
MALAYSIAN STANDARD

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**SPECIFICATION FOR FRESH, CHILLED AND FROZEN
RABBIT MEAT**



STANDARDS & INDUSTRIAL RESEARCH INSTITUTE OF MALAYSIA

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This Malaysian Standard, which had been approved by the Food and Agricultural Industry Standards Committee and endorsed by the Board of the Standards and Industrial Research Institute of Malaysia (SIRIM) was published under the authority of the SIRIM Board in 1995.

SIRIM wished to draw attention to the fact that this Malaysian Standard does not purport to include all the necessary provisions of a contract.

The Malaysian Standards are subject to periodical review to keep abreast of progress in the industries concerned. Suggestions for improvements will be recorded and in due course brought to the notice of the Committees charged with the revision of the standards to which they refer.

Amendments issued since publication

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Committee representation

The Food and Agricultural Industry Standards Committee under whose supervision this Malaysian Standard was prepared, comprises representatives from the following Government Ministries, trade, commerce and manufacturer associations and scientific and professional bodies.

Federal Agricultural Marketing Authority
Federation of Malaysian Consumer's Association
Federation of Malaysian Manufacturers
Malaysian Agricultural Research and Development Institute
Ministry of Agriculture
Department of Agriculture
Malaysian Oil Palm Grower's Council
Rubber Research Institute of Malaysia
Universiti Pertanian Malaysia

The Working Group on Poultry and Meat Products - Fresh and Processed which prepared this Malaysian Standard consists of the following representatives:

Encik Ahmad Tajuddin Zainuddin (Chairman)/	Malaysian Agricultural Research and Development Institute
Dr. Yeong Shue Woh	
Prof. Madya Dr. Abd. Salam Hj. Babji	Universiti Kebangsaan Malaysia
Dr. Zaliha Abdullah	Veterinary Service Department
Encik Chuah Eng Chong	Malaysian Agricultural Research and Development Institute
Cik Nik Shabnam Nik Mohd. Salleh	Ministry of Health
Cik Salmah Muda	Defence Science and Technology Centre
Cik Teng Yit Chan/Cik Aliah Mohd. Salleh	Malaysian Industrial Development Authority
Cik Teoh Poh Im	Yeo Hiap Seng (M) Bhd.
Cik Mary Ngu Toh Ing (Secretary)	Standards and Industrial Research Institute of Malaysia

Co-opted Members:

Dr. Azhar Kasim	Veterinary Service Department
Encik Au How Wang	Federal Agricultural Marketing Authority
Dr. Yu Swee Yean	Universiti Pertanian Malaysia

The Panel on Fresh, Chilled and Frozen Rabbit Meat set up by the Working Group to assist with the preparation of the preliminary draft standard comprises the following members:

Dr. Mohamed Shafit Hussain (Chairman)	Malaysian Agricultural Research and Development Institute
Dr. Yu Swee Yean	Universiti Pertanian Malaysia
Dr. Zaliha Abdullah	Veterinary Service Department
Cik Aliah Mohd. Salleh	Malaysian Industrial Development Authority
Encik Seleman b. Arip	Ministry of Health
Encik Ibrahim b. Ahmad	Australia-Malaysian Livestock and Trading Sdn. Bhd.
Cik Mary Ngu Toh Ing (Secretary)	Standards and Industrial Research Institute of Malaysia

FOREWORD

This Malaysian Standard Specification was prepared by the Working Group on Poultry and Meat Products - Fresh and Processed, under the authority of the Food and Agricultural Industry Standards Committee.

The Panel on Fresh, Chilled and Frozen Rabbit Meat was set up by the Working Group to assist with preparation the preliminary draft standard.

This standard is intended to serve as a outline basis the different classes, types and styles for rabbit carcasses and prescribes the requirements for fresh, chilling, freezing and storage to preserve the keeping quality. It was felt necessary that this standard be drawn up so that producers can adopt strict quality control and thus creating a quality image for their product.

In the preparation of this standard specification, reference was made to the current practices existing in the sectors concerned and the following documents were also referred to :

- (1) Federal Specification, PP-R-21E PP-R-21F, 1976
`Rabbits, chilled or frozen, ready-to-cook'.
- (2) Chinese National Standard - CNS 2814 : N 5079, 1981
`Frozen rabbit meat'.

This standard is to be used in conjunction with the following standard:

- (1) MS 935 : Methods of sampling for meat and meat products.