

Required Report: Required - Public Distribution

Date: December 29, 2021

Report Number: MY2021-0017

Report Name: Food and Agricultural Import Regulations and Standards
Country Report

Country: Malaysia

Post: Kuala Lumpur

Report Category: FAIRS Annual Country Report

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Report Highlights:

This report provides information on the regulations and procedures for the importation of food and agricultural products from United States to Malaysia. This report supplements the Malaysia Food and Agricultural Import Regulations and Standards (FAIRS) – Export Certificate Report 2021.

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Executive Summary

Malaysia did not make any major changes to its food import requirements in 2021.

The Malaysia Food Act of 1983 and the Food Regulations of 1985 dictate national safety and quality standards for most prepared and/or packaged foods. The Food Safety and Quality Division of the Ministry of Health is responsible for implementing and enforcing all standards under these statutes. All food imports are subject to random checking and sampling by the Malaysia Quarantine and Inspection Service at the 28 entry points throughout the country to ensure all product complies with the prescribed national standards and regulations.

The Department of Veterinary Services (DVS), under the Malaysian Ministry of Agriculture, is responsible for ensuring foods of animal origin are clean and fit for human consumption. All red meat, poultry, pork, egg, and dairy imports into Malaysia must come from DVS registered and/or approved facilities. DVS also regulates the importation of livestock into Malaysia and requires import licenses and health certificates to facilitate the trade of live animals.

In accordance with Malaysia's Standard for Halal, all meat (except pork) and livestock products (e.g. beef, poultry, dairy, and eggs) imported into the country must be halal certified by the Department of Islamic Development Malaysia (JAKIM). In the United States, JAKIM has recognized and appointed three Islamic institutions to inspect and certify food and beverage products as halal for export to Malaysia: the Islamic Food and Nutrition Council of America, the Islamic Services of America, and the American Halal Foundation.

Section I. Food Laws:

[Malaysia's Food Act 1983](#) and the [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 of specified food substances. FSQD also monitors for specific food contaminants and approves food labels.

Section II. Labeling Requirements:

Extracts from the Food Regulations 1985 pertaining to labeling requirements, etc., are cited below. For more details on labeling requirements, please visit the MOH Food Safety Information System website at [Food Safety and Quality Division \(moh.gov.my\)](http://moh.gov.my)

A. General Requirements

Language to be Used:

Wherever the food is produced, prepared or packaged in Malaysia, the language to be used is Bahasa Malaysia. In the case of imported food, the language may be in Bahasa Malaysia or English. In either case, the label may include translation thereof in any other language.

Particulars in Labeling:

1. The label must include the appropriate designation of the food or a description of the food containing the common name of its principal ingredients. "Appropriate designation" means a specific name or description (non-generic) that indicates the true nature of the food to the prospective buyer. The lettering on the label shall be so prominent in height, visual emphasis, and position to be conspicuous by comparison with any other matter appearing on the label.

2. In the case of mixed or blended food this should be indicated in combination with the appropriate designation of the food. For example, the following form: "mixed" (here insert the appropriate designation of the food); or "blended" (here insert the appropriate designation of the food).

3. Where food contains beef or pork, its derivatives, or lard, a statement as to the presence in the form "CONTAINS (state whether beef or pork, or its derivatives, or lard, as applicable)" shall be included or other words to this same effect.

4. A statement as to the presence of alcohol, in capital bold-faced lettering of a non-serif character not smaller than 6 point, in the form- "CONTAINS ALCOHOL" or other words to this effect. This statement shall appear immediately below the appropriate designation of the food.

5. Where the food consists of two or more ingredients, other than water, food additives, and nutrient supplements, the appropriate designation of each of those ingredients shall be listed in descending order of proportion by weight and (if required) a declaration of the proportion of such ingredient.

5a. Where the food contains an ingredient known to cause hypersensitivity, a statement indicating that the food may cause hypersensitivity should be included.

Specific foods or ingredients known to cause hypersensitivity include:

- a) cereal containing gluten, including wheat, rye, barley, and oat;
- b) nut and nut product, including peanut and soybean;
- c) fish and fish products;
- d) milk and milk product (including lactose); and
- e) egg and egg product.

6. Where the food contains edible fat, edible oil or both, a statement as to the presence in that food of such edible fat, edible oil or both, together with the common name of the animal or vegetable from which the fat or oil was derived.

7. Where the food contains food additives, a statement as to the presence of such food additives, in the form of "contains permitted (state type of the relevant food additive)". In the case of coloring substance or flavoring substance, it is sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name.

8. A statement of the minimum net weight, volume or the number of the content of the package; in the case of food packed in liquid, a statement of the minimum drained weight of the food.

9. In the case of imported food, the name and business address of the manufacturer, packer or owner of the rights of manufacture, or the representative of any of them. The label should also contain the name and business address of the importer in Malaysia and the name of the country of the origin of the food. The name of the company or the trade name of the manufacturer, packer, importer or seller appearing on any disc or cap or other device for sealing any package is not sufficient.

10. For the purpose of paragraphs 5, 7, where the food ingredients, or food additives added to such food, are derived from animal, the common name of such animal shall also be stated on the label of that food.

Form and Manner of Labeling:

1. The particulars required above shall appear conspicuously and prominently on the label.

2. All particulars to appear on the label shall be written in no smaller than 10-point lettering and with equal prominence with any other matter appearing on or attached to the package.

3. Every label shall be legible and durably marked either on the material of the package or on material firmly or permanently attached to the package.

4. A label may be firmly placed inside a package if:

a) the package is made of a clear transparent material; and

b) the food contained in the package is not ready for direct consumption or in the case of food ready for consumption, is completely enclosed in its natural shell, pod or interior wrapper such that it has no direct contact or is not likely to come into contact with the label

5. Except for internationally accepted unit symbols of weights and measures, the lettering of every word or statement required to appear on labels shall be all capital letters or all lower-case letters; or lower-case letters with an initial capital letter.

6. Where the package is so small as to prevent the use of letters of the required size on the label, letters of smaller size may be used if they are of the largest size practicable in the circumstances and are no smaller than two points.

7. All lettering shall appear in a color that contrasts strongly with its background so as to be clearly legible.

Date Marking:

1. Dates should be permanently marked or embossed on the package, or on the package label, for any food signifying the expiry date or date of minimum durability of that food.

2. "Expiry date" for packaged food is the date after which the food, when kept in accordance with any storage conditions set out on the label, may not retain the quality attributes normally expected by a consumer. The "date of minimum durability" for packaged food, means the date until which the food,

when kept in accordance with any storage conditions set out on the label, will retain any specific qualities for which a tacit or expressed claim has been made.

3. Only a marking that is a clear, and unmistakable date that can be correctly interpreted by the consumer shall constitute date marking. The marking of a date in code form for lot identification does not constitute date marking.

4. For packages intended for sale, the date marking shall appear on the label or elsewhere on the package in accordance with the following regulation:

"EXPIRY DATE or EXP DATE (here insert the date, expressed in day, month and year or in month and year)"; "USE BY (here insert the date, expressed in day, month and year or in month and year or in month and year)"; or "CONSUME BY or CONS BY (here insert the date, expressed in day, month and year or in month and year)". The date of minimum durability in respect of any food shall be shown in "BEST BEFORE or BEST BEF (here insert the date, expressed in day, month and year or in month and year)".

5. Where the validity of the date marking of a food is dependent on its storage, storage direction for that food is required to be on the label.

6. No person shall prepare, advertise for sale, or sell any food specified in the Fifth Schedule of the Food Regulations 1985 unless the package containing such food bears a date marking.

7. The date marking required by this regulation shall be in capital bold-faced lettering of a non-serif character not smaller than 6 point.

Matter Forbidden on Labels:

1. No descriptive matter appearing on or attached to any package of food shall include any statement (either directly or by implication) contradicting, qualifying or modifying the content of the label.

2. Words to indicate grading, quality, superiority or any other words of similar meaning shall not appear on the label of any package of food unless such description of quality grading conform to those established by the relevant authorities responsible for such grading. Where such words appear on the label, it shall be presumed that the food is in compliance with the requirements established by the relevant authorities in respect of that quality grading.

3. No label which describes any food shall include the word "pure" (or any other words of the same significance) unless the food is of the strength, purity or quality prescribed by these Regulations and is free from any other added substance apart from those essential in the processing of such food.

4. Claims on the label that are allowable include:

a) Claims which highlight the absence or non-addition of a particular substance within a food, provided the claims are not misleading and the substance in question is not subject to specific requirements by these Regulations.

b) Claims which highlight the absence or non-addition of one or more nutrients to a food shall be regarded as nutrition claims, and regulation on nutritional labeling shall apply to those claims.

B. Requirements Specific to Nutritional Labeling

1. In the Food Regulations 1985, "nutritional labeling", in relation to packaged foods, means a description intended to inform the consumer of the nutrient content of the food.

2. Nutritional labeling is compulsory for the following foods: Prepared cereal foods, bread, milk and powdered milk, canned meat, canned fish, canned vegetable, canned fruit, fruit juices, salad dressing, mayonnaise, soft drinks, soya bean milk, and soya bean drinks.

3. The following nutritional information shall be written on the food label using the following specifications:

a) The amount of energy, expressed in kilocalorie (kcal), kilojoule (KJ) or both, per 100g or 100 ml or per package.

b) The amount of protein, available carbohydrate, and fat, expressed in grams (g) per 100g, per 100 ml or per package.

4. For ready-to-drink beverages, the amount of total sugar shall be written on the label

5. Where a claim is made regarding the amount or type of fatty acids, the amounts of saturated, monounsaturated, polyunsaturated and trans fatty acid shall be declared on the label.

6. The amount of energy to be listed should be calculated using the following conversion factors:

a. Carbohydrates 4kcal/g (17 kJ)

b. Protein 4kcal/g (17 kJ)

c. Fat 9kcal/g (37 kJ)

d. Alcohol (Ethanol) 7kcal/g (29 kJ)

e. Organic acid 3kcal/g (13 kJ)

f. Dietary fiber 2kcal/g (8.5kJ)

Nutrient Content Claim

When a nutrient content claim is made that is listed in Table I and Table II of the Fifth A Schedule of Food Regulation 1985 (please refer to Appendix IV), the conditions specified in the tables for that claim shall apply.

Nutrient Comparative Claims

Nutrient comparative claims may only be used on the label based on the food sold, taking into account further preparation required for consumption (as applicable) according to the instructions for use on the label and subject to the following conditions:

a) The food being compared shall be clearly identified.

b) Statement of the amount of difference in the energy value or nutrient content shall be given and the following information shall appear in close proximity to the nutrient comparative claim: the amount of difference related to the same quantity, expressed as a percentage, fraction or an absolute amount.

c) The comparison should be based on a relative difference of at least 25 percent in the energy value or nutrient content, except for micronutrients, where a 10 per cent difference would be acceptable.

Nutrient Function Claim

1. In these regulations, a "nutrient function claim" means a nutrition claim that describes the physiological role of the nutrient in the growth, development and normal functions of the body.
2. A nutrient function claim shall not imply or include any statement to the effect that the nutrient would afford a cure, treatment for, or protection from a disease.
3. Labels should not include any claims relating to the function of a nutrient in the body unless the food for which the nutrient function claim is made contains at least an amount that would be considered sufficient as a source of that nutrient per the reference amount in Table II of the Fifth A Schedule of Food Regulation 1985 (Appendix IV).

C. Biotechnology:

In April 2013, FSQD published new "Guidelines on Labeling of Foods and Food Ingredients Obtained through Modern Biotechnology". The stated purpose of these regulations is to ensure food safety and provide guidance to the food industry and consumer. The guideline is mandatory for all processed, packaged food sold in Malaysia. Although this regulation was published in 2013, it has yet to be enforced. Details on this regulation can be found at: [Guidelines on Labeling of Foods and Food Ingredients Obtained through Modern Biotechnology](#).

Key elements of the labeling guidelines include:

- 1) If the genetically engineered (GE) content is more than three percent, labeling is required.
- 2) For single ingredient GE foods, the words "genetically modified (name of the ingredient)" must appear in the main display panel.
- 3) For multi-ingredient foods, the words "produced from genetically modified (name of the ingredient)" should appear in the list of ingredients and "contains genetically modified ingredient" must be stated on the main display panel.
- 4) Highly refined foods (defined as those where processing has removed all novel DNA and protein) are exempt from the labeling requirement (e.g. vegetable oils, corn syrup, etc.).
- 5) Meat from animals fed with GE grains does not need to be labeled.

Section III. Packaging and Container Regulations:

Extracts from the Food Regulations 1985 pertaining to packaging and container regulations are cited below. For more details on packaging requirements, please visit the MOH Food Safety Information System website (link provided in Section II of this report).

Restrictions and Limitations on Packaging Materials

1. No person shall import, manufacture, sell or use any package, appliance, container or vessel which yields or could yield to its contents, any toxic, injurious or tainting substance, or which contributes to the deterioration of the food.
2. No person shall import, manufacture, advertise for sale or sell any package, appliance, container or vessel made of enamel or glazed earthenware that is intended for use in the preparation, packaging, storage, delivery or exposure of food for sale and is either capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food prepared, packed, stored, delivered or exposed in it, or is not resistant to acid unless the package, appliance, container or vessel satisfied the test described in the [Thirteenth Schedule of the Food Regulations 1985](#) (Appendix IV).
3. No person shall import, manufacture, advertise for sale or sell any rigid or semi-rigid package, appliance, container or vessel, made of polyvinyl chloride which contains more than 1 mg/kg of vinyl chloride monomer.
4. No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale of any food, package, appliance, container or vessel that has been used or is intended to be used for any non-food product.
5. Recycling of the following packages is prohibited:
 - a) Any sugar, flour or meal sack that has previously been used for any purpose
 - b) Any edible fat or edible oil bottle or metal container that has previously been used for any purpose
 - c) Any package, appliance, container or vessel that is intended for use or has been used for any product of swine origin
 - d) Any plastic bottle that has previously been used for any purpose.

Section IV. Food Additives Regulations:

Extracts from the Food Regulations 1985 pertaining to food additives regulations are cited below. For more details on food additives regulations, please visit the MOH Food Safety Information System website (link provided in Section II of this report).

Notwithstanding anything in these regulations, a food additive may be present in any food where:

- a) The additive is permitted by these regulations to be in any ingredient used in the manufacture of the food; and
- b) The proportion of the additive in any such ingredient does not exceed maximum proportion, if any, permitted by these regulations for that ingredient; and
- c) The total proportion of the additive in the final product does not exceed the maximum proportion, if any, permitted by these regulations for that product; and
- d) The food into which the additive is carried over does not contain the additive in greater quantity than would be the case if the food were made under proper technological conditions and in accordance with sound manufacturing practice; and
- e) The additive carried over is present in the food at a level that is significantly less than that normally required for the additive to achieve an efficient technological function in its own right.

Food Additive Labeling Requirements

There shall be written in the label on the package containing food additive imported, manufactured, advertised for sale or sold:

- a) The words “(state the chemical name of the food additive) as permitted (state the type of food additive)”: For coloring substance or flavoring substance, it shall be sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name; and
- b) Statement giving direction for its use.

Permitted food additives that may be added to specific foods and the maximum permitted levels are listed in the Sixth, Seventh, Eighth, Ninth, Tenth and Eleventh Schedule of the Food Regulation 1985.

Section V. Pesticides and Other Contaminants:

The MOH’s FSQD enforces regulations concerning pesticide residues in foodstuffs. Extracts from the Food Regulations 1985 pertaining to pesticides and other contaminants are cited below. For more details on pesticide and other contaminant regulations, please visit the MOH Food Safety Information System website (link provided in Section II of this report).

Pesticide Residue

No person shall import, prepare for sale, or sell any food containing pesticide residue in a proportion greater than the proportion specified for that food set forth in the Sixteenth Schedule of the Food Regulations 1985. If the pesticide is not specified in the Sixteenth Schedule, the proportion is that recommended in the Codex Alimentarius.

The maximum pesticide residue limits (MRL) in food are also listed in the Sixteenth Schedule of the Food Regulations 1985.

[The Pesticides Act 1974](#), Sections 7-13 provide for the control of the importation and manufacture of pesticides through a registration scheme under the Pesticides Registration Rules 1976. Only locally registered companies may register pesticides. Applications for registration must be submitted to the following address:

Secretary, Pesticides Board, Department of Agriculture, Jalan Gallagher, 50480 Kuala Lumpur.

Application forms are obtainable from the same address. Submissions should be made as far in advance as possible prior to the desired registration date. The period of registration of a pesticide is 3 years, effective from the date of registration unless it is terminated by the registrant or canceled by the Pesticides Board.

Section VI. Other Requirements, Regulations and Registration Measures:

All food consignments are subject to random checking and sampling at the 28 entry points throughout Malaysia to ensure food items imported into the country are safe and comply with the prescribed standards and regulations. Foods will be destroyed if they are found unfit for human

consumption. Consignments of meat and meat products, milk and milk products, and pork and pork products imported into Malaysia are subject to veterinary inspection by the authorized officer(s) of the Malaysian Quarantine and Inspection Services (MAQIS) at the point of entry upon arrival in Malaysia. Random samples will then be collected for laboratory testing and MAQIS has the right to reject, destroy, or further detain any consignment when deemed necessary.

Health and medicinal food products need to be registered. Meat, milk and their related products require import licenses. Product registration and application for import licenses are done through Malaysian registered companies and fees are imposed for import licenses. Each of the paragraphs below describes specific requirements for product groups of interest to U.S. exporters.

Plant and Plant Products

The import of plant and plant products into Malaysia is governed by the [Agricultural Pests and Noxious Plants \(Import/Export\) Regulations 1981](#). The aim of plant quarantine regulation is to control for the introduction of pests and diseases from foreign imports. Import permits are issued by the Director General of MAQIS. All conditions for the import of plants are specified in this permit. As most of the conditions to be fulfilled need to be undertaken in the country of origin of the plants, it is vital that the importer informs the supplier of the requirements before shipment.

Effective January 2015, an import permit, phytosanitary certificate and pre-shipment treatment are required for several commodities of U.S. interest, including corn, soybeans, cotton and citrus.

More details are available from:
Director of Plant Biosecurity Division
Department of Agriculture
Wisma Tani, Jalan Sultan Salahuddin,
Kuala Lumpur, Tel: +60 3 2030-1400; Fax: +60 3 2691-3550;
Website: <http://www.doa.gov.my/myimport/>

Live Animals/Birds

The Department of Veterinary Services (DVS) regulates the importation of live animals, birds and livestock into Malaysia. An import license and health certificate are needed to facilitate the importation of live animals and birds into the country.

Further information on animal quarantine requirements and services can be obtained from:
Department of Veterinary Services
Quarantine and Import - Export
Wisma Tani, Podium Block, Lot 4G1, Precinct 4, Putrajaya.
Tel: +60-3 8870-2000; Fax: +60-3 8888-2685/6472;
Website: <http://www.dvs.gov.my/>

Meat and Meat Products (except pork)

DVS is responsible for ensuring that products of animal origin intended for human consumption are hygienic, healthy, wholesome, and suitable for consumption. Under the Control of Slaughter Rules 1975, all meat (except pork) and livestock products imported into the country must be certified halal. In addition, the products must originate from slaughterhouses which have been inspected and approved by

both the Malaysian veterinary (DVS) and religious authorities (JAKIM – the Islamic Development Foundation of Malaysia) in accordance with the Malaysian Standard for Halal Food ([MS1500:2009](#)).

In addition to certifying the plants for halal export, JAKIM will also approve and appoint U.S. based Islamic Centers to monitor and audit the “halal” status of the approved plants and issue halal certificates for all export consignments. The Islamic Centers are duty-bound to record all monitoring and auditing activities of the approved plants and to submit these reports to JAKIM upon request. For contact details of JAKIM-approved halal certifying institutions in the United States, please refer to the “Halal Certification” section below.

Assistance from U.S. cooperator boards representing the industry, such as the U.S. Meat Export Federation (USMEF) and the U.S.A. Poultry and Egg Export Council (USAPEEC), may be solicited to arrange for the certification process. An import license, veterinary health certificate (signed or endorsed by the veterinary authority of the country of export) and halal certificate (issued by approved U.S. Islamic Center) must accompany each consignment. All meat must be properly labeled indicating establishment number of the abattoir and packing plant, lot number, date of production and type of slaughter. Further information is also available at the FSIS Export Library: <https://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products/export-library-requirements-by-country/Malaysia>.

Pork Products

In July 2011, DVS imposed new requirements for foreign pork suppliers. All raw pork imports must originate from slaughterhouses which have been approved by DVS. U.S. pork producers interested in supplying to Malaysia can [submit an application](#) to the Foreign Agricultural Service Office at the U.S. Embassy in Kuala Lumpur (email: agkualalumpur@fas.usda.gov), requesting they be added to the approved DVS list.

Further information is obtainable from:
Department of Veterinary Services
Wisma Tani, Podium Block, Lot 4G1, Precinct 4, Putrajaya.
Tel: +60-3 8870 2000
Website: <http://www.dvs.gov.my/>

Health and Medicinal Food Products

All health and medicinal food products need to be classified by the National Pharmaceutical Regulatory Agency (NPRA). Under the [Dangerous Drugs Act 1952, Control of Drugs and Cosmetics Regulations 1984](#), NPRA will determine if health or medicinal food products need to be registered. An import license may be necessary, which would be issued by the NPRA Compliance Unit. In order to register with the NPRA, the exporter or appointed distributor is required to write to the NPRA with their request.

Further information can be obtained from:
National Pharmaceutical Regulatory Agency (NPRA)
Ministry of Health Malaysia

36, Jalan Universiti, Pjs 13
 46200 Petaling Jaya, Selangor D.E.
 Tel: +6(03) 7957-3611/ 7883-5400 Fax: +6(03) 7958-1312/ 7956-2924;
 website: <https://www.npra.gov.my/index.php/en/>

Animal-Based Further Processed Products, including Milk and Egg Products

In April 2017, DVS began enforcing a regulation requiring all imported animal-based, further processed products and all milk and egg products (including whey, cheeses and ice cream) be accompanied by a halal certificate from a JAKIM approved certification body. For contact details of JAKIM approved halal certifying institutions in the United States, please refer to the “Halal Certification” section below.

For halal regulation details in Malaysia, please contact:
 Halal Hub Division
 Department of Islamic Development Malaysia (JAKIM)
 Level 6 & 7, Block D
 Kompleks Islam Putrajaya (KIP)
 No. 3, Jalan Tun Abdul Razak
 Presint 3, 62100 Putrajaya
 Tel: +6(03) 8892 5000 Fax: +6(03) 8892 5005
 Website: www.halal.gov.my

Halal Certification

To ensure full access to the Malaysian market, halal certification is strongly recommended for all imported food and beverage products. Furthermore, many products (e.g. beef or poultry) require halal certification in order to enter the country. As roughly 60 percent of the Malaysian population is Muslim, the majority of hotels, restaurants and catering services work to ensure 100 percent halal certification. As a result, they strive to have all food and beverage products used in their establishments halal certified, regardless of whether or not it is mandatory for the respective product. Currently, JAKIM is the only authorized entity allowed to issue halal certification for domestic food establishments. In the United States, JAKIM has recognized and appointed three Islamic institutions to inspect and halal certify food and beverage products for export to Malaysia in accordance with [Malaysia’s Standard for Halal](#): the Islamic Food and Nutrition Council of America (IFANCA), the Islamic Services of America (ISA) and the American Halal Foundation (AHF).

<i>Organization & Address</i>	<i>Contacts</i>	<i>Halal Logo</i>
Islamic Food and Nutrition Council of America (IFANCA) 5901 N. Cicero Ave, Suite 309 Chicago, Illinois 60646	Dr. Muhammad Munir Chaudry President Tel: +17732833708 Fax: +17732833973	
IFANCA Halal Research Center 777 Busse Highway Park Ridge, Illinois 60068	Tel: +1 847 993 0034 EX 203 Fax: +1 847 993 0038 Mobile: +1 773 447 3415	

<p>Islamic Services of America (ISA) P.O Box 521 Cedar Rapids, IOWA 52406 USA</p>	<p>Mr. Timothy Abu Mounir Hyatt Managing Director Tel: (319) 362-0480 Fax: (319) 366-4369</p> <p>Email: thyatt@isahalal.org islamicservices@isahalal.org Website: www.isahalal.org</p>	
<p>American Halal Foundation (AHF) 10347-C Heritage Isles Golf & Country Club Plantation Bay Dr Tampa, Florida-33647 USA</p>	<p>Mr. Mohammad Mazhar Hussaini (President) Tel: (+630) 759-4981 Fax:(+603) 310-8532</p> <p>Email: mmhussaini@halafoundation.org Website: www.halalfoundation.org</p>	

Source: JAKIM - The Recognized Foreign Halal Certification Bodies & Authorities

Dairy Facility Registration

In March 2018, DVS implemented a measure that requires foreign producers and exporters of dairy products to apply for registration with DVS. According to Malaysian government sources, DVS implemented this facility registration measure to improve the traceability of imported dairy products and to ensure imported dairy products are certified halal. Applications from dairy facilities with a history of exporting to Malaysia were given expedited review upon implementation of this registration requirement, while new to market suppliers were given standard reviews lasting a reported three to six months. For more information on this requirement, please refer to the FAS Kuala Lumpur GAIN report entitled [“Malaysia: Registration of Dairy Product Facilities Exporting to Malaysia”](#).

Section VII. Other Specific Standards:

Special Purpose Food

Extracts from the Food Regulations 1985 pertaining to special purpose food are cited below. For more details on special purpose food regulations, please visit the MOH Food Safety Information System website (link provided in Section II of this report)

1. In the Food Regulations 1985, “special purpose food” means a food named or described as particularly suitable for consumption by persons requiring special nutritional needs and includes the food for which a standard is prescribed in Food Regulations 389 to 393.
2. For the purposes of these regulations, the term “carbohydrate” includes alcohol, sorbitol or sugar alcohol, and any carbohydrate substance that is capable of being metabolized.
3. No person shall import, manufacture or advertise for sale or sell any food, other than those specified in Food Regulations 389 to 393, as special purpose food without the prior written approval of the Director of Food Safety and Quality Division of the Ministry of Health.

4. No label of any food shall claim that a food is a special purpose food unless adequate information to support special suitability or nutritional qualities is stated in such label.
5. Where a special purpose food contains any carbohydrate it shall not be labeled with the word or words “sugarless” or “sugar free”, or any word of similar meaning.
- 5A. Where the ingredient, other than food additives, added to special purpose food is derived from plant, the common name of that plant shall be stated on the label of that food.
6. For the purposes of this regulation, “infant” means any person up to 12 months of age and “children” means any person from the age of more than 12 months up to the age of 3 years.
7. Food Regulations 389 to 393 include infant formula, canned food for infants and children, cereal-based food for infants and children, low energy food and formula dietary food.

Section VIII. Trademarks, Brand Names and Intellectual Property Rights:

The [Malaysian Trade Marks Act 1976 \(Act 175\)](#) and the [Trade Marks Regulation 1983](#) provide protection against misuse of trademarks and brand names. Trademarks and brand names can be registered with:

Intellectual Property Corporation of Malaysia Unit 1-7
Ground Floor Menara UOA
Bangsar, No. 5, Jalan Bangsar Utama 1
59000 Kuala Lumpur
Tel: +60-3-2299-8400; Fax: +60-3 2298-8989
Website: <http://www.myipo.gov.my/>

Section IX. Import Procedures:

Royal Customs and Excise Department, Ministry of Finance Malaysia

The Royal Customs and Excise Department of the Ministry of Finance is responsible for ensuring efficient collection of indirect taxes, such as customs duty (import and export), excise duty, sales tax, and service tax. This agency is governed by the [Customs Act 1967](#).

According to the Royal Customs and Excise Department, imported goods may enter into Malaysia legally when shipment has arrived within the legal landing place and at the customs airport. All goods to be imported, whether or not subject to import duties, must be declared in writing on Customs Form Number 1. All declarations should indicate a full and true account of the number and description of goods and packages, value, weight, measurement or quantity, and the country of origin or the final destination as the case may be. Declarations must be submitted to the Customs station at the place where the goods are to be imported.

All applicable import duties and sales tax must be paid on imported goods before they can be released. The documents required by Malaysian customs are:

- a. Custom Entry Form
- b. Evidence of Right to Make Entry, e.g. Bill of Lading
- c. A Commercial Invoice or a Pro-Forma Invoice (if a commercial invoice cannot be produced)
- d. Packing List
- e. Other necessary documents to determine merchandise admissibility (e.g. Certificate of Origin, etc.)

Appendix I. Government Regulatory Agency Contacts:

Plant Protection and Quarantine Director
Crop Protection Branch
Department of Agriculture
1-3 Floor, WISMA TANI, Jalan Sultan Salahuddin
50632 Kuala Lumpur
Tel: +(6-03) 2030-1400/2697-3077
Fax: +(6-03) 2691-3550/2697-7205
www.doa.gov.my

Director General of Customs
Royal Customs and Excise Headquarters Malaysia
Ministry of Finance Complex
Precinct 2, Federal Government Administration Center
62596 Putrajaya.
Tel: +(6-03) 8882 2100
Fax: +(6-03) 8889 5899
www.customs.gov.my

Director
Veterinary Public Health
Department of Veterinary Services,
Lot 4G1, Podium Block, Wisma Tani
Precinct 4, Federal Government Administration Center
Putrajaya.
Tel: + (6-03) 8870-2000
Fax: + (6-03) 8888-2685
<http://www.dvs.gov.my/>

National Pharmaceutical Regulatory Agency (NPRA)
Ministry of Health Malaysia
36, Jalan Universiti, Pjs 13
46200 Petaling Jaya, Selangor D.E.
Tel: +6(03) 7957-3611/ 7883-5400
Fax: +6(03) 7958-1312/ 7956-2924;
<https://www.npra.gov.my/index.php/en/>

Director
Food Safety and Quality Division
Ministry of Health Malaysia
Level 4, Menara Prisma, Presint 3
Federal Government Administration Center
Putrajaya 62518
Tel: +(60-3) 8885-0797

Fax: +(60-3) 8885-0790
<http://fsis2.moh.gov.my/fosimv2/HOM/frmHOMPage.aspx>

Senior Director (Regulatory)
Federal Agricultural Marketing Authority (FAMA)
Ministry of Agriculture & Agro-Based Industry Malaysia
FAMA Headquarters, SAP Building
Lot 26-33, Jalan 2/6, Dataran Templer
Bandar Baru Selayang
68100 Batu Caves, Selangor
Tel: +(6-03) 6126-4000
Fax: +(6-03) 6120-2064
<http://www.fama.gov.my/utama>

Director General
Malaysian Quarantine & Inspection Services
Ministry of Agriculture & Agro-Based Industry Malaysia
Block 4G2, Wisma Tani, 30 Persiaran Perdana, Precinct 4,
Federal Government Administration Center, Putrajaya
Tel: +(6-03) 8870-4030
Fax: +(6-03) 8890-2910
www.maqis.gov.my

Director General
Halal Hub Division
Department of Islamic Development Malaysia (JAKIM)
Level 6 & 7, Block D
Kompleks Islam Putrajaya (KIP)
No. 3, Jalan Tun Abdul Razak
Presint 3, 62100 Putrajaya
Tel: +6(03) 8892 5000 Fax: +6(03) 8892 5005
Website: www.halal.gov.my

Appendix II. Other Import Specialist Technical Contacts:

Veterinary Services:

Laboratory	Area Served
Makmal Veterinar Kawasan Bukit Tengah Jabatan Perkhidmatan Haiwan P.O.Box 63 14007 Bukit Mertajam, Penang. Tel: +6-04-507 2540 Fax: +6-04-507 5796 E-mail: mvkbt1@dvs.gov.my	Northern States of Peninsular Malaysia such as Perlis, Kedah, Penang and Northern Perak.
Makmal Veterinar Kawasan PJ,	Central States of Peninsular Malaysia

Jabatan Perkhidmatan Haiwan Persiaran Barat 46630 Petaling Jaya. Tel: +60-3-7955 5237 Fax: +60-3-7957 4421 Email: mvkpj@dvs.gov.my	such as Southern Perak, Selangor, Negeri Sembilan, Malacca, Eastern Pahang and Kuala Lumpur.
Makmal Veterinar Kawasan Johor Bahru Jabatan Perkhidmatan Haiwan Lot PTB 11098 Jalan Taruka off Jalan Datin Halimah P.O.Box 1122 80350 Johor Bahru, Johore. Tel: +60-7-238-5922 Fax: +60-7-238-7419 Email: aidam@dvs.gov.my	Southern States of Peninsular Malaysia such as Johore.
Makmal Veterinar Kawasan Kuantan Jabatan Perkhidmatan Haiwan Jalan Sri Kemunting 2 25100 Kuantan, Pahang. Tel: 609-5137400 Fax: 609-5134959 Email: jphmvkn@dvs.gov.my	East Coast States of Peninsular Malaysia such as Pahang, Southern Terengganu and Northern Johore.
Makmal Veterinary Kawasan Kota Bharu Jabatan Perkhidmatan Haiwan 16150 Kubang Kerian Kota Bharu, Kelantan. Tel: 609-765-3754 Fax: 609-765-4339/2815 Email: azman@dvs.gov.my	Northeastern States of Peninsular Malaysia such as Kelantan and Northern Terengganu.
Veterinary Research Institute 59, Jalan Sultan Azlan Shah P.O.Box 369, 30740 Ipoh, Perak. Tel: 605-545-7166 Fax: 605-546-3368 Email: sharifah@jphvri.po.my	State of Perak and Reference Laboratory for Malaysia.
Animal Disease Research Center P.O.Box 59, 89457 Tanjung Aru, Sabah. Tel: 6-088-261263 Fax: 6088-232-488 Email: normah.yusop@sabah.gov.my	State of Sabah
State Veterinary Diagnostic Laboratory Km 2, Jalan Datuk Mohd. Musa Kota Samarahan 93250 Kuching, Sarawak.	State of Sarawak

Peti Surat 1395, Kuching Tel: (6082) 611-607 Fax: (6082) 613460 E-mail: andrell@sarawaknet.gov.my	
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Ministry of Health Food Quality Control Laboratories

Laboratory	Areas Served
Food Quality Control Laboratory Perlis Km 1, Jalan Abi Tok Hashiml, 01000 Kangar Tel: (604) 976-8114/977-7599 Fax: (604) 977-6369	Perlis
Food Quality Control Laboratory Penang Jalan Bagan Luar, 12000 Butterworth, Penang. Tel: (604) 332-4924 Fax: (604) 333-4097	Penang
Food Quality Control Laboratory Selangor Block C, Jalan Langat, Bandar Botanik 41200 Klang, Selangor D.E. Tel: (603) 3323-7899/3323-7992 Fax: (603) 3323-9287	Selangor
Food Quality Control Laboratory Johore d/a Pusat Kesihatan Tampoi, Batu 5, Jalan Skudai, 81200 Johor Bahru, Johor. Tel: (607) 237-7206 Fax: (607) 235-9480	Johore
Food Quality Control Laboratory Pahang No. 21, Tingkat 1 & 2, Jalan Bunga Tanjung, 28400 Mentakab, Pahang Tel: (609) 278-2714 Fax: (609) 278-3085	Pahang
Food Quality Control Laboratory Terengganu Klinik Kesihatan Bukit Tunggul Kampung Bukit Tunggul, Jalan Bukit Datu 21200 Kuala Terengganu Tel: (609) 662-5853 Fax: (609)662-5801	Terengganu
Food Quality Control Laboratory Jabatan Kesihatan Negeri Kelantan 16400 Peringat, Kota Bahru Kelantan Tel: (609) 712-3400/712-3401 Fax: (609) 712-6781	Kelantan
Food Quality Control Laboratory Sabah Batu 7, Jalan Utara	Sabah

90500 Sandakan, Sabah Tel: (6089) 675-410 Fax: (6089) 675-482	
Food Quality Control Laboratory Sarawak Jalan Tun Abang Haji Openg 93590 Kuching Sarawak Tel: (6082) 417-995 Fax:(6082) 258-849	Sarawak
Food Quality Control Laboratory Kedah Bandar Bukit Kayu Hitam, 06050 Bukit Kayu Hitam Tel: (604) 922 2816/922 2904 Fax:(604) 922 2873	Kedah
Food Quality Control Laboratory Miri Lot 523, Block 17, Jalan Pujut-Padang Kerbau 98000 Miri, Sarawak Tel: (6-085) 421-412 Fax:(6-085) 423-412	Sarawak

Appendix III. Local and Other Contacts:

USDA Foreign Agricultural Service/Kuala Lumpur

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

World Trade Organization (WTO) Enquiry Point

Each member government is responsible for the notification procedures associated with agreements under the WTO. WTO obligations include notifying any trade significant proposals which are not substantially the same as international standards to the WTO; providing copies of the proposed regulation upon request; allowing time for comments; and providing upon request copies of other relevant documents on existing regulations related to food and agriculture.

Malaysia WTO Enquiry and Notification Point:

Standards Management Department
SIRIM Berhad
Section 2, P.O. Box 7035
40911 Shah Alam, Selangor
MALAYSIA
Tel: 603 - 5544 6909
Fax: 603 - 5510 8830
Email: tbt@sirim.my

Appendix IV. Fifth A Schedule (Nutrient Content Claim):

**Table I
Conditions for Nutrient Contents for Use in Nutrition Claims**

Component	Claim	Conditions (Not more than)
Energy	Low	40 kcal (170kJ) per 100g (solids) or 20kcal (80 kJ) per 100ml (liquids)
	Free	4kcal per 100ml or 100g
Fat	Low	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	Free	0.15 g per 100g (or 100ml)
Saturated Fat	Low	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Cholesterol	Low	0.02 g per 100 g (solids) 0.01 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids)
Trans Fatty Acid	Low	.5 per 100 g (solids) 0.75 g per 100 ml (liquids) and and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Sugar	Low	5 g per 100 g (solids) 2.5 g per 100 ml (liquids)
	Free	0.5 g per 100 g (solids) 0.5 g per 100 ml (liquids)
Sodium	Low	0.12 g per 100 g (solids) 0.06 g per 100 ml (liquids)
	Very Low	0.04 g per 100 g (solids) 0.02 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids)

**Table II
Conditions for Nutrient Contents for Use in Nutrition Claims**

Component	Claim	Conditions (not less than)
Protein*	Source	10 per cent of NRV per 100 g (solids) 5 per cent of NRV per 100 ml (liquids)

	High	or 5 per cent of NRV per 100 kcal (at least 2 times the values for "source of")
Vitamins and Minerals	Source	15 per cent of NRV per 100 g (solids) 7.5 per cent of NRV per 100 ml (liquids)
	High	or 5 per cent of NRV per 100 kcal (At least 2 times the values for "source of")

Thirteenth Schedule of Food Act 1985

Test for Packages:

A. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR STORAGE OF FOOD

1. Preparation:

The surface of the ware to be tested shall be washed in water containing detergent and rinsed with clean water. The surface to be tested shall not be handled thereafter.

All remnants of water shall be removed from the washed ware by rinsing it with leaching solution that comprises 4 per cent of acetic acid in water v/v.

2. Test:

The ware shall then be filled with the leaching solution at room temperature to the maximum capacity of the ware.

The ware shall be covered to minimize contamination and shall be left at room temperature for 24 hours. After the period of 24 hours, the leaching solution shall be thoroughly analyzed.

The leachate shall not contain antimony, arsenic, cadmium or lead above the following limits, expressed in ppm:

<i>Sb</i>	<i>As</i>	<i>Cd</i>	<i>Pb</i>
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0.2	0.2	0.2	2.0

B. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR COOKING

1. Preparation: As in A above.

2. Test:

The ware shall be heated to 120°C and filled to two-thirds of its effective volume with boiling leaching solution (4 per cent of acetic acid in water v/v). The vessels shall be covered, by its own lid, if any, and the leaching solution shall be kept boiling gently for 2 hours. Leaching solution shall be added periodically to ensure that the area of contact is not diminished. The vessel shall then be left at room temperature for 22 hours. After 22 hours, the volume of the leaching solution shall be restored to

two-third of the effective volume of the vessel. After thorough stirring, a portion of the leaching solution shall be removed for analysis. The leachate shall not contain antimony, arsenic, cadmium, or lead above the following limits, expressed in ppm:

<i>Sb</i>	<i>As</i>	<i>Cd</i>	<i>Pb</i>
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0.7	0.7	0.7	7.0

Attachments:

No Attachments