



IR2009-3/08.Health Requirements For Import Fresh Frozen Ovine Meat For Export to Iran (last update 08.08.2020)

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.

1.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 5.9.1. in Chapter 5.9. of OIE Code -2019 , 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 fishery 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- Exporting country (Other than EU member states) should have valid authorization to export products into EU countries.Related processing authorized plant/establishment or freezing vessels should have valid EC code published officially in EU website:https://ec.europa.eu/food/safety/international_affairs/trade/non-eu-countries_en

4- The competent Authority,have to certify that is aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 2017/625 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) No853/2004and 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 Section I of Annex II to Regulation (EC) No 853/2004;

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

5-The competent Authority, have to certify that the animal products originate from a country/zone/compartiment declared free from the diseases listed in the OIE code-2019. Certificate of origin must be issue 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 should 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:

1. The country of origin is free from FMD (even with vaccination), or the animals has been derived from a free a zone that is free from FMD according to Article 8.5.11. OIE International Terrestrial Animals Health Code. (2009) .
2. The meat is obtained exclusively from healthy lambs **under 18 months old.**
3. Were born and reared in the country of origin.
4. Came from herds officially registered with the administrative Veterinary of country of Origin.
5. Came from ovine herds in which **OIE notifiable disease, not registered** during 12 month ago.
6. Were not fattened on foodstuffs which included animal derived proteins (mammalian MBM).
7. Were kept for six months prior to export in an establishment where no case of Rabies was
8. reported for at least 12 months prior to slaughter.
9. In the country of origin or zone, surveillance and monitoring system established as referred to Article 14.9 (especially article 14.9.2) OIE international Health Code (2009).
10. The animals have been slaughtered in approved slaughterhouse situated in the quarantine area of free zone and found to be healthy before and after slaughter approved by IVO representative/s.
11. The meat was produced under conditions which fully comply with Iran national standard



No 4277, European Union standards and Codex alimentarius and SPS agreements.

12. Subject to ante and post mortem inspection by the official veterinary service of the country of origin and were found to be free of clinical signs of any contagious and infectious diseases(Scrapie, PPR,Bluetongue,anthrax,ovine brucellosis,rabies).

13.Export EU approved meat export centers that supply meat to the Islamic Republic of Iran for export must be located in the free zone before the slaughter begins under the supervision of the veterinary service of the country of origin..

14. State veterinarians of the country of origin shall be located in each export slaughterhouse and supervise the inspection and production requirements..

15.The sheep must not be derived out of regions approved by the country of origin representative In terms of animal health.

16.Only animals that have been designated by the veterinary officer of the country of origin and have had sufficient rest should be presented for pre-mortem inspection..

17.Carcasses sent to the detain rail with major defects cannot be exported to the Islamic Republic of Iran.

In terms of animal health, sheep should not be removed from the veterinary areas of the country of origin.

2. SPECIFIC CONDITIONS:

2.1.The meat in this consignment Is fit for human consumption.Is free of contamination by excrement and blood clots, especially in the neck and intercostals muscles of the ribs.

With normal odor , without burn freezing Shows no evidence of pathogenic agent(bacterium, fungus, parasite)

Product	Test	No.of samples (n)	c	m	M
FreshFrozen Ovine Meat	Total count (CFU/g)	5	3	1×10 ⁵	1×10 ⁶
	Salmonella spp. (CFU/25g)	5	0	Negative	-
	E.Coli count (CFU/g)	5	2	5×10 ¹	5×10 ²

2.2. The carcasses of the animals from which the meat to be exported to the Islamic Republic of Iran were derived from:



Not injured, bruised or physiologically icteric (yellow) carcasses.

Is washed and cleaned completely with fresh water.

The meat produced from animal examined by an official veterinary service of country of origin before, during and after slaughtering and found to be fit for human consumption and which also controlled during processing and final handling.

The meat must be derived from sheep which have not been treated with hormonal growth promoters before slaughter.

The meat must not undergo any preserving process.

3.Chilling and cutting conditions:

Cutting of the carcasses must be in accordance with Iran National Standard No 4276.

The temperature of cutting room must be maintained at or below +10 degree centigrade.

All obvious lymphatic glands and nervous tissues were removed.

Carcasses should be kept at chilling room for 24 to 72 hours before going to cutting room. the temperature of chilling room must be between +0 to +4 degree centigrade and the deep bone temperature should be reached to +7 degree, and humidity not less than 90% and PH of the meat should be less than 6.2 after chilling room.

The cuts accordance with Iran National Standard No 4276 should not weighted more than 2 kilogram and found in full compliance with IVO circulars.

4.Packing:

Packing and labeling must be accordance with Iran National Standard No 4275.

-Leg (silverside, Rump, Knuckle, Topside): Black

-Hind Shank: Black

-Sir loin (short loin): Green -Flank/ Flap: Blue -

-Forequarter: Red

-Fore Shank: Red

-Breast: Red

-Neck: Yellow

Different cuts can not be mixed in the same carton.

1-The weight and the specifications of all empty cartons should be the same.

2-Tare weight of each empty carton **must be more than** 1000 grams

3- The cartons should be moisture proof and made from strong tissue material in order to prevent tearing during loading, stow aging and discharging.



- 4- Each cuts must hold a label and The same label identification sheet stating in Farsi and English should be attached on cartons and must indicate the following information :
- 5- The name and place of production(name and address , sanitary code of slaughterhouse), the date of production(date of slaughtering) , the type of cuts , and that the slaughtering has been done as per Islamic rites the labels must be put inside between two polyethylene bags, over each wrapping of the cuts and both end-side of each carton from outside .
- 6- The label or paper identification sheet contents and format should already confirmed by IVO.

5-FREEZING AND STORAGE:

- 4.1- All products should be frozen in freezing tunnel with minus 35 to 45 degree centigrade within 24 to 48 hours; the temperature of meat in deepest part after freezing should be -18 degree C, at the time of going to the cold store.
- 4.2- The meat shall be kept in cold storage with not warmer than minus 18 degrees C. The meat should be transferred to the final loading point with temperature of -18C.
- 4.3- The maximum duration from slaughter to export shipment shall be not more than 60 days. If not so, the IVO's representative/s should give a special authorization for embarkation.
- 4.4- The shelf life of frozen ovine meat shall be considered 9 months since slaughter.

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

Transportation:

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

The trucks used to transport meat entered for export to the Islamic Republic of Iran are fitted with intended refrigeration equipment and recording thermographs.

7. VETERINARY CERTIFICATE:

The veterinary officer of the country of origin issues a veterinary health certificate for each consignment of frozen sheep **cutes** for export to the Islamic Republic of Iran.

The certificate will be endorsed:

- 1-The territory described above-mentioned has been free for 12 months from FMD.
- 2-The territory described above – mentioned has not occurred anthrax for 6 months.
- 3-The meat described above is obtained from ovine animal:



Iran Veterinary Organization
I.V.O



Islamic Republic of Iran
Ministry of Jihad-e-Agriculture

Ref:

Date:

3-1 Which have remained in the territory as described under for at least 3 months before being slaughtered.

3-2 Which come from holdings in which there has been no outbreak of FMD in the previous 30 days, and around which within a radius of 10 Km there has been no case of FMD disease for last 30 days.

3-3 Which have been transported from the holdings of origin to the approved slaughterhouse concerned without contact with animals which do not comply with the conditions required for export of their meat to I.R.Iran , and , if conveyed in a means of transport , that the latter has been cleaned & disinfected before loading .

3-4 Which have passed the ant-mortem health inspection at the slaughterhouse with country of origin official veterinarian(s) during the 24 hours before slaughter and , in particular have shown no evidence of FMD , anthrax & sudden deaths and other contagious diseases at sole discretion of country of origin representative

3-5 Which have not come from a holding which for health reasons is subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks .

4-The meat is completely salmonella free.

5-The meat is fit for human consumption.

8-SANITARY CONTROLS AT ARRIVAL I.R.IRAN BORDER:

1-All consignments should be in accompany with original Veterinary Health Certificate signed and sealed by competent state authority official countersigned by all requirements stipulated above mentioned.2-Upon entry in to ports of Iran, the consignment will be checked and the samples will be test organoleptically, microbiologically and chemically and results must fulfill Iran veterinary organization rules, Iran National Standard and EU legislation.

3-The installed thermographs shall be checked and inside information shall be controlled.

4-The Iran Veterinary Organization reserve the right to not issue the clearance from custom for those consignments that found not in compliance of provision of present document.

Iran Veterinary Organization Quarantine and Biosecurity office.