

IR008-2021.02.01-Health Requirements for importing Frozen Fish to I.R. of Iran

A- SCOPE

This IHR is drawn up for importing Frozen Fish from abroad to Iran.

B-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/fishery products health related events. IVO may prohibit the introduction into its territory of fishery products if these were found, on examination carried out at the frontier post by a member of the personnel of the Aquatic Animal Health Service, to be affected by a listed disease or fishery product risks of concern to the country. Refusal of entry may also be applied to fishery 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 fishery 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-Frozen fish (except those which will be used in canned products) should be eviscerated in authorized plants/establishments or on the board of freezing vessels.

5- 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 fishery products described above were produced in accordance with those requirements, in particular that they:

5-1-come from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;

5-2-have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV of Annex III to Regulation (EC) No 853/2004;

5-3-satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

5-4-have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004;



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5-5-have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004;
5-6-the guarantees covering live animals and products thereof, if from aquaculture origin, provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled; and

5-7- have satisfactorily undergone the official controls laid down in Articles 67 to 71 of Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls .

6- The competent authority, have to certify:

6-1- that the aquaculture 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.

6-2- Nature of commodity (that is aquaculture or wild origin), treatment type (is whether live, chilled, frozen or processed), Manufacturing plant (includes factory vessel, freezer vessel, cold store, processing plant).

Note 1: Malachite green must not be used in farm and not been detected in fishes.

Note 2: No Sodium Benzoate should be added to fishes as preservative.

Note 3: The shelf life and Label in Farsi will be according to the IVO Directive No.:43/36633

C- 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.



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D- Bacteriological criteria

Product	Test	No. of samples (n)	c	m	M	Test method
Fish (Frozen/Fresh)	Total count (CFU/g)	5	2	5×10^5	5×10^6	ISO 4833
	E.coli (MPN/g)	5	1	1×10^1	1×10^2	EN/ISO 16649-3
	Staphylococcus aureus (CFU/g)	5	2	1×10^2	1×10^3	EN/ISO 6888
	Salmonella(in 25 g)	5	0	0		EN/ISO 6579
	Listeria monocytogenes* (CFU/g)	5	0	100		EN/ISO 11290
	Toxin of Clostridium botulinum **	5	0	0		

*For seafood that be consumed in raw form (Ready-to-eat)

** In case of canned/vacuumed/ smoked /cooked/fermented seafood products

E-Parasitic criteria

- The fish fillet should be free from any infestation of parasite.
- The fish commodities must be free from the zoonotic infestation within fish muscles.
- For non-zoonotic parasites, the fish commodities must be comply with following table:

Weight of sample in KG	1	2.5	5	7-8.5	9-10	25
Acceptable number of macroscopic parasites*	1	2	4	6	7	17

*the viscera is not included in for existed macroscopic parasites

F- Chemical criteria



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F-1) Histamine and TVBN:

Test	Food category	No. of samples (n)	c	m	M	Test method
Histamine (mg/kg)	<i>Scombridae, Clupeidae, Engraulidae, Coryfenidae, Pomatomidae, Scombresosidae</i>	9	2	100	200	HPLC
	Other fish	9	2	200	400	
TVBN (mg/100g)	Fresh water fish	10	0	20		micro diffusion method, direct distillation method(SECTION II, REGULATION (EC) No 2074/2005)
	Marine water fish	10	0	30		

F-2) Heavy metals:

Test	Food category	Maximum levels (mg/kg wet weight)	Test method
Lead	Fish	0/3	Atomic Absorption Spectroscopy(AAS)
	Crustaceans(excluding crab and lobster)	0/5	
Cadmium	Muscle meat of fish excluding species listed in below	0/05	Atomic Absorption Spectroscopy(AAS)
	anchovy ,bonito, common two-banded sea bream ,eel , grey mullet ,horse mackerel or scad ,sardine ,sardinops ,tuna ,wedge sole	0/1	
	Crustaceans(excluding crab and lobster)	0/5	
Mercury	Muscle meat of fish excluding species listed in below	0/5	Atomic Absorption Spectroscopy(AAS)
	halibut ,marlin ,megrim ,mullet ,pike ,plain bonito ,poor cod ,redfish ,sail fish ,sea bream, Pandora ,shark ,snake mackerel or butterfish ,swordfish ,tuna	1	



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F-3) Dioxins and PCBs:

Test	Food category	Maximum levels(pg/g wet weight)	Test method
Sum of dioxins	Fish and Crustaceans(excluding crab and lobster)	4	NF-EN 1528-1996
Sum of dioxins and dioxin-like PCBs	Fish and Crustaceans(excluding crab and lobster)	8	NF-EN 1528-1996

F-4) Maximum levels for therapeutants and antibiotics:

Test	Food category	Maximum level permitted (ppm)	Test method
Trimethoprim, Amoxicillin, Ampicillin, Benzylpenicillin, Tilmicosin	Muscle tissue of all fish and seafood	0.05	HPLC LC/MS
Sulphonamide group, Enrofloxacin (sum of enrofloxacin and ciprofloxacin), Oxolinic Acid, Tylosin, Tetracycline, Lincomycin		0.1	
Cloxacillin, Dicloxacillin, Oxacillin, Difloxacin, Spectinomycin		0.3	
Erythromycin		0.2	
Colistin		0.15	