



Iran Veterinary Organization
I.V.O



Islamic Republic of Iran
Ministry of Jihad-e-Agriculture

Ref:

Date:

IR2009-3/08.Health Requirements For Import Fresh Chilled Ovine Meat to Iran (last update 12.12.2023)

SCOPE:

This document provides details of the requirements for freshly cooled waxed mutton in the country of origin for export to the Islamic Republic of Iran. The veterinary services of the exporting country are responsible for ensuring that the export requirements regarding the provision of mutton subject to this IHR are met and also verifying that the requirements of this IHR have been Fulfilled.

A. General requirements:

- 1-The importer shall prepare the required documents and papers and submit to IVO which might be different depending on the case.
- 2- According to the Article 5.7.1. in Chapter 5.7. of WOAH Code -2023 , IVO is entitled to halt the import of the consignments at any stages in case of happening of any animals/ products health related events. IVO may prohibit the introduction into its [territory](#) of products if these were found, on examination carried out at the [frontier post](#) by a member of the personnel of the [Animal Health Service](#), to be affected by a [listed disease](#) or Animal product risks of concern to the [importing country](#).Refusal of entry may also be applied to products that are not accompanied by an [international health certificate](#) conforming to the requirements of the [IVO](#).
- 3- The meat has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with article 8 to 19,24,29,30 to 35,37 and38 of implementing regulation (EU) 2019,627 and Article 3,4,5,7 and 8 of delegated Regulation (EU) 2019/624.
- 4- The competent Authority,have to certify that is aware of the relevant provisions of Regulation (EC)NO 999/2001,Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 625/2017.
and certify that the products described above were produced in accordance with those requirements, in particular that they:
 - 4-1-come from (an) establishment(s) implementing a programme based on the HACCPprinciples in accordance with Regulation (EC) No 852/2004.
 - 4-2-satisfy the health standards laid down in Regulation (EC) No853/2004 (section of



Annex III) and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs.

4-3-have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004.

4-4-have been marked in accordance with Article 48 of and Annex II to implementing Regulation (EU) No 627/2019.

4-5-the guarantees covering live animals and products thereof, provided by the residue plans submitted in accordance with Article 29 of Directive 96/23/EC.

1. The competent Authority, have to certify that the animal products originate from a country/zone/compartiment declared free from the diseases listed in the WOA code- 2023. Certificate of origin must be issued by competent authority of the country of origin.

Organoleptic criteria :

1-Acceptable level for freeze burning: Maximum 10% per total surface
2-Discoloration and abnormal odor: Maximum 10 % per total weight.
3-Abrasion and superficial damages: Maximum 10% per total surface.
4-No evidence of defrosting must be seen.

5-Dripping must be as low as possible.
6-The odor must be fresh and natural.

7-The texture must remain flexible and potent after processing.

And continue general requirements:

2. The meat is obtained exclusively from healthy lambs *under 18 months old.*

3. Animals are born and reared in the country of origin.

4. Animal came from herds officially registered by the administrative Veterinary of country of Origin.

5. Animals came from ovine herds in which *WOAH notifiable diseases* not registered during 12 month ago.

6. Animals are not fattened on foodstuffs containing ruminant's derived proteins (MBM).



7. Animals shall not show any clinical sign of any contagious or infectious diseases at ante – mortem inspection prior to slaughtering.
8. Animals shall be derived from Zone/Area considered as free from FMD by WOA. H.
9. In the country of origin or zone, surveillance and monitoring system for WOA. H. notifiable diseases shall be established.
10. Animals shall be slaughtered in approved slaughterhouse situated in FMD free zone /area and found to be healthy before and after slaughter.
11. The meat shall be produced under conditions fully comply with international standards.
12. Establishments which supply Ovine meat for export to the Islamic Republic of Iran shall be approved by country of origin representative before starting of the slaughtering and shall be situated in the free zone.
13. Veterinary country of origin state veterinarians must monitor and monitor meat inspection and production processes.
14. The sheep shall not be derived out of regions not approved by country of representatives in terms of animal health.
15. Carcasses detained with any defects or organic changes cannot be exported to the I.R. of Iran.
16. In case of presence of any signs of Echinococcosis/Hydatidosis in any organ, the carcass shall be condemned.
17. None of the animals shall be positive in Radionuclide test with Rapid radionuclide detectors (RRD)(more than 10 Bq/g consider as positive).
18. Animals which are intended to be slaughtered for I.R.Iran Shall be healthy and less than 18 months of age
19. Animals shall get rest for at least 24 hours before slaughter.

B. Specific Conditions:

Ovine Carcasses which is intended to be exported to I.R.Iran:

- Shall be fit for human consumption.
- Shall be free of contamination by excrement and blood clots, especially in the neck and intercostals muscles of the ribs.
- Shall have normal odor.
- Shows no evidence of pathologic changes due to bacteria, fungus and parasites



- All visible lymphatic glands and nervous tissues shall be removed.
- Not injured, bruised or physiologically icteric (yellow)
- Are washed and cleaned completely with potable fresh water.
- Derived from sheep which are not treated with hormonal growth promoters and are not fattened on food stuffs which contained ruminant proteins (MBM).
- Shall be kept in the chilling room for 24 to 72 hours. The temperature of the chilling room must be kept between 0-4 °C .
- The temperature of deepest part of the most masculine part of carcass should not exceed than 7 °C before leaving chilling room.
- PH of the meat shall be less than 6.2 before leaving chilling room.
- The meat must not undergo any preserving process.
- Microbial and toxicological test of carcasses shall be put in place randomly in the country of origin and results shall be sent to IVO for further verification. Obviously the carcasses will be tested at the time of entry to the customs of I.R.Iran regarding the mentioned tests.
- chilling room humidity shall be 85 percent.

C. Packing:

- Carcasses should be wrapped in polythene or stockinet before being transported to the chillers.
- Carcasses should be labeled by a Farsi and English label indicating the following criteria:
 1. Name of consignment.
 2. Halal Sign
 3. Type of use
 4. Country of origin
 5. Name and address of importing company
 6. Production date (date of slaughtering and packaging)
 7. Expiration date (72 hours after production date)
 8. Name of the slaughterhouse and sanitary code
 9. Storage condition (kept at: 0-4°C)
 10. Trace Code
 11. Deboning and repacking is extremely prohibited in destination.



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D. Storage:

-The shelf life of fresh chilled ovine carcasses is 72 hours after leaving the chilling room.

**Any change in shelf life must be requested by the manufacturer and approved by IVO.*

12. 2 Thermographs shall be installed in each container.

E. Transportation:

The Fresh Chilled Ovine Meat shall mainly be transported by Aeroplane ,Ship ,Railway wagon or Road vehicle.

* Airplane or Vehicle transportation is allowed depending on the distance to Destination (borders of Islamic Republic of Iran).

F. Veterinary Certificate:

The veterinary officer of the country of origin issues a veterinary health certificate for each shipment of fresh sheep carcasses for export to the Islamic Republic of Iran, which has been produced in accordance with this document.

G-Control at Borders:

1- At the borders, sampling will be done for controlling the compatibility of residues of drugs, heavy metals, anti-inflammatory drugs, (MRL) ... in the case of incompatibility with the national and international standards , importation will be stopped from mentioned country.

2-All consignments shall go under biosecurity and biosafety control in accordance with original VHIP issued for nominated company.

Iran Veterinary Organization Quarantine and Biosecurity office.