



Iran Veterinary Organization  
I.V.O



Islamic Republic of Iran  
Ministry of Jihad-e-Agriculture

Ref:

Date:

## **IR2016-3-8:Import Health Requirements for Vacuum Boneless Beef Meat For export to Iran (last update 08.08.2020)**

### **SCOPE :**

This document details the minimum requirements for the preparation of ac boneless beef intended for export to I.R. Iran will be the competent governmental authority of the country of origin responsible for ensuring that the requirements are met to meet its requirements.

#### **- 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](https://ec.europa.eu/food/safety/international_affairs/trade/non-eu-countries_en)

4- The compenent 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 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**

**And continue general requirements:**

1.1 - The slaughterhouse must be an officially approved slaughterhouse (with a mandatory European certification number) that has already been notified in an official letter to the country's veterinary organization and in terms of compliance with IVO rules and standards, including but not limited to geographical location and other Epidemiological aspects of construction program, facilities, equipment, maintenance, minimum staffing required, ancillary structures including but not limited to animal dumping, water resources, waste disposal systems, cold storage and quality assurance certificates.

1.2 - The requirements of the OIE Chapter on terrestrial animal health (latest edition) in the case of bovine spongiform encephalopathy (BSE) are met by the relevant competent authority in accordance with the latest OIE classification and approval of the country of origin in terms of BSE risk status. Precision is performed by official veterinarians at the slaughterhouse.

1.3 - The Iranian Veterinary Organization (IVO) reserves the right, based on library studies or field visit reports of the field veterinary audit team conducted by IVO veterinary officers prior to the issuance of the Veterinary Import License (VHIP), at its sole discretion, any documents Ask for another.

1.4 - Animals must originate from registered farms / areas that have been officially registered with the veterinary services of the country of origin and that animal diseases that have not been reported within the last 6 months.

1.5 - Animals must be identified separately using ear tags and accompanied by official identification documents upon arrival at the slaughterhouse.

1.6 - Seemingly healthy animals must be veterinary examined more than 12 hours before slaughter and



be eligible for slaughter.

1.7 - The health certificate (OIE template or specimen previously approved by the IVO) is signed by the official veterinarian of the country of origin in English in compliance with the requirements of the current IHR.

**1.8 - The shelf life of the fresh vacuum packed beef meat is the responsibilities of manufacturing company in exporting country as well as the requests of purchasing company in importing country.**

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

1.9-- The animals shall be oriented from area that is free from anthrax, brucellosis, tuberculosis and milestone food-borne diseases.

## **2 The animals shall:**

2.1 - Not exceeding 30 (thirty) month of age (6 Permanent teeth at most).

2.2 - Be born and reared in country of origin.

2.3- Not be fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).

2.4- Not be received hormonal growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.

2.5- Get rest for 12 -24 hours before slaughter, in order to fulfill rigor mortis and glycogenesis phenomenon.

2.6- Be healthy.

## **3 The carcasses shall:**

3.1- Not be injured, bruised or physiologically icteric.

3.2 - Be washed and cleaned with potable water.

3.3 - 3.3 Inspected and transported by official government veterinarians of the country of origin.

3.4- Be kept in chilling rooms at 0 to 4° C for 24 to 72 hr.

3.5- Be chilled to a core temperature of not more than 7° C upon chilling room departure acquiring pH not more than 5.8.

3.6- Be handled in a Deboning hall temperature not exceeding 10° C.

3.7- The MRL of pharmaceutical agents and heavy metal shall be in accordance with the enclosed Annexes which are manifested in the end of this IHR.

3.8 - The radionuclide within the beef shall be lesser than 10 Bq per gram meat.

3.9- All obvious lymphatic glands & nodes, nervous tissues shall be removed and cleaned from the meat as far as possible, as well the meat cuts shall not be contaminated with specified risk materials.

### **The meat shall be :**

4.1- Fit for human consumption.

4.2- Free from contaminants.

4.3- Has no additional fat (maximum visible fat 7 PCT).

4.4- Comply with following microbiological criteria (according to lab results):



Test	n	C	m	M
Total Count (CFU/g)	5	3	1×10 <sup>5</sup>	1×10 <sup>6</sup>
E. coli (CFU/g)	5	2	5×10 <sup>1</sup>	5×10 <sup>2</sup>
Salmonella spp.	5	0	0	Negative in 25 g
Clostridium Botulinum Toxin	5	0	0	Every & all testes

- heavy metals, drug and radionuclide's residue shall comply with attached Annex-1.

### Packing & Labeling:

- One paper identification sheet (Label) stating in Farsi and English should be printed indicating the following information:
- The name and place of production( name and address , sanitary code of slaughterhouse ), the date of production
- , the type of cuts ,trace Code and that the slaughtering has been done as per Islamic rites the labels must be put
- outside over each wrapping of the cuts and both end-side of each carton from outside .
- The label or paper identification sheet contents and format should already confirmed by IVO.
- Modified Atmosphere Packing (MAP) is not permitted and only simple vacuum practices are allowed.
- The cuts in accordance with Iran National Standard No 4276 should not weighted more
- **than 15- 25 kilogram** and found in full compliance with IVO circulars.
- The cartons shall be export worthy made from food grade compatible materials. Tare weight of each empty carton **must be more than** 1000 grams

The labels must be pasted up or printed over each wrapping of the cuts parts. The label or identification paper contents and format should be confirmed by IVO.

### Condition for vaccum chilled bovine cuts parts transportation:

- **The Vacuum Boneless Beef Meat shall mainly be transported by Aeroplane ,Ship ,Railway wagon or Road vehicle.**
- During all stages of transportation, the temperature shall not exceed 4 degrees Celsius.
- The refrigerated vehicles cooling system shall be turned on 1 to 2 hours before transferring meat
- consignments from chilling room to vehicle showing almost similar temperature with the carcass



exiting from chilling room.

- The vacuum beef shall be transported to the airport at the earliest convenient time upon vehicle embark with the minimum possibility of carcass detention due to departure delay.

(i) -The conveyances used to transport meat entered for export to the Islamic Republic of Iran are fitted with intended refrigeration equipment and recording thermographs.

(ii) - The transport vehicle must comply with IVO health standards. Bearing smooth, non corrosive (resistant against disinfectants) and washable surfaces, other relevant requirements according to IVO rules and regulations should be fulfilled and IVO circulars in relation to principles of cleansing and disinfecting cold store govern this clause

### **SANITARY CONTROLS AT ARRIVAL I.R.IRAN BORDER:**

1- All consignments must be accompanied by the original veterinary health certificate issued by the competent government authorities, which is signed and sealed by the state veterinarian of the country of origin, containing all the requirements mentioned above.

2-All consignment shall be examined against organoleptically criteria including but not limited to appearance, odor and temperature (not exceed 7°C at the deepest part of the muscles) and PH 5.4 up to 5.8.

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.

**All stages of meat production, from start to end, shall comply with related EU directives and National Iran Standard No.3228 unless otherwise explicitly stipulated in present document.**

**Iran Veterinary Organization Quarantine and Biosecurity office.**