the ingredient processing sector present great opportunities for U.S. halal agricultural exports. This report provides a general overview on halal and a spotlight on Malaysia, its relevant regulations, the Malaysian halal authority, and approved U.S. halal certifiers.
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SECTION I. Global Overview of Halal and Market Trends

*Halal* (in Arabic،halāl) means “permitted or allowed,” and Islamic law dictates that Muslims follow halal standards when consuming goods and services. The Codex Alimentarius Guidelines for the Use of the Term Halal (CAC/GL 24-1997) notes halal must:

- Not consist of or contain anything which is considered to be unlawful according to Islamic Law;
- Have not been prepared, processed, transported, or stored using any appliance or facility that was not free from anything unlawful according to Islamic Law; and
- Have not in the course of preparation, processing, transportation, or storage been in direct contact with any food that fails to satisfy the previous two requirements.

Traditionally, the scope of mandatory halal compliance was limited to beef, lamb, and poultry, with a few importing countries also requiring halal attestations for dairy products; however, countries like Indonesia and Pakistan have expanded their definition of halal agricultural goods to include processed foods.

Concerning slaughter practices, although each halal market may have a different interpretation for an animal slaughter to be deemed halal, Codex guidelines also suggests:

- The person should be a Muslim who is mentally sound and knowledgeable of the Islamic slaughtering procedures;
- The animal to be slaughtered should be lawful according to Islamic law;
- The animal to be slaughtered should be alive or deemed to be alive at the time of slaughtering;
- The phrase “Bismillah” (In the Name of Allah) should be invoked immediately before the slaughter of each animal;
- The slaughtering device should be sharp and should not be lifted off the animal during the slaughter act; and
- The slaughter act should sever the trachea, esophagus, and main arteries and veins of the neck region.

Islamic law also stipulates that all sources of food are lawful except the following, including products and derivatives which are considered unlawful: pigs, pests, animals not slaughtered according to Islamic law, blood, alcoholic drinks, and toxic plants. According to different schools of Islamic thought, minor differences in opinion also exist in the interpretation of lawful and unlawful animals and in the slaughter act. Manufacturers and producers interested in exporting into a country’s halal market should therefore work with their importing partners to understand the halal requirements of that country before shipping product.

Aside from food and beverages, beauty and personal care products can also be deemed halal. Furthermore, the 2020/2021 State of the Global Islamic Economy Report produced by the research firm Dinar Standard mentions that the Organization of Islamic Cooperation’s (OIC) standardization body, the Standards and Metrology Institute for Islamic Countries (SMIIC), is working toward halal pharmaceutical certification (for more information from the report, please refer to this page).

Global Halal Market Trends

Currently there are 1.9 billion Muslims around the world, and about one in four people adhere to the Islamic faith. According to research by Dinar Standard, Muslims spent an estimated $2.02 trillion on halal products and services, ranging from food to tourism. For agriculture, Muslims spent an estimated $1.13 trillion on food products in 2019. The continued annual growth rate for halal food is expected to be 3.5 percent between 2019 and 2024, with the estimated value forecasted to reach $1.38 trillion per year in 2024.
The main drivers of halal growth can be attributed to the Islamic world’s:

- A growing Muslim population. According to the Pew Research Center, if the current trends continue, the religion “will nearly equal Christianity by 2050 before eclipsing it around 2070”;
- Economic growth; and
- Increased disposable income.

The combination of economic growth and greater disposable income in countries with large Muslim populations has led to growth in tourism and travel which adheres to the Islamic faith. Halal-based tourism includes halal-certified food at hotels and restaurants, which offers a special opportunity for U.S. exporters that cater to this sector. Currently, the Dinar Standard’s Islamic Economic Report points to Indonesia, Bangladesh, Egypt, Nigeria, and Pakistan as the top five halal food consumer markets with high market potential.

To access these halal markets, it is important for U.S. agricultural producers and exporters to understand every aspect of how each country regulates halal, from the facility registration process to product certification.

SECTION II. Spotlight on Malaysia
Market Dynamics and Scope of Halal Trade

In 2019, Malaysia’s per capita gross domestic product was $11,400, according to the World Bank. The multi-ethnic country has progressed from an agricultural and commodity-driven economy to a manufacturing, export-focused economy, spurred on by high technology, knowledge-based, and capital-intensive industries. Energy, palm oil, light manufacturing, and financial services remain key economic drivers.

Malaysia has a significant pool of engaged consumers with evolving eating habits and growing consumption of imported food and beverages. The population of 31.9 million is relatively young and educated, and citizens tend to prefer dining out rather than staying in. More than half of the population belongs to the middle-to-high-income group, with growing purchasing power and increasingly sophisticated, modern lifestyles. This leads to greater consumption of imported food and beverages from western countries.

Malaysia has a wide variety of dining establishments, including full-service restaurants, fast food restaurants, cafes, food stalls, food courts, eat-in bakeries, and bars. Most restaurants provide Asian cuisine, with Chinese dominating mid- and high-end restaurants.

With rising urbanization, changing lifestyles, and women increasingly working outside of the home, consumers also want the convenience of dining out, boosting demand in the food service sector. To meet growing demand and to keep abreast of trends, foodservice outlets continuously seek new ways to use social media tools and launch promotions and advertising campaigns to expand market share. However, rising operational and raw material costs are likely to be passed down to consumers.

In 2020, the United States was Malaysia’s fifth largest supplier of consumer-oriented food and beverage products, with total sales reaching $562 million for the year. Top U.S. products in the market include prepared foods, dairy, potatoes, fresh fruit, tree nuts, pet food, and poultry.

1 https://www.pewforum.org/2015/04/02/religious-projections-2010-2050/
To ensure full access to the Malaysian market, halal certification is strongly recommended for all imported food and beverage products. Malaysia’s population is 60 percent Muslim, and the demand for halal foods by Malaysian consumers continues to increase. Furthermore, the majority of hotels, restaurants, and catering services work to ensure halal certification, regardless of whether it is actually required for the respective product.

Note that products generally considered already halal, such as fresh fruit and fish, do not require halal certification. In Malaysia and elsewhere, more and more processed products, such as frozen and dehydrated products, are expected to be halal certified. This includes food additives such as colors, preservatives, emulsifiers, and flavor enhancers.

While current exports are limited, excellent opportunities for U.S. halal products exist in the market, provided U.S. exporters can obtain the required Malaysian halal certifications (see Tables 1 and 2).

<p>| Table 1: U.S. Market Size for Halal Products by Value and Market Share in Malaysia in 2020 |
|----------------------------------|----------------|----------------|--------------------------------|----------------|
| Product                        | Total Value  | Major Suppliers                      | Competition                                                                 | Domestic Supplier Situation                                   |
| Dairy Products                 | $1.6 billion | New Zealand: 29%                      | Australia and New Zealand are traditional suppliers and enjoy free trade agreements with Malaysia. | Domestic dairy companies have strong brand name recognition among consumers. |
|                                |              | Thailand: 12%                         | The United States is a top supplier of whey.                                   |                                                               |
|                                |              | U.S.A.: 10%                           |                                                               |                                                               |
|                                |              | Australia: 10%                        |                                                               |                                                               |
| Fresh/Chilled/Frozen Beef and Beef Products | $529 million | India: 75%                           | Major foreign suppliers have a significant portion of their beef industry halal certified for export to Malaysia. | Inadequate supply of local beef. |
|                                |              | Australia: 14%                        | Beef from India is very cheap and serves the low-end outlets.                |                                                               |
|                                |              | New Zealand: 5%                       | Australia dominates the higher-end hotel, retail, industrial (HRI) market.   |                                                               |
|                                |              | Brazil: 4%                            |                                                               |                                                               |
|                                |              | United States: 0.1%                   |                                                               |                                                               |
| Tree Nuts                      | $183 million | Indonesia: 39%                        | Imported nuts are in increasingly strong demand for use in the bakery industry. | Limited local production.                                    |
|                                |              | United States: 19%                    |                                                               |                                                               |
|                                |              | China: 13%                            |                                                               |                                                               |
|                                |              | India: 7%                             |                                                               |                                                               |
| Frozen Vegetables              | $122 million | United States: 47%                    | U.S. frozen potatoes are in strong demand for retail and HRI sectors.       | There is a large market for chilled and frozen processed vegetables, particularly potatoes. |
|                                |              | Netherlands: 15%                      |                                                               |                                                               |
|                                |              | Belgium: 13%                          |                                                               |                                                               |</p>
<table>
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<tr>
<th>U.S. Products</th>
<th>2020 Import Value (January - December) (million USD)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dairy</td>
<td>$156.90</td>
</tr>
<tr>
<td>Prepared Food</td>
<td>$108.70</td>
</tr>
<tr>
<td>Processed Vegetables</td>
<td>$52.70</td>
</tr>
<tr>
<td>Processed Fruit</td>
<td>$24.50</td>
</tr>
<tr>
<td>Beef and Beef Products</td>
<td>$0.60</td>
</tr>
</tbody>
</table>

**Source:** U.S. Census Bureau Trade Data

### Fast Food Restaurants

American-style (family-style restaurants, which mainly operate in chains), Italian, and French are the most prominent cuisines in non-Asian restaurants. Turkish, Persian, and Lebanese restaurants are also common, but American franchises dominate, with 18 operating, including Chili’s, TGI Fridays, Tony Roma’s, and Red Lobster. These major franchise players have more than 30 outlets throughout Malaysia. American franchises also lead in the local fast-food sector. A&W was the first American franchise in Malaysia, followed by KFC and McDonald’s. There are more than 1,000 fast food outlets throughout Malaysia and halal certification is prominently featured (see Figures 1-3). All major fast-food chains in Malaysia are halal certified to ensure full access to consumers.
Figure 1: U.S. Fast Food Chains across Malaysia with Halal Logos at their Establishments

KFC Malaysia

McDonalds Malaysia

Source: FAS Kuala Lumpur

Figure 2: American Brands Using Halal Certification in their Promotional Campaigns

Source: FAS Kuala Lumpur
Figure 3: Halal-Certified American Brand Soft Drinks

Source: FAS Kuala Lumpur

For more information on exporting to Malaysia, please read the latest Exporter Guide.

Food Processing

The Malaysian food processing industry represents 12 percent of the country’s manufacturing output and is growing at a pace of roughly 3 percent per year. Several multinational companies have regional production facilities in and around Kuala Lumpur and the Government of Malaysia has identified the food processing industry as a critical sector for future economic growth. There is strong potential for U.S. exports of halal food ingredients for food manufacturing in Malaysia due to inadequate local supply. The baking industry and food manufacturers use halal-certified processed fruits, such as canned blueberries, as well as edible nuts. Furthermore, Malaysia processes imported ingredients into halal agricultural products intended as exports for the global market. According to the Halal Development Corporation, in 2021, Malaysia’s halal exports will see moderate growth of 3 percent to $10 billion. For more information on opportunities for U.S. exporters in this sector, please read the latest Food Processing Ingredients Report.

SECTION III. Malaysia Halal Regulations

Malaysian halal standards are governed by the Department of Islamic Development Malaysia (JAKIM) and the country is seeking to acquire the reputation that its halal compliance is more consistent than that of other Islamic countries. Foreign beef, lamb, and poultry plants and dairy manufacturers intending to export to Malaysia must be accredited halal by JAKIM.

In recent years, expectations for halal certification in food products has extended beyond meat and dairy products to other products such snacks, confectionery, and bakery products, including frozen and dried fruits and vegetables and tree nuts. As noted above, although it is not mandatory for these products to be certified halal, the Malaysian government and many companies are also marketing halal standards as a benchmark for quality, hygiene, and safety, with halal certificates adding marketing value. Therefore, most foodservice operators and food manufacturers are inclined to ask for halal certificates for non-meat-based and non-dairy-based food products and ingredients.

For U.S. exporters, halal certification is to ensure that their products are in compliance with halal requirements stipulated in the standards for production, preparation, handling, and storage of halal food.
and must be verified through site inspection, as deemed necessary by JAKIM or the U.S.-based certifying body that is entrusted by the Malaysian government to carry out specified work according to the prescribed requirements.

All meat, processed meat products, poultry, and eggs and egg products must also originate from plants inspected and approved by the Ministry of Agriculture’s Department of Veterinary Service (DVS). For more information on the Malaysian Standard for Halal Food, Production, Preparation, Handling and Storage, please click here.

**U.S. Processed Food Products in Malaysia**

For all U.S. processed food products that are non-meat based, except pork products, halal certification is voluntary. The majority of high-end retail supermarkets offer a variety of imported processed foods, snacks, and confectionaries, but for full market access, halal certification is highly recommended. Halal certification for processed products usually does not require a site audit.

**U.S. Fish and Seafood Products in Malaysia**

Fresh fish and seafood products do not require halal certification, and halal certification is not mandatory for processed fish and seafood products. However, many importers do require halal certification for processed fish and seafood products to ensure full market access, especially if destined for the food service sector.

**U.S. Dairy Products in Malaysia**

DVS implemented a requirement for facility and product registration for imported milk and milk products (except fresh liquid milk), effective March 31, 2018. "Regulations for the Importation of Milk and Milk Products into Malaysia" requires that foreign producers and exporters of dairy products register with DVS and requires halal certification prior to receiving an import permit. To obtain an application to register either a dairy facility or a new product with DVS, manufacturing facilities and/or exporters must fill out this form and submit it to DVS directly or through FAS/Malaysia.

For further information on the registration of dairy product facilities exporting to Malaysia, please click here.

**Beef, Poultry, Lamb, and Poultry Products**

Animal-based products, except pork, require halal certification and the plant is subject to inspection and audit by both DVS and JAKIM. For the purpose of the importation approval, JAKIM and DVS will conduct inspections or audits of the abattoirs and processing plants. JAKIM will inspect in terms of halal, and DVS will inspect in terms of animal health and food safety.

For the purpose of auditing, the requirements outlined in the Malaysian Standard Halal Food, Production, Preparation, Handling and Storage – General Guidelines (MS 1500:2009) and Malaysian Protocol for the Halal Meat Production will be used to ensure that all plants comply with standards and protocols. It is important to note that the Malaysian halal slaughtering standards differ from standards in other Islamic countries.

Foreign halal certification bodies that are recognized and approved by JAKIM will monitor and execute a supervisory role in halal matters at the plant-level. This does not preclude Malaysian authorities from carrying out follow-up inspection visits.
Currently one turkey plant and one meat processing plant are certified to export to Malaysia. Although U.S. poultry and meat fetch premium prices and demand is strong among expatriates and fine dining restaurants, the lack of interest, possibly due to Malaysia’s market size and the required financial commitment, limit the supply of both products. For further export requirements, please refer to the FSIS Export Library.

In January 2021, DVS enforced new halal labeling requirements for chilled and frozen beef. Please refer to the GAIN report “New Labeling Requirements for Chilled and Frozen Beef” for more information.

Export Requirements for Meat Slaughter

JAKIM developed the “Malaysia Protocol for the Halal Meat and Poultry Productions” to provide clear guidance in the production of halal meat, poultry, and value-added halal meat-based products. The protocol covers practical guidelines for abattoir and poultry processing plants on stunning methods, slaughtering, further dressing process, and storage and transportation of halal meat, poultry, and their products.

The abattoir/slaughterhouse:

- Must be a dedicated halal establishment/facility for production of halal meat, poultry, and their products
- Approved establishments shall be dedicated to produce halal meat, poultry, and their products throughout the entire supply chain, from slaughtering until transportation, according to sharia law at all times
- Facilities should include or have close by: slaughter area; area for emergency slaughter; scalding area; refrigeration area, including chiller, blast freezer, or freezer; condemned meat area and space for holding suspect meat, offal, gut, tripe area, hide and skin area; cutting room; packaging room; dispatch area; amenities for personnel; veterinary officer’s room, preferably including a laboratory; and accommodation for animals awaiting slaughter, called lairage
- Non-halal products from other sources are prohibited from entering the establishment
- The establishment must establish an internal halal control system to ensure the effectiveness and implementation of the halal system
- All storage facilities including the chiller, blast freezers, and other storage rooms must be part of the approved establishment and of the same address

Details on the Malaysian Protocol on Halal Meat production and application can be downloaded here.

SECTION IV. JAKIM and Approved Foreign Halal Certification Bodies

Currently, JAKIM is the only authorized entity allowed to issue halal certification for the domestic food industry. Its responsibility includes ascertaining the halal status of products, which involves, but is not limited to, official site inspections of manufacturing plants/slaughterhouses, as well as examining the halal status of raw materials, including how they are sourced and maintained. In the United States, JAKIM has appointed three halal certifiers to inspect and certify halal compliance for food and beverage exports to Malaysia: the Islamic Food and Nutrition Council of America (IFANCA); the Islamic Services of America (ISA); and the American Halal Foundation (AHF).

Foreign Halal Certification Bodies

For the purpose of halal certification, JAKIM has to ascertain the halal status of the product at every stage and can carry out an official site inspection of the plants purposely to examine how the halal status of raw
materials is maintained and monitored at all times. Recognition is based on the capability of foreign halal certification bodies to comply with Malaysian procedures and guidelines; however, JAKIM will do site audits (in addition to DVS) and reserves the right to request a site audit on all non-meat-based products as and when necessary.

Requirements for Recognition as a Foreign Halal Certification Body:

- JAKIM-recognized and registered in the country
- Have permanent membership, including sharia expertise
- Engage a technical expert/food scientist
- Agree to comply with halal certification requirements or other requirements recommended or approved by JAKIM
- Agree to allow officers from JAKIM to carry out an audit on its organization at any time
- Be owned by Muslims

The certification body can apply directly to JAKIM using form [JAKIM (S)/ (22.00)/72/1], enclosing the following documents:

- Certification body profile and a copy of registration document with the local authority
- Type of services and social activities of the certification body
- Record of past and current activities on halal certification and monitoring services to the abattoirs and processing plants
- List and qualification of Muslim professional workers
- Sample of halal certificate and logo used by the certification body
- Halal certification and monitoring procedures

SECTION V. Labeling Requirements and Import Procedures

Malaysia's Food Act 1982 and Food Regulations of 1985 govern food safety and quality control, including food standards, food hygiene, food import/export, food advertisement, and accreditation of laboratories. The Food Safety and Quality Division (FSQD) of the Ministry of Health (MOH) is charged with implementing and enforcing the law under these statutes. FSQD implements an active food safety program, which includes routine compliance, sampling, food premises inspection, food import control activity, and licensing specified food substances. FSQD also monitors for specific food contaminants and approves food labels.

For further labeling requirements, please refer to the Malaysia Food and Agricultural Import Regulations and Standards (FAIRS) Annual Country Report 2020, [here](#).

**Halal Packaging and Labeling**

I. Every packaging label should be printed prominently, clearly, and indelibly (i.e. stickering is not allowed). The packaging must contain information according to the rules, act, and related standards; amongst which are:
   a. Name of product
   b. Malaysia Halal Logo with the Malaysia Standard (MS) number and the file reference number (the last 10 digits)

Example: Food Product Category

![MS1500: 2009](image-url)
c. Net content in metric measurement
d. Name and address of manufacturer, importer and/or distributor and its trade mark
e. List of ingredients
f. Coding number to show the date and/or production batch number and expiry date
g. Country of origin

II. Labeling and advertising must not contravene the principles of Sharia Law and shall not highlight indecency which contradicts Sharia law

III. The Malaysia Halal Logo cannot be used on promotional products in conjunction with non-Islamic religious festivals or together with non-Islamic religious emblems

IV. The name of product does not use the word “halal” or names with elements of religion and god

V. The packaging material shall not be made from materials which are classified as najs or non-halal sources
APPENDIX I. Contact Information

Key Contacts

A) USDA Foreign Agricultural Service Malaysia

Office of the Agricultural Affairs
Embassy of the United States of America
376, Jalan Tun Razak
Kuala Lumpur, Malaysia 50400
Tel: (011-60-3) 2168-5082
Fax: (011-60-3) 2168-5023
E-mail: AgKualaLumpur@fas.usda.gov

B) U.S. Dairy Export Council

20 Martin Road
Seng Kee Building, #08-01
Singapore 239070
Tel: (65) 6230 8550
Fax: (65) 6235 5142
Contacts: Dalilah Ghazalay, Regional Director, SEA Marketing & Operations
Email: dali@dairyconnect.biz

C) U.S. Grains Council

50 Jalan Dungun Damansara Heights
Kuala Lumpur, Malaysia
Tel: (60) 3 2093 6826
Fax: (60) 3 2273 2052
Contact: Manuel Sanchez, Regional Director—South & Southeast Asia
Email: sea-oceania@grains.org

D) U.S. Meat Export Federation

627 A Aljunied Road
#04-04 Biztech Centre
Singapore
Tel: (65) 6733 4255
Fax: (65) 6732 1977
Contact: Sabrina Yin, Regional Director
Email: singapore@usmeff.com.sg

E) USA Poultry and Egg Export Council

541 Orchard Road, #15-04 Liat Towers
Singapore
Tel: (65) 6737 1726
Fax: (65) 6737 1727
Contact: Margaret Say, Regional Director  
Email: usapec_sing@pacific.net.sg

F) Raisin Administrative Committee, Food Export-Midwest, Food Export-Northeast, and the Western United States Agricultural Trade Association

48 Toh Guan Road East  
#02-129 Enterprise Hub  
Singapore  
Tel: (65) 6515 6113  
Fax: (65) 6278 4372  
Contact: Richard Lieu and Chuah Siew Keat  
Emails: richardlieu@lieumktg.com.sg; siewkeat@lieumktg.com.sg

G) U.S. Soybean Export Council

541 Orchard Road, #11-03 Liat Towers  
Singapore  
Tel: (65) 6737 6233  
Fax: (65) 67375849  
Contact: Timothy Loh, Director  
Email: TLOh@ct.ussec.org

H) U.S. Wheat Associates

541 Orchard Road, #15-02 Liat Towers  
Singapore  
Tel: (65) 6737 4311  
Fax: (65) 6733 9359  
Contact: Matt Weimar, Regional Vice President for South Asia  
Email: InfoSingapore@uswheat.org

I) Malaysia Government Websites:

Ministry of Health Food Safety and Quality Division: http://fsq.moh.gov.my/fsq/ms/  
Ministry of Agriculture Department of Veterinary Services: www.dvs.gov.my  
Ministry of Finance Customs Headquarters: http://www.customs.gov.my
## Contact Information for JAKIM-Appointed Foreign Halal Certification Bodies

<table>
<thead>
<tr>
<th>Organization and Address</th>
<th>Contact</th>
<th>Halal Logo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Islamic Food and Nutrition Council of America (IFANCA)</td>
<td>Dr. Muhammad Munir Chaudry</td>
<td><img src="image" alt="IFANCA Logo" /></td>
</tr>
<tr>
<td>5901 N. Cicero Ave, Suite 309</td>
<td>Tel: +1 (773) 283-3708</td>
<td></td>
</tr>
<tr>
<td>Chicago, Illinois 60646</td>
<td>Fax: +1 (773) 283-3973</td>
<td></td>
</tr>
<tr>
<td>IFANCA Halal Research Center 777</td>
<td>Tel: +1 (847) 993-0034 ext. 203</td>
<td></td>
</tr>
<tr>
<td>Busse Highway</td>
<td>Fax: +1 (847) 993-0038</td>
<td></td>
</tr>
<tr>
<td>Park Ridge, Illinois 60068</td>
<td>Mobile: +1 (773) 447-3415</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Email: <a href="mailto:contact@ifanca.org">contact@ifanca.org</a></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Website: <a href="http://www.ifanca.org">www.ifanca.org</a></td>
<td></td>
</tr>
<tr>
<td>Islamic Services of America (ISA)</td>
<td>Mr. Timothy Abu Mounir Hyatt</td>
<td><img src="image" alt="ISA Logo" /></td>
</tr>
<tr>
<td>P.O Box 521</td>
<td>Managing Director</td>
<td></td>
</tr>
<tr>
<td>Cedar Rapids, Iowa 52406</td>
<td>Tel: +1 (319) 362-0480</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fax: +1 (319) 366-4369</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Email: <a href="mailto:thyatt@isahalal.org">thyatt@isahalal.org</a></td>
<td></td>
</tr>
<tr>
<td></td>
<td><a href="mailto:islamicservices@isahalal.org">islamicservices@isahalal.org</a></td>
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<tr>
<td></td>
<td>Website: <a href="http://www.isahalal.org">www.isahalal.org</a></td>
<td></td>
</tr>
<tr>
<td>American Halal Foundation (AHF)</td>
<td>Mr. Mohammad Mazhar Hussaini</td>
<td><img src="image" alt="AHF Logo" /></td>
</tr>
<tr>
<td>10347-C Heritage Isles Golf &amp; Country Club</td>
<td>President</td>
<td></td>
</tr>
<tr>
<td>Plantation Bay Drive</td>
<td>Tel: +1 (630) 759-4981</td>
<td></td>
</tr>
<tr>
<td>Tampa, Florida 33647</td>
<td>Fax: +1 (603) 310-8532</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Email: <a href="mailto:mahussaini@halalfoundation.org">mahussaini@halalfoundation.org</a></td>
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</tr>
<tr>
<td></td>
<td>Website: <a href="https://halalfoundation.org/">https://halalfoundation.org/</a></td>
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Source: JAKIM - The Recognized Foreign Halal Certification Bodies & Authorities
### APPENDIX II. List of Halal Export Certificates Required by Malaysia

<table>
<thead>
<tr>
<th>Product(s)</th>
<th>Title of Certificate</th>
<th>Attestation Required on Certificate</th>
<th>Purpose</th>
<th>Requesting Ministry</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) Milk and Milk products</td>
<td>Export Certificate for Animal Products (VS FORM 16-4 MAR 2010)</td>
<td>Please refer to Section III: Specific Attestations Required on Export Certificate(s)</td>
<td>Health and Veterinary</td>
<td>Ministry of Agriculture, Malaysia</td>
</tr>
<tr>
<td></td>
<td>OR Sanitary Certificate for Exports from USDA, Agricultural Marketing Service</td>
<td></td>
<td></td>
<td>&amp; Ministry of Health, Malaysia</td>
</tr>
<tr>
<td></td>
<td>Halal Export Certificate</td>
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<td>Department of Islamic Development Malaysia (JAKIM)</td>
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<tr>
<td></td>
<td>Additional certificate for soft cheeses:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Certificate of Analysis for Listeria Monocytogenes by Competent Authority of the Exporting Country</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(2) Beef</td>
<td>Halal Export Certificate</td>
<td>Please refer to the FSIS Export Library</td>
<td>Health and Veterinary</td>
<td>Ministry of Agriculture, Malaysia</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>&amp; Ministry of Health, Malaysia</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Department of Islamic Development Malaysia (JAKIM)</td>
</tr>
<tr>
<td>(3) Poultry bird carcasses, products or part thereof (frozen, dried, dehydrated, salted, pickled, smoked or value-added)</td>
<td>Meat and Poultry Export Certificate of Wholesomeness (FSIS Form 9060-5)</td>
<td>Halal Export Certificate</td>
<td>Halal Certification of Islamic Development Malaysia (JAKIM)</td>
<td></td>
</tr>
<tr>
<td>---</td>
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<td>---</td>
<td>---</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Please refer to FSIS Export Library: Meat and Poultry Export Requirements for Malaysia</td>
<td>Veterinary and Health</td>
<td>Ministry of Agriculture, Malaysia &amp; Ministry of Health, Malaysia</td>
<td>Department of Islamic Development Malaysia (JAKIM)</td>
<td></td>
</tr>
</tbody>
</table>
APPENDIX III. Electronic Copy or Outline of Each Export Certificate

Example of a Halal Export Certificate for Meat Products

![Certificate Image]

---

<table>
<thead>
<tr>
<th>REFERENCE</th>
<th>FROZEN HALAL BEEF SHIPMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>CONSIGNEE</td>
<td></td>
</tr>
<tr>
<td>SHIPPER</td>
<td></td>
</tr>
<tr>
<td>SLAUGHTERED</td>
<td></td>
</tr>
<tr>
<td>USDA EXPORT CERTIFICATE</td>
<td></td>
</tr>
<tr>
<td>DESCRIPTION</td>
<td></td>
</tr>
<tr>
<td>NO. OF CASES</td>
<td>NET WEIGHT</td>
</tr>
</tbody>
</table>

**TOTALS**

**HALAL CERTIFICATION**

Islamic Services of America certifies the above beef has been hand slaughtered by Muslim Slaughtermen, and conforms to all Islamic slaughter procedures and guidelines, as mandated by Jakim and D.V.S. of Malaysia.

These beef products were slaughtered and processed under USDA Inspection and were packed and processed for Midomar Corporation of Cedar Rapids, Iowa, USA., specifically for export to Malaysia.

Islamic Services of America

Haj Riad A. Jarjis, Coordinator
Date Issued: 7 September, 2006
Certificate No.: 0907-06-3837
Example of a Halal Export Certificate for Dairy Products
Example of a Halal Export Certificate for Processed Products
HALAL CERTIFICATION

This certificate states that the above company and its products listed on the attached pages are certified Halal by Islamic Services of America (ISA) and approved to carry the ISA Halal logo.

The facility, processes and product ingredients have been reviewed and approved for Halal compliance under Islamic Services of America and in accordance with Islamic Law. As an ISA Halal certified customer, any questions concerning its daily functions and/or Halal production may only be requested from

This certificate is valid through December 31, 2020 and subject to renewal at that time.

Islamic Services of America

Timothy M. Hyatt, Managing Director

Date Issued: 16 January 2020
21 Jumada I 1441H

Certificate No. 0116-20-35080a

Certificate No. 0116-20-35080a
1 of 3

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# Meat and Poultry Export Certificate of Wholesomeness (FSIS Form 9060-5)

**U.S. Department of Agriculture**  
**Food Safety and Inspection Service**  
**Meat and Poultry Export Certificate of Wholesomeness**

**District Office**: D.B. Moore

**Country of Destination**: Malaysia

**Date Issued**: 06/20/05

**MPF**: 853816

**Product Exported From**:

**City**: Gibbon

**Total Marked Net Weight**: 4069.32 Lbs.

**Total Containers**: 830 CS.

**Product As Labeled**

<table>
<thead>
<tr>
<th>Product Type</th>
<th>Marked Weight of Lot 1</th>
<th>Number of Packages in Lot 1</th>
<th>Shipping Marks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen Turkey Breast Meat Halal</td>
<td>195 CS.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Frozen Turkey Breasts Halal</td>
<td>144 CS.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Frozen Whole Turkey Halal</td>
<td>491 CS.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Remarks**

Issued in Lieu of Certificate No. MPF-85378, MPF-851540, MPF-681926, MPF-422124

The export mark on the product covered by this certificate shows certificate no. MPF-422124. The poultry products were derived from poultry subject to ante-mortem and post-mortem examinations and have been found to be free from infections and contagious disease. The poultry products are fit for human consumption, and no precaution has been taken to prevent contamination prior to export. Foot-and-Mouth Disease has not existed since 1929, and Birdpox has never existed in the United States. The meat and poultry in this shipment are subject to the FSIS national residue program, which is equivalent to Ministry of Health Malaysia's guidelines for drug residues in meat and poultry.

I certify that the meat or meat food product specified herein is from animals that received both ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

I certify that the poultry and poultry products specified above came from birds that were officially given ante-mortem and post-mortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

Not valid unless signed by an inspector of meat and poultry inspection program.

Inspector and District: Raffat Megalla, DVM, DO, Atlanta, GA 85-17, 08/18/05

This certificate is receivable in all courts in the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.
Health Certificate for Dairy Products

UNITED STATES OF AMERICA
SANITARY CERTIFICATE FOR EXPORTS

Country of Origin: USA
Certification Authority: U.S. Department of Agriculture, Agricultural Marketing Service
Reference Number of this Certificate: [ CertNo ]

I. Exporter (Name and Address)
   [ ExportName ]
   [ ExportAddr ]
   [ ExportCitySt ]

II. Identification of the Dairy Products (Information Supplied by the Manufacturer or Exporter)
   Product Description: [ Description ]
   Condition or Kind of Treatment: [ Condition ]
   Type of Packaging: [ PkgType ]
   Number of Packages: [ NumPkgs ]
   Total Net Weight: [ NetWt ]
   Required Temperature, Storage and Transportation: [ ReqTemp ]
   Validity Date (Shelf Life): [ ShelfLife ]

III. Origin of the Products (Information Supplied by the Manufacturer or Exporter)
   [ OriginName ]
   [ OriginCity ]
   Plant Number: [ OriginNo ]

IV. Product Destination (Information Supplied by the Manufacturer or Exporter)
   Origin: [ DestName ]
   [ DestAddr ]
   Destination: [ Destination ]
   Method of Transport: [ Transport ]

V. Sanitary Certification
   (1) The United States of America is free from Foot & Mouth Disease and Rinderpest
   (2) The product was manufactured in facilities inspected and approved by the competent authority and subjected to regular audits or inspections aimed at ensuring that the processing is properly and hygienically carried out, to produce a product that is fit for human consumption.
   (3) The product was manufactured from milk that received a pasteurization treatment or adequate safeguards have been taken with the aim of avoiding public health hazards arising from pathogenic organisms associated with milk.
   (4) To the best of our knowledge, the product contains no harmful levels of contaminants.

[ Date ]
[ Name ]
[ Title ]
USDA, Dairy Grading

Date Signed
Malaysian Department of Veterinary Services Regulations for the Importation of Milk and Milk Products into Malaysia

REGULATIONS FOR THE IMPORTATION OF MILK AND MILK PRODUCTS INTO MALAYSIA

A. Product : Milk and Milk Products

B. Country of Export : Any Country

C. Purpose : Human consumption

D. Regulations for Importation:

1. Import Permit

   The consignment of milk or milk products shall be accompanied by a valid import permit issued by the Malaysian Quarantine and Inspection Services Department (MAQIS) permitting the importation of such milk or milk products into Malaysia.

2. Veterinary Health Certification

   Each consignment of milk or milk products shall be accompanied by an official veterinary health certificate in English dated within seven (7) days of export and signed or endorsed by a competent veterinary officer of the Government Veterinary Authority of the exporting country certifying that:

   2.1. The country of origin or part of country or province of origin has been free from foot and mouth disease and rinderpest for the past twelve (12) months prior to and till the date of export;

   2.2. The milk or milk products were derived from herds/flocks that have been kept in the country or part of country during the preceding twelve (12) months prior to export;

   2.3. The farm of origin have been certified free from tuberculosis and brucellosis;

   2.4. The animals were found to be healthy and free from any clinical sign of infectious or contagious diseases (including ectoparasites) at the time of milking;

   2.5. The milk or milk products were processed and packed in a plant that has been approved for export by the competent authority of the exporting country (the name, address and establishment number of the plant as well as batch/lot number and date of production must be clearly stated in the certificate);

   2.6. The milk or milk products were processed, packed and stored under sanitary condition and do not contain any preservative, colouring matter, residue or any foreign substance or harmful material injurious to health including melamine and that every precaution has been taken to prevent contamination during the processing, packing, storing and handling prior to export;

   2.7. For the milk or cream intended for human consumption, the milk used has been treated by ultra high temperature (UHT) at a minimum of 132°C for at least 1 second or by simple high temperature short time pasteurisation (HTST) at 72°C for at least 15 seconds for milk with pH less than 7.0 or double HTST for milk with pH 7 or over.

   2.8. For milk intended for animal consumption, the milk shall be subject to either double HTST or in case of simple HTST or UHT, this was combined with either physical treatment to maintain pH 6 for at least 1 hour or additional heating to at least 72 °C combined with desiccation.

   2.9. Milk or milk products intended for human consumption are wholesome and fit for human consumption.
2.10. Necessary precaution has been taken to prevent contamination of milk or milk products with pathogens.

3.) Halal Certification

For milk and milk products intended for human consumption, the consignment of milk and milk products shall be accompanied by a Halal Certificate issued by the authorized personnel of the registered Islamic Organization in the exporting country that has been approved by Malaysian Authority.

4. Labeling of the Products

4.1. The milk and milk products shall be clearly labeled with following:

4.1.1. Name address and establishment no. of the manufacturer
4.1.2. Batch / lot number
4.1.3. Date of production
4.1.4. Date of expiry
4.1.5. Storage conditions

4.2. Milk or milk products intended for purposes other than for human consumption should be clearly identified and labeled (in RED) as "unfit for human consumption" or "not for human consumption" or "for animal use only" or "animal feeds" or "stock feeds".

5. Transportation & Landing Place

Each consignment of milk or milk products imported into Malaysia shall be carried by ship or aircraft or any vehicle direct to the prescribed landing place in Malaysia.

6. Other Conditions

6.1. Samples of milk and milk products shall be taken by the officers in charge at the point of entry in Malaysia for testing as and when deemed necessary.

6.2. The processing or packing plant shall be subject to inspection and accreditation by the DVS, Malaysia prior to approval when deemed necessary. All costs incurred shall be borne by the importer.

7. Suspension of Import

The Director General of Veterinary Services Malaysia or State Veterinary Director may at any time when deemed necessary, suspend importation of the products from any countries 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.

8. Right To Amend Import Regulations

The Director General of Veterinary Services Malaysia shall amend the above regulations at any time, as he may deem necessary.

Department of Veterinary Services
Ministry of Agriculture and Agro-based Industry
Malaysia
(05 September 2014)
Malaysian Department of Veterinary Services Regulations for the Importation of Beef into Malaysia

REQUIREMENTS FOR THE IMPORTATION OF BEEF INTO MALAYSIA

1.0 Product : Chilled and Frozen Beef
2.0 Types of Animals : Cattle
3.0 Purpose : Human Consumption
4.0 Country of Export : United State of America (USA)
5.0 Requirements for Importation :

5.1 Import Permit

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

5.2 Veterinary Health Certificate

The consignment of meat shall meet the following health conditions as supervised by the competent authority of the USA Government.

5.2.1 USA is free from contagious bovine pleuropneumonia, bovine brucellosis, rinderpest, foot and mouth disease (without vaccination), haemorrhagic septicaemia, rift valley fever, lumpy skin disease, vesicular stomatitis and bovine tuberculosis for the past twelve (12) months prior to export.

5.2.2 USA is recognized as having a negligible bovine spongiform encephalopathy (BSE) risk in accordance with the BSE chapter in current OIE Code.

5.2.3 Meat is derived from animals that have not originated from properties quarantined due to anthrax or any other infectious or contagious diseases.

5.2.4 Animals are able to be traced back to their property last husbanded.

5.2.5 The animals at the farm have not been fed with any kind of processed proteins derived from vertebrate animals, including fish and birds.

5.2.6 Slaughtering of animals were carried out at an abattoir approved by the Department of Veterinary Services, Malaysia (DVS).

5.2.7 Prior to slaughter, the animals have been examined (ante-mortem
inspections) and found to be healthy and free from any clinical signs of infectious or contagious diseases.

5.2.8 The slaughtered animals were subjected to post-mortem meat examination and found to be free from foot and mouth disease and other infectious or contagious disease lesions in accordance with international standard of meat inspection procedures.

5.2.9 The carcass shall be dressed, eviscerated and processed at the DVS Malaysia approved abattoir before the meat is exported to Malaysia. Processing may include:

a) Boning of the carcasses before the temperature at the thermal centre of the carcasses is reduced to 20°C or;

b) Boning of the carcasses following initial chilling.

5.2.10 The carcass should be processed, packed and stored at DVS approved processing plant under sanitary conditions.

5.2.11 The meat has met microbiological standards of USA and is free from pathogens and other harmful contaminants and residues.

5.2.12 Every precaution had been taken to prevent contamination, treatment with preservatives /colouring matters or any other harmful material and that the meat is fit for human consumption.

6.0 Halal certification

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

The certificate contains details of the following;

a. Name and establishment number of the abattoir
b. Description of meat;
   • Number and kind of packages
   • Date of slaughter
   • Quantity of meat (kg)
7.0 Transportation and Landing Place

7.1 The refrigerated vehicle/container used for the transportation of the meat must be in hygienic conditions and at temperature maximum 4°C for chilled or -18°C for frozen.

7.2 During transportation, Halal product shall be identified and segregated in complete packaging, from non-Halal conformance product.

7.3 Each consignment of products imported into Malaysia shall be carried by ship or aircraft or any vehicle direct to the prescribed landing place in Malaysia.

8.0 Other Conditions

8.1 The inner and outer packaging of the product must be labelled with logo of registered Islamic Organisation in USA that has been approved by Malaysian Authority. The name, address, establishment number of the abattoir, batch number and date of slaughter must also be labelled in the packaging.

8.2 The approved abattoir shall be subjected to inspection by the Department of Veterinary Services Malaysia (DVS) and Department of Islamic Development Malaysia (JAKIM) at any time as and when deemed necessary.

9.0 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 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.

10.0 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 in consultation with the USA competent authority and allowing appropriate time for transition and implementation.

Department of Veterinary Services
Ministry of Agriculture and Food Industry
Malaysia
(Revised 14 January 2020)
Attachments:

No Attachments.