

# Geographical Indications – What Is New in the Asia - Pacific Region? MALAYSIA PERSPECTIVE

*by*

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Malaysian Pepper Board  
Lot 1115, Jalan Utama, Pending  
Industrial Area, 93450 Kuching,  
Sarawak, Malaysia



# What is Geographical Indication?

- *Geographical Indications Act 2000 defines geographical indication as an indication which identifies any goods as originating in a country or territory, or a region or locality in that country or territory, where a given quality, reputation or other characteristic of the goods is essentially attributable to their geographical origin.*



# Does Malaysia have product that qualifies to be registered under Geographical Indications Act 2000?

- *Malaysia has a number of goods that can be registered as geographical indications.*
- *These goods have been commercially exploited at local and international market for example **Sarawak Pepper**, which is a pepper-based product produce in Sarawak.*
- *This product has gained reputation and recognition at international level due to the quality.*



# List of Geographical Indication in Malaysia from 2003-2012

No.	Geographical Indication
1.	Sarawak Pepper
2.	Sabah Tea
3.	Borneo Virgin Coconut Oil
4.	Tenom Coffee
5.	Sabah Seaweed
6.	Bario Rice
7.	Buah Limau Bali Sungai Gedung
8.	Pisco
9.	Scotch Whisky
10.	Sarawak Beras Biris
11.	Sarawak Beras Bajong
12.	Kuih Lidah Kampung Berundong Papar
13.	Tambunan Ginger
14.	Sarawak Sour Eggplant
15.	Sarawak Layered Cake
16.	Sarawak Dabai
17.	Cognac
18.	Parmigiano Reggiano
19.	Langkawi Cheese
20.	Sarawak Litsea
21.	Perlis Harumanis Mango
22.	Champagne

# Does geographical indication applicable only to an agricultural product?

- Geographical indication is not limited to agricultural product.
- It can also be used on natural product such as Langkawi Gamat and any product of handicraft like Terengganu Songket, Kelantan Batek and food products such as Papar Belacan and Kelantan Budu.



# Does registration of geographical indication compulsory?

- Registration of geographical indication is not compulsory.
- However, registration of geographical indication is encouraged to protect the interest of producer and consumer.
- The registered proprietor of geographical indication has the exclusive rights to exploit the geographical indication and gains recognition at domestic and international level.

# Can individual register a geographical indication?

- Registration of geographical indication is based on an affiliation ownership concept for the producers who are carrying on an activity in that specified geographical area and not an individual ownership concept.
- Geographical indication can also be registered by the competent authority such as local authority, government agency, statutory body; and trade organization or association.



# What is the difference between geographical indication products and product without geographical indication?

- The quality of the geographical indication goods and its unique characteristic are influenced by the place of origin where the goods are originated or manufactured.
- The geographical indication goods with an assurance quality and has good reputation will become well known worldwide and acceptable in the market.



# What is the duration of protection of geographical indication?


- A registered geographical indication is protected for ten years from the date of filing and is renewable for every ten years as long as it is still in use.

# What is the scope of protection of a geographical indication in Malaysia?

- Geographical indication's protection in Malaysia is territorial.
- To seek protection in other countries, application must be filed with the respective countries.

# What is the difference between geographical indication and trade mark?

- Trademarks are a mark which distinguishes the goods and services of one trader from those of another.
- It gives its owner the right to exclude others from using the trade marks.
- On the other hand, a geographical indication indicates where the goods are produced and has characteristics that are attributable to the place of the geographical origin.



# What action can an aggrieved party commence in the event a geographical indication has been falsely represented to the public?

- Any aggrieved party may file an action in the High Court (Intellectual Property).



GRADING AND CERTIFICATION SERVICES  
FOR SARAWAK PEPPER



PROVISION OF PURCHASING PEPPER  
AT MPB SARIKEI'S PREMISES



MS ISO/IEC 17025:2005  
FIELD OF TESTING: MECHANICAL  
AND MICROBIOLOGY



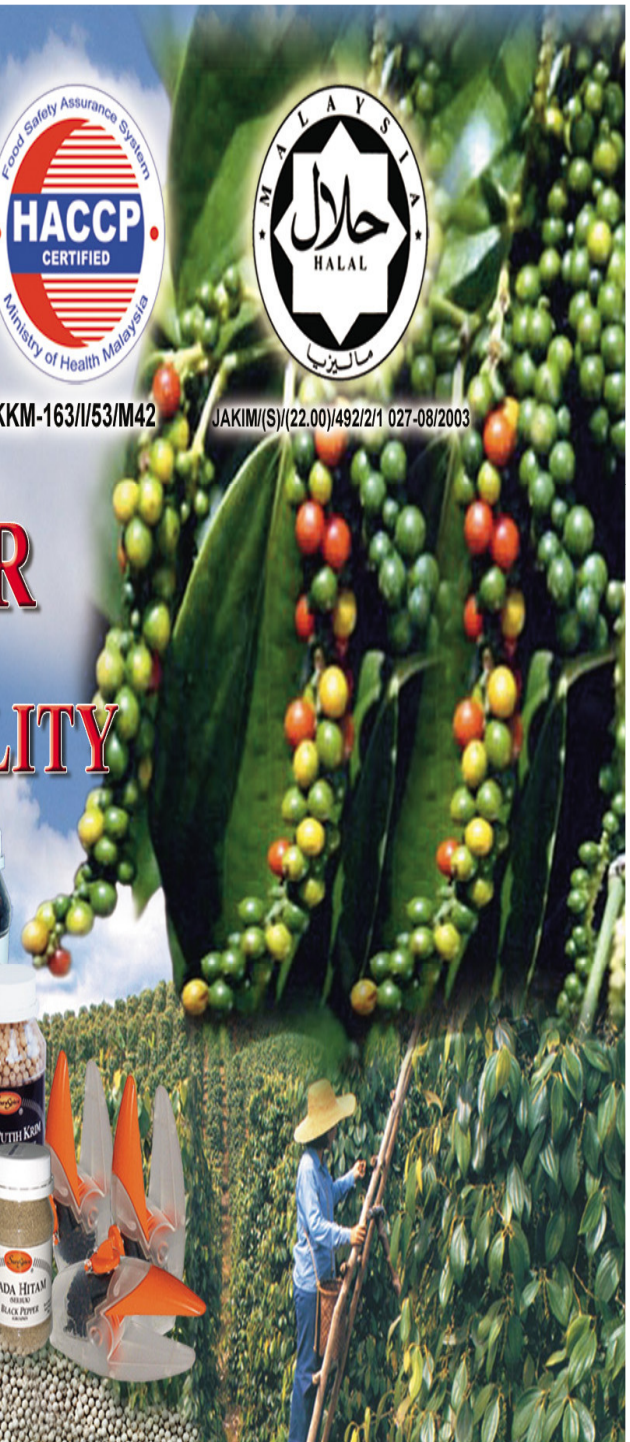
KKM-163/I/53/M42



JAKIM/(S)/(22.00)/492/2/1 027-08/2003

# SARAWAK PEPPER

## A HALLMARK OF QUALITY



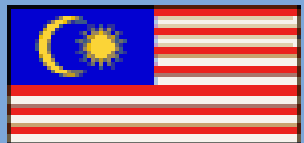


THAILAND

VIETNAM

SOUTH CHINA SEA

PHILIPPINES



SULU SEA

# MALAYSIA

Hat Yai

Kota Kinabalu

George Town

Labuan

SABAH

Ipoh

PENINSULAR MALAYSIA

Bandar Seri Begawan

BRUNEI

Kuala Lumpur

We Are Here

SARAWAK

Melaka

Kuching

Johor

SINGAPORE

Equator

INDONESIA

INDONESIA

KALIMANTAN

SUMATRA

JAVA SEA

# History of Sarawak Pepper

- Pepper cultivation in Sarawak was encouraged during the Brooke's regime.
- The land incentives and import of foreign labour policy implemented under Charles Brooke's administration were particularly effective in encouraging the expansion of the industry.



# Production of Sarawak Pepper

- Nowadays pepper production in Malaysia almost entirely takes place in Sarawak (99%).
- Both black and white pepper are produced in Sarawak.
- The other producing areas are Johor and Sabah about 1% of pepper production.
- Pepper is mainly grown intensively as a **smallholder monoculture crop** on holdings from 0.1 to 0.4 hectare (200 to 800 vines).



# Achievement of Sarawak Pepper



# Geographical Indication – Sarawak Pepper



**Perbadanan Harta Intelek Malaysia  
Intellectual Property Corporation of Malaysia**



**GEOGRAPHICAL INDICATIONS ACT 2000  
GEOGRAPHICAL INDICATIONS REGULATIONS 2001**

**CERTIFICATE OF REGISTRATION  
[Subregulation 29(3)]**

**SARAWAK  
PEPPER**



**Geographical Indication No. : G103-00001**  
**Class : 3**  
**Name of Registered Proprietor : Pepper Marketing Board**  
**Registered From : 4<sup>th</sup> day of November 2003**  
**Expiry Date : 3<sup>rd</sup> day of November 2013**  
**Goods : In respect of the following goods**

**SARAWAK PEPPER IN ANY FORMS (WHOLE, GROUND, PICKLED, ETC), ALL GRADED PEPPER, VALUE-ADDED PEPPER PRODUCTS AND PEPPER-BASED PRODUCTS FROM MALAYSIA**

**Quality, Reputation or Other Characteristic**

*Sarawak, the largest state in Malaysia is an establish producer of "King of Spices"-Pepper, where about 98% of pepper production in Malaysia comes from Sarawak. Pepper cultivation in Sarawak was commercialized by the White Rajah Charles Brooke with the introduction of "Camber and Pepper Proclamation" in the 1870's. Ironically, Sarawak is latecomer state to become a significant producer in world pepper industry. Starting with a modest output of 4 tonnes\* in 1970s, pepper production now averages 30,000 tonnes a year (over 90% is for export) and in 2002, Malaysia was the fourth biggest pepper exporter in the world. Currently, there are about 70,000 pepper farmers throughout Sarawak and their cultivation covered about 14,000 hectares.*

*Sarawak Pepper is synonymous with quality in the spice trade and it has been recognized in the international market as one of the high quality pepper. Nowadays, Sarawak Pepper and Sarawak value-added Pepper such as Cream White Pepper (CWP), Indonesian (MCO) and Naturally Clean Pepper (NCP) are well accepted, particularly by clients who would not compromise on quality. In this respect, Pepper Marketing Board (PMB) as one of the main government agencies entrusted with the development of the pepper industry in Malaysia has to ensure that only quality Sarawak Pepper will be exported to overseas.*

*In order to enhance buyers confidence towards Sarawak Pepper, the Board has embarked on efforts to improve the quality of Sarawak Pepper right from the farm level up to the export level. In 2002, the board was awarded with SAM ISO 17025 accreditation and ISO 9001:2000 for its Testing Laboratory and Statutory Grading respectively. This recognition has put PMB on the fast track of pepper industry by having a testing laboratory and grading unit with worldwide recognition.*

*Note:*  
 \*Sarawak Government Gazette

**(ISMAIL BIN JUSOH)  
Registrar of Geographical Indications  
MALAYSIA**

**Date: 10 March 2005**



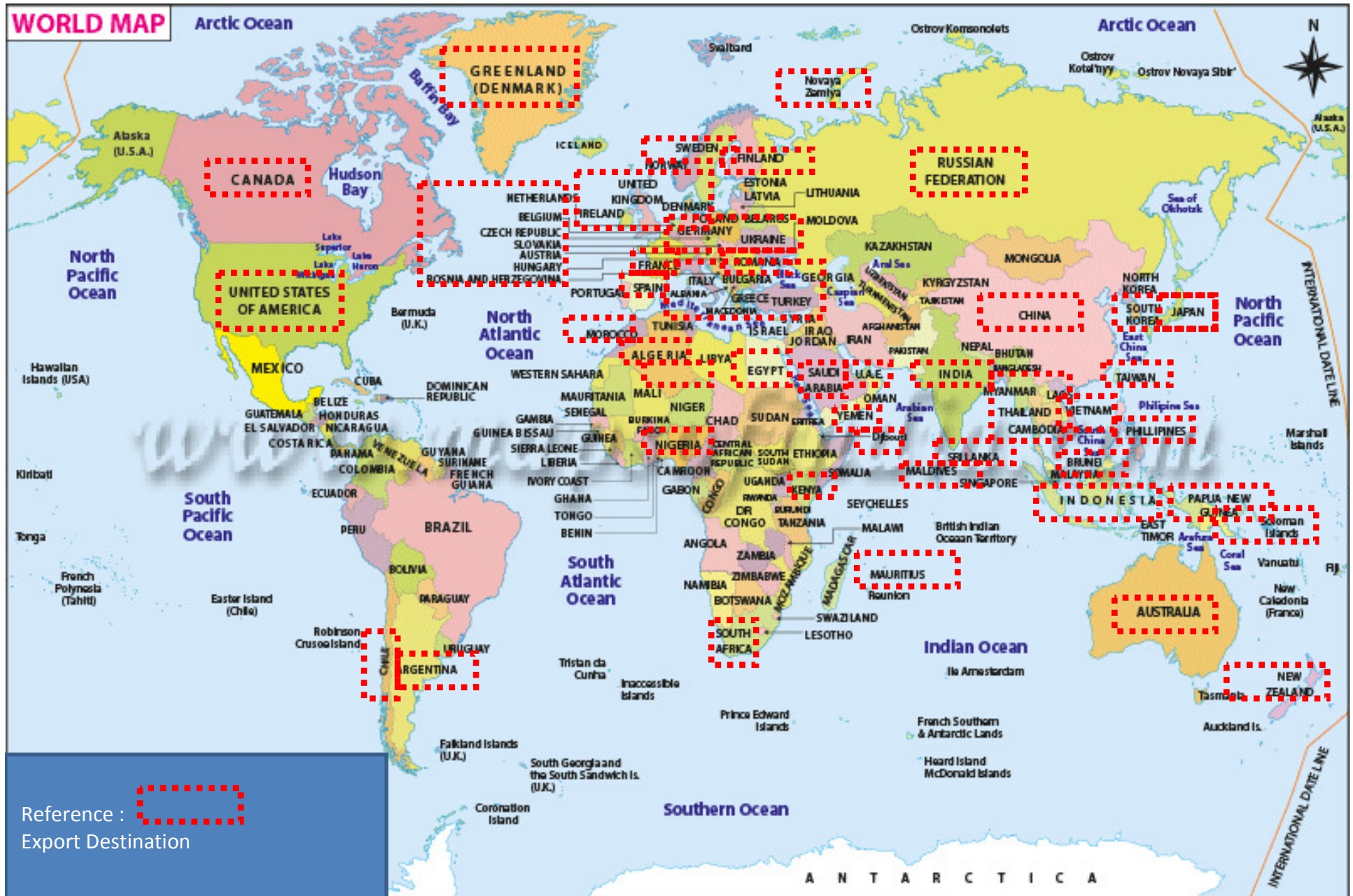
# Geographical Indications for Sarawak Pepper

- Malaysian Pepper Board is the Registered proprietor of **Sarawak Pepper** Brand Name
- Registered under the GI Act 2000
- Certificate No. G103-00001
- REGISTERED From:4<sup>th</sup> November 2003    Expiry:3<sup>rd</sup> November 2013
  
- ❖ *Primarily to protect the image of Sarawak Pepper **both locally and abroad***
- ❖ *To protect Sarawak Pepper in any forms (whole, ground, pickled, etc) and all graded pepper, value added pepper products and pepper-based products from Malaysia*

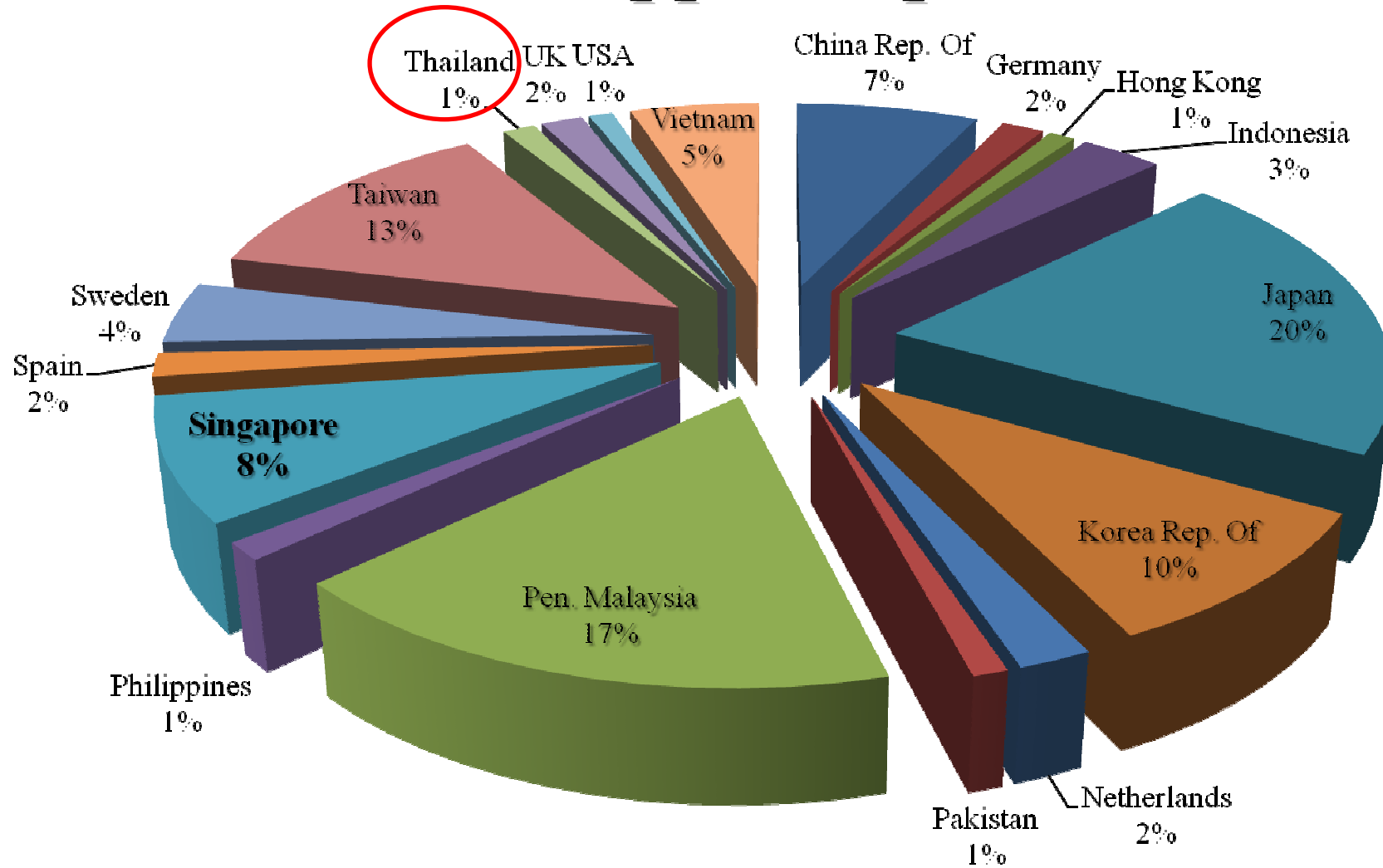
## Chronology of events leading to GI registration for Sarawak Pepper

1. Application for GI registration for Sarawak Pepper : 31<sup>st</sup> October 2003
2. Receipt of application (MyIPO) : 4<sup>th</sup> November 2003
3. Advertisement for registration : 31<sup>st</sup> December 2003
4. Opposition to application : Nil
5. Gazette notification : 20<sup>th</sup> Mei 2004
6. Validity of Certificate : 4<sup>th</sup> November 2003 - 3<sup>rd</sup> November 2013

# EXPORT DESTINATION

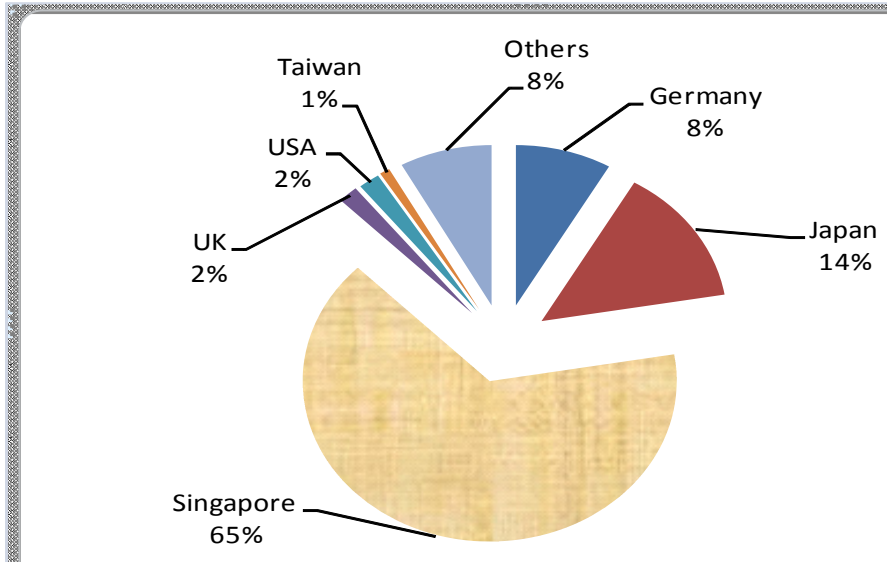


# Sarawak Pepper Export in 2011

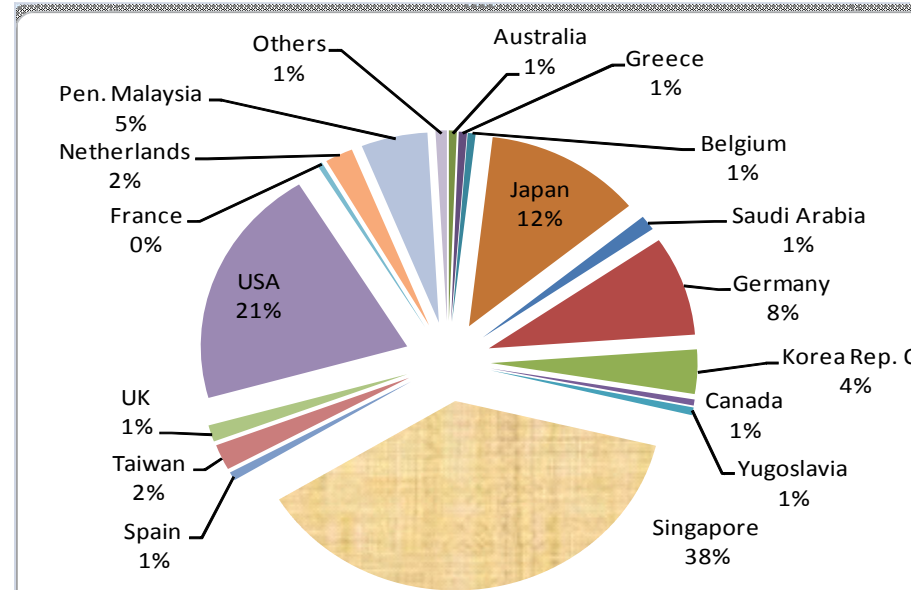


**14,903.08 tonnes of pepper valued at RM287.38 Million**

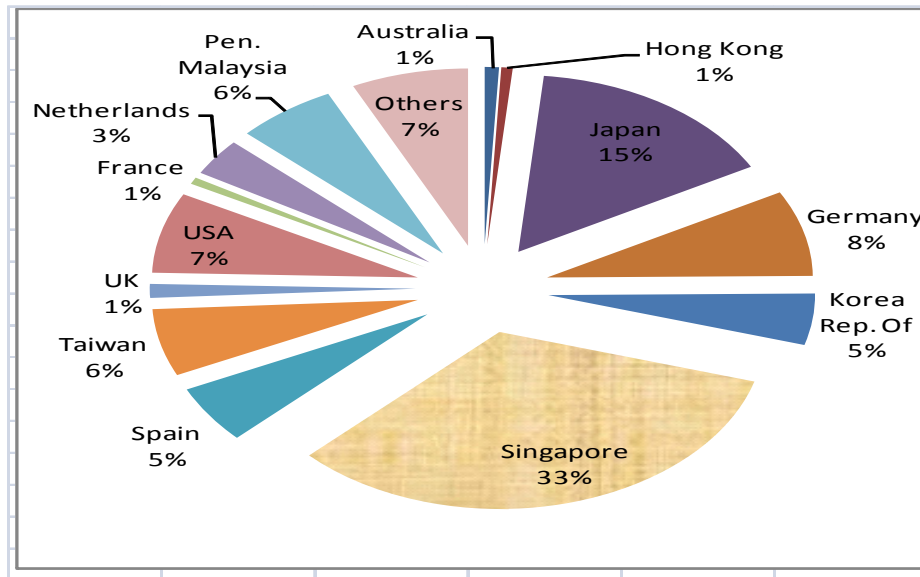
## SARAWAK PEPPER EXPORT FROM 1985-2010



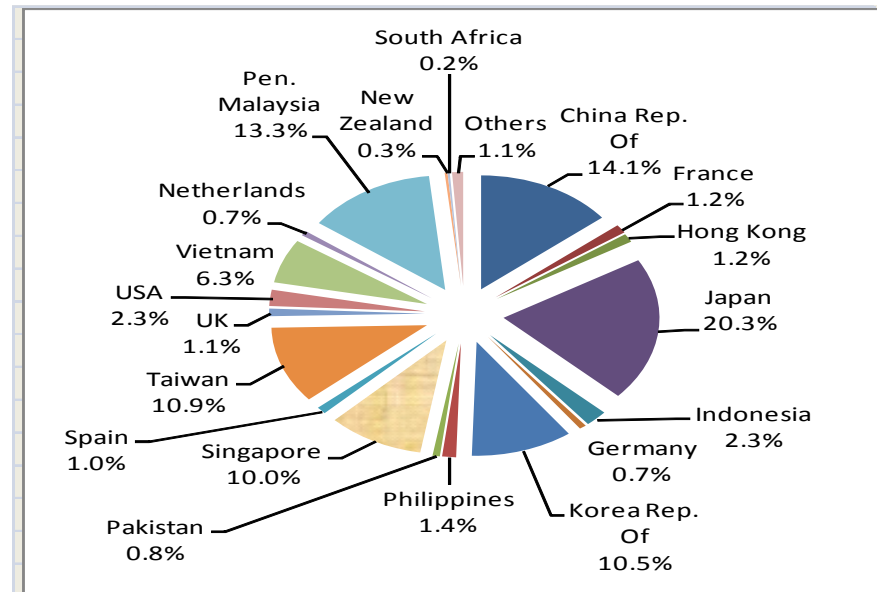
**Export 1985 : 19,071 tonnes**



**Export 1990 : 29,209 tonnes**

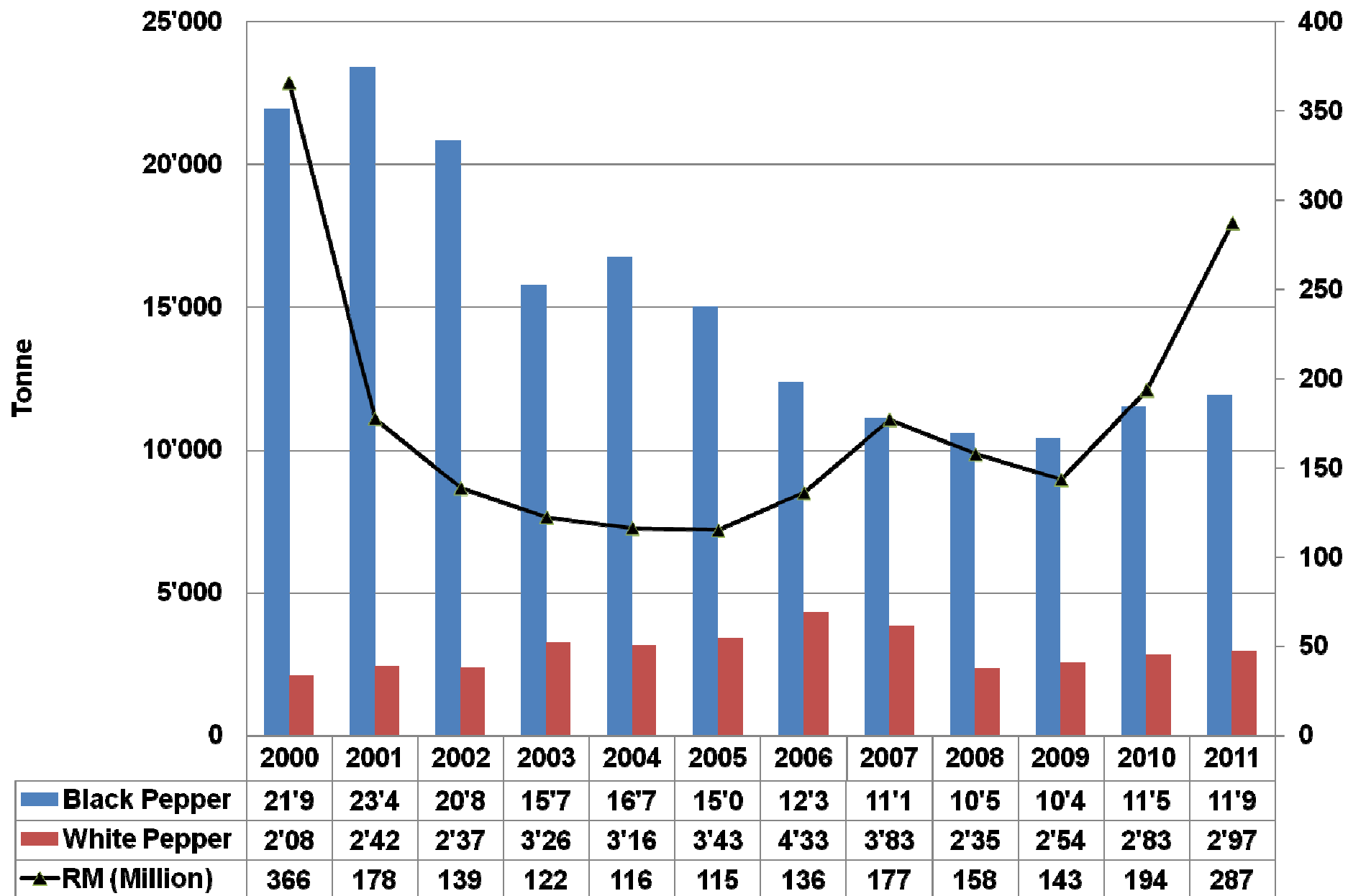


**Export 2000 : 24,060 tonnes**



**Export 2010 : 14,354 tonnes**

# Sarawak Export of Black and White Pepper from 2000 to 2011





# Value added Pepper Products



## Sarawak Creamy White Pepper

White pepper is produced by retting harvested berries in water. The quality of water for this soaking process results in different colour texture and smell of white pepper produced.

Sarawak now has an advanced method in white pepper processing. Clean running water from the mountain is piped to soaking tanks or pond where berries are soaked under controlled conditions.

The constant monitoring of water circulation and quality of berries at every stage of the soaking process produce high quality white pepper.

This premium grade white pepper has uniform creamy and ivory white appearance.

### Production Stages

Production of Creamy White Pepper involves the following stages:

- Hand picking of selected spikes of matured berries;
- Despiking (separating the berries from the stalks);
- Soaking in tanks or pond in clean circulating water;
- Repeated washing of retted berries to remove the pericarp;
- Sun-drying berries immediately for 3 - 4 days;
- Sieving of undersize berries using 4mm sieve;
- Colour sorting to remove dark/grey berries;
- Packing in new kraft paper bags.

### Features

- Uniform creamy white;
- Uniform size berries with minimum 4mm in diameter;
- Pleasant taste and no off smell.

### Specifications

Moisture	(% w/w, max)	14.5
Light Berries	(% w/w, max)	0
Extraneous matter	(% w/w, max)	0
Black/Grey Berries	(% w/w, max)	0
Berries Size	(99% minimum)	4.0 mm
Texture		Creamy/Ivory White



### Potentials

This ready-to-use product is suitable for:

- Retail packing;
- Health food;
- Direct use on sausages and salads, where colour and appearance are important.

## Sarawak Mikrokleen Steam-treated Pepper

Malaysian Pepper Board operates a steam sterilisation plant in Kuching, Sarawak to meet the increasingly stringent quality requirements of end-users and importers. This steam-treated pepper, both black and white is clean, free from pathogens, and has very low total plate counts. It is safe for consumption and is suitable for direct industrial use.

The quality of MIKROKLEEN pepper is certified by Malaysian Pepper Board's MS ISO/IEC 17025:2005 accredited laboratory and MS ISO 9001:2008 Grading and Certification Services.

- Modern, Hygienic and Chemical Free Steam Treatment Process
- Free of Food Pathogens
- Low Plate Count
- Meets International Food Safety Standards (CODEX)
- HACCP Certified

### Steam-Treatment Process

The steam-treatment plant comprises a steam chamber, a cooling and drying chamber and semi-automatic packaging system. The steam-treated pepper undergoes the following processes:

- Clean, dried pepper is treated with super-heated steam under pressure for less than one minute to destroy food pathogens and reduce total plate counts;
- The pepper is then air-dried and rapidly cooled;
- The treated pepper is weighed, hygienically packed and sealed.

### Characteristics of steam-treated pepper

The treatment process ensures that the pepper retains its texture, flavour and aroma, with minimal loss of essential oils and satisfies the most stringent food safety standards of importing countries for microbial count. Stringent quality control procedures incorporating GMP, GHP and HACCP principles and international laboratory analytical test methods ensure that the product conforms to prescribed specifications. Steam-treated pepper is readily accepted by consumers world-wide as the process does not involve the use of chemicals and irradiation.



### Packing

For maximum protection and ease of handling, steam-treated pepper is packed in tamper-proof 4-ply kraft paper bags with PE inner lining. Each bag weighs 25kg for white pepper and 20kg for black pepper. The inner PE lining is heat-sealed; the outer kraft bag is machine-stitched. Other kinds of packing may also be done to clients' specifications.

Properties	Black Pepper		White Pepper	
	Sarawak MIKROKLEEN (Yellow Label)	Sarawak MIKROKLEEN (Black Label)	Sarawak MIKROKLEEN (Green Label)	Sarawak MIKROKLEEN (Blue Label)
<b>Physical Specifications (Max % By Weight)</b>				
Moisture	12.0	12.0	12.0	12.0
Light Berries	4.0	8.0	0.5	1.0
Extraneous Matter*	1.0	1.0	0.25	0.25
Black Berries	n.a.	n.a.	1.0	2.0
Volatile Oil (min % by volume)	2.75	2.75	2.50	2.50
<b>Microbiological Specifications (at time of testing based on samples submitted)</b>				
Salmonellae Spp (in 50g sample)	Negative			
E. Coli (max MPN/g)	< 3.0			
Aerobic Plate Counts (max cfu/g)	Not more than 5,000			
Mould & Yeast (max cfu/g)	Not more than 1,000			

\* Foreign matter i.e. extraneous matter of non-pepper origin, shall not be more than 0.25% by weight  
cfu: colony forming units; MPN: most probable number; n.a.: not applicable

# MS ISO / IEC 17025: 2005 – Field of Testing Mechanical and Microbiology



MS ISO/IEC 17025

## Certificate of Accreditation

No: SAMP 488

Valid until: 6 December 2013

This is to certify that

MPB CENTRAL TESTING LABORATORY  
QUALITY ASSURANCE AND DEVELOPMENT SECTION  
MALAYSIAN PEPPER BOARD  
KUCHING, SARAWAK  
MALAYSIA  
(FIELDS OF TESTING: MECHANICAL & MICROBIOLOGY)

has been granted accreditation in respect of the scope of accreditation described in the SCHEDULE attached, subject to the terms and conditions governing the *Skim Akreditasi Makmal Malaysia (SAMP)*, the Laboratory Accreditation Scheme of Malaysia.

Laboratories accredited under SAMP meet the requirements of MS ISO/IEC 17025 'General requirements for the competence of testing and calibration laboratories'. This Malaysian Standard is identical with ISO/IEC 17025 published by the International Organization for Standardization (ISO).

*"This laboratory is accredited in accordance with recognized International Standard ISO/IEC 17025:2005. This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (refer joint ISO-ILAC-IAF Communique dated 18 June 2005)"*



(RIDWAN KASIM)  
for the Director-General  
Department of Standards Malaysia  
Date of issue: 6 December 2010



# MS ISO 9001: 2008 – Grading and Certification Services for Sarawak Pepper

## Registration Schedule

### SCOPE OF REGISTRATION

#### GRADING AND CERTIFICATION SERVICES FOR SARAWAK PEPPER EXCLUDING DESIGN

**Company Name:** MALAYSIAN PEPPER BOARD

**Site Registered:** LOT 1267, LEVEL 1, WISMA SAMAJAYA,  
JALAN SETIA RAJA,  
93350 KUCHING, P.O. BOX 1653,  
93916 KUCHING, SARAWAK,  
MALAYSIA

**Standard:** MS ISO 9001:2008

**NACE:** 71.20

**Date of Re-registration:** 28 MAY 2011

**Date of Expiry:** 28 MAY 2014

**Certificate Number:** AJAMY05/1026



*Joelle Francis*  
Joelle Francis  
Group Chief Executive Officer

*Satheesh Karat*  
Satheesh Karat  
Group Managing Director



MS ISO/IEC 17021:2006  
CS 2907/2008 CB 08

This certificate is the property of AJA EQS Certification (M) Sdn. Bhd. and must be returned on request.  
C701, Block G, Phileo Damansara 1, No.9 Jalan 16/11, 46350 Petaling Jaya, Selangor Darul Ehsan, MALAYSIA.



# Grading of Sarawak Pepper

## *Specifications of Black and White Pepper*

### A. Sarawak Black Pepper

Characteristics	Grade				
	Standard Malaysian Black Pepper No.1 (Brown Label)	Sarawak Special Black (Yellow Label)	Sarawak FAQ Black (Black Label)	Sarawak Field Black (Purple Label)	Sarawak Coarse Field Black (Grey Label)
(I) Moisture, per cent by weight, maximum	12.0	14.5	15.0	16.0	16.0
(II) Light berries, per cent by weight, maximum	2.0	4.0	8.0	10.0	-
(III) Extraneous matter, per cent by weight, maximum	1.0	1.5	3.0	4.0	8.0

### B. Sarawak White Pepper

Characteristics	Grade				
	Standard Malaysian White Pepper No. 1 (Cream Label)	Sarawak Special White (Green Label)	Sarawak FAQ White (Blue Label)	Sarawak Field White (Orange Label)	Sarawak Coarse Field White (Grey Label)
(I) Moisture, per cent by weight, maximum	12.0	15.0	16.0	16.0	16.0
(II) Light berries, per cent by weight, maximum	0.2	0.5	1.0	1.5	-
(III) Extraneous matter, per cent by weight, maximum	0.25	0.25	0.5	1.0	3.0
(IV) Amount of black/dark grey berries in white pepper, per cent by weight maximum	1.0	1.0	2.0	3.0	5.0

# MS ISO 9001: 2008 – Provision of Purchasing Pepper at MPB Sarikei's & Betong's Premises

## Registration Schedule

### SCOPE OF REGISTRATION

#### Provision of Purchasing Pepper at MPB Sarikei's Premises

Company Name: Malaysian Pepper Board  
 Site(s) Registered: Kawasan Perindustrian BDC,  
 Peti Surat 279,  
 96100 Sarikei,  
 Sarawak, Malaysia.  
 Standard: MS ISO 9001:2008  
 NACE: L75.14  
 Date of Registration: 26 JULY 2010  
 Date of Expiry: 11 JULY 2013  
 Certificate Number: AJAMY10/1327



*Jacqueline Francis*  
 Jacqueline Francis  
 Group Chief Executive Officer

*Satheesh Karat*  
 Satheesh Karat  
 Group Managing Director



This certificate is the property of AJA EQS Certification (M) Sdn. Bhd. and must be returned on request.  
 7/01, Block G, Phileo Damansara 1, No.9 Jalan 16/11, 46350 Petaling Jaya, Selangor Darul Ehsan, MALAYSIA.



AJA EQS CERTIFICATION (M) SDN. BHD.

"Certified Once. Accepted Worldwide"



MS ISO/IEC 17021:2008  
 QS 2907:2008 CB 08



## Certificate

This is to certify that the Quality Management Systems of

### MALAYSIAN PEPPER BOARD

have been assessed by AJA EQS Certification (M) Sdn. Bhd. and registered against the requirements of

### MS ISO 9001:2008

#### SCOPE OF REGISTRATION

#### PROVISION OF PEPPER PURCHASING SERVICES AT MPB BETONG PREMISES

Certificate Number : AJAMY12/1408  
 Date of Original Registration : 30<sup>TH</sup> NOVEMBER 2012  
 Date Re-registration : NA  
 Date of Expiry : 29<sup>TH</sup> NOVEMBER 2015  
 NACE Code : 71.20

This certificate is valid from 30<sup>TH</sup> NOVEMBER, 2012 until 29<sup>TH</sup> NOVEMBER, 2015 & remains valid subject to satisfactory surveillance audits.

#### Site Registered :

LOT 655, BLOCK 4, BATU API LAND DISTRICT, ULU LAYAR, P.O. BOX 2019,  
 95707 BETONG, SARAWAK, MALAYSIA.

*Jacqueline Francis*  
 Jacqueline Francis  
 Group Chief Executive Officer

*Satheesh Karat*  
 Satheesh Karat  
 Group Managing Director

This certificate is the property of AJA EQS Certification (M) Sdn. Bhd. and must be returned on request to:  
 Suite G7/01, Block G, Phileo Damansara 1, No.9 Jalan 16/11, 46350 Petaling Jaya, Selangor Darul Ehsan, MALAYSIA  
 Tel : +603 7093 1342 Fax : +603 7093 6887



# HACCP Certified

No. Register/Reference No. : KKM-163/53/M42  
No. Sijil/Serial No. : 01219



**SIJIL HACCP**  
*HACCP CERTIFICATE*

**KEMENTERIAN KESIHATAN MALAYSIA**  
*MINISTRY OF HEALTH MALAYSIA*

dengan ini memperakui bahawa  
*hereby certify that*

**MALYSIAN PEPPER BOARD**  
LOT 1115, JALAN UTAMA  
BINTAWA INDUSTRIAL ESTATE  
93450 KUCHING, SARAWAK  
MALAYSIA

telah memenuhi syarat-syarat bagi pelaksanaan sistem HACCP  
*fulfill the terms and conditions for implementation of HACCP system*  
*(Hazard Analysis and Critical Control Point)*

untuk produk - produk berikut  
*for the following products*

1. *Steam Treated Whole Black Pepper; and*
2. *Steam Treated Whole White Pepper.*

Sijil ini sah untuk tempoh selama tiga (3) tahun dari tarikh dikeluarkan  
*This certificate is valid for three (3) years from the date of issuance*



  
NORAINI BT. DATO' MOHD OTHMAN  
Pegawai Kanan Keselamatan dan Kualiti Makanan  
*Senior Director for Food Safety and Quality*  
Kementerian Kesihatan Malaysia  
*Ministry of Health Malaysia*

Tarikh Dikeluarkan / *Issuance Date* : 19 October 2012  
Sah Sehingga / *Valid Until* : 18 October 2015



# Halal

No. Standard :  
Standard No.: **MS 1500 : 2009**



No. Sijil : **A 06000**  
Serial No.:

**KERAJAAN MALAYSIA**  
**GOVERNMENT OF MALAYSIA**

**Sijil Pengesahan**  
**CERTIFICATE OF AUTHENTICATION**  
**HALAL**

Adalah dengan ini diperakukan: It is hereby certified that:

1. FINE GROUND/COARSE/CRACK BLACK AND WHITE PEPPER
2. WHOLE BLACK AND WHITE PEPPER (NON STEAM STERILISED AND STEAM STERILISED)

yang dikeluarkan / diedarkan / diuruskan oleh: Manufactured / distributed / managed by:

**LEMBAGA LADA MALAYSIA**  
LOT 1115, JALAN UTAMA, TANAH PUTIH,  
P.O. BOX 1653,  
93916 KUCHING,  
SARAWAK.

telah mematuhi hukum Syarak dan Standard Halal Malaysia dan diluluskan oleh Panel Pengesahan Halal  
has complied with Islamic Law and Malaysian Halal Standard and approved by Halal Certification Panel of

**JABATAN KEMAJUAN ISLAM MALAYSIA**

No. Ruj. / Ref No.:  
**JAKIM/(S)/(22.00)/492/2/ 1 027-08/2003**

Tarikh dikeluarkan / Date of issue :  
**16 April 2012**

Sah sehingga / Valid until:  
**15 April 2014**

Tarikh awal pengeluaran / 1<sup>st</sup> date of issue :  
**16 Mac 2008**



Ketua Pengarah / Director General  
**JABATAN KEMAJUAN ISLAM MALAYSIA (JAKIM)**  
DEPARTMENT OF ISLAMIC DEVELOPMENT MALAYSIA

## SYARAT-SYARAT PENGGUNAAN SIJIL PENGESAHAN HALAL DAN LOGO HALAL MALAYSIA

1. Sijil Pengesahan Halal ini (Sijil tersebut) dan Logo Halal Malaysia (Logo tersebut) ini tidak boleh dinaiagakan, ditukar milik atau dipinda isi kandungannya.
2. Penggunaan Sijil tersebut tertakluk kepada semua undang-undang dan peraturan-peraturan yang sedang berkuat kuasa.
3. Sebarang perubahan ke atas nama atau alamat syarikat, kilang atau premis, jenama barang, bahan ramuan dan pembekal serta apa jua yang berkaitan dengannya hendaklah dimaklumkan secara bertulis oleh pemegang sijil kepada Ketua Pengarah, Jabatan Kemajuan Islam Malaysia (JAKIM), untuk tindakan selanjutnya.
4. Pemegang sijil hendaklah pada setiap masa tertakluk kepada pemeriksaan, pemantauan dan penguatkuasaan yang dijalankan sama ada oleh JAKIM, Majlis/Jabatan Agama Islam Negeri (MAIN/JAIN) atau Kementerian Perdagangan Dalam Negeri, Koperasi dan Kepenggunaan (KPDNKK).
5. Pemegang Sijil hendaklah bertanggungjawab ke atas apa-apa penyalahgunaan atau penyelewengan Sijil tersebut. Sebarang kehilangan atau kerosakan ke atas Sijil tersebut hendaklah dilaporkan kepada polis dan dimaklumkan secara bertulis dengan segera kepada Ketua Pengarah JAKIM.
6. Sijil tersebut boleh digantung atau ditarik balik pada bila-bila masa oleh JAKIM, MAIN/JAIN atau KPDNKK jika terdapat keraguan dari segi hukum Syarak atau pelanggaran terhadap undang-undang atau peraturan-peraturan yang berkuat kuasa.
7. Pemegang Sijil hendaklah mempamerkan Logo tersebut pada produk atau premis yang diluluskan seperti yang dinyatakan dalam Sijil tersebut.
8. Sijil tersebut hendaklah ditandatangani oleh pemegang Sijil dan satu salinan yang telah ditandatangani hendaklah dikemukakan kepada Ketua Pengarah JAKIM.
9. Sijil tersebut hendaklah dipamerkan hanya di alamat seperti yang dinyatakan dalam Sijil tersebut.
10. Penggunaan Logo pada produk atau premis yang diluluskan hendaklah disertakan dengan Nombor Rujukan dan Nombor Standard seperti yang dinyatakan dalam Sijil tersebut bagi produk atau premis berkenaan.

## CONDITIONS OF THE USE OF HALAL CERTIFICATE OF AUTHENTICATION AND MALAYSIAN HALAL LOGO

1. This Halal Certificate of Authentication (the Certificate) and the Malaysian Halal Logo (the Logo) shall not be traded, transferred nor shall its contents be altered.
2. The use of the Certificate is subject to the laws and regulations that are currently in force.
3. Any changes to the name or address of the company, factory or premise, name of the product, ingredients, suppliers or anything related thereto shall be informed in writing to the Director General of the Department of Islamic Development of Malaysia (JAKIM) for further action.
4. The Certificate holder shall at all times be subject to inspection, monitoring and enforcement conducted either by the JAKIM, Islamic Religious Council/Department (MAIN/JAIN) of the States or the Ministry of Domestic Trade, Co-operations and Consumerism (KPDNKK).
5. The Certificate holder shall be held responsible for any abuse or misappropriation of the Certificate. Any loss or damage of the Certificate shall be reported to the Royal Malaysian Police (PDRM) and shall immediately be informed in writing to the Director General of JAKIM.
6. The Certificate may be suspended or withdrawn at any time by JAKIM, MAIN/JAIN or KPDNKK if there is doubt in terms of Islamic Law or violation of any laws or regulations that are currently in force.
7. The Certificate holder shall exhibit the Logo on the product or the approved premise as stated in the Certificate.
8. The Certificate shall be signed by the certificate holder and a copy of the signed certificate shall be submitted to the Director General of JAKIM.
9. The Certificate shall be exhibited only at the address as stated in the Certificate.
10. The use of the Logo on the approved product or premise shall be accompanied by the Reference Number and Standard Number as stated in the Certificate for such product or premise.

Nama dan tandatangan Pemegang Sijil/Signature of Certificate Holder: \_\_\_\_\_

Tarikh/Date: **16/4/2012**

Cop Syarikat/ Company stamp:



**OTHMAN SAJILI**  
Pengarah Kanan  
Bahagian Perdagangan & Koperasi  
Lembaga Lada Malaysia



# Trade Mark



# SARAWAK PEPPER

Black & White

*..... tastes right*



# SARAWAK PEPPER FLAVOURS THE WORLD



# SARAWAK PEPPER FLAVOURS THE WORLD

## Sarawak Steam-Treated Pepper

- \* Modern, Hygienic and Chemical Free Steam Treatment Process
- \* Free of Food Pathogens
- \* Low Plate Count
- \* Available in Whole and Ground

## Creamy White Pepper

- \* Uniform creamy white.
- \* Pleasant taste and no off smell.
- \* Uniform in size of 4mm.
- \* Suitable for retail and gift packing.



For samples and further information, please contact:

### Malaysian Pepper Board

Lot 1115, Jalan Utama, 93450 Kuching, Sarawak, Malaysia  
Tel: 6082-331811 Fax: 6082-336877 / 362580  
E-mail: [info@mpb.gov.my](mailto:info@mpb.gov.my) Website: [www.mpb.gov.my](http://www.mpb.gov.my)

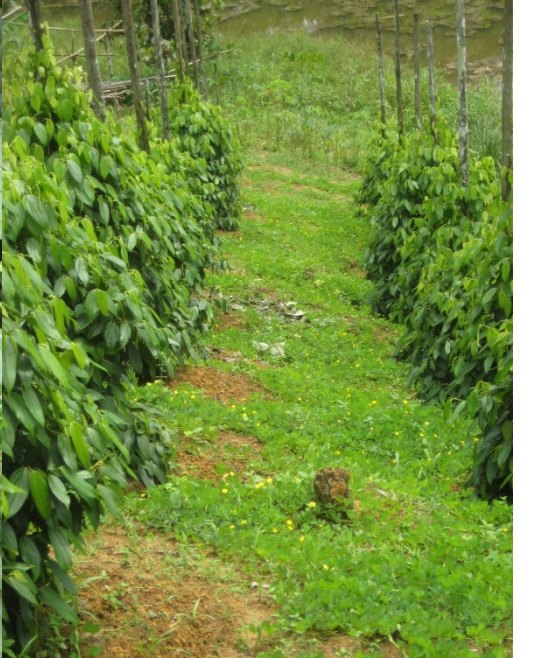


# SARASPICE PRODUCTS

























**Thank  
You**

