



IR2023-new12. Hygienic requirements of freshly sheep for export to Iran(cuts)

SCOPE:

This document provides details of the requirements for freshly cooled cutting sheep 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 sheep 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 5.9.1. 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 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 programmed based on the HACCP principles 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.

B-Organoleptic criteria:

1-Discoloration and abnormal odor: Maximum 10 % per total weight.

2-Abrasion and superficial damages: Maximum 10% per total surface.

3-No evidence of defrosting must should be seen.

4-Dripping must be as low as possible.

5-The odor must be fresh and natural.

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

And continue general requirements:

1. Country of origin is free from FMD (even with vaccination) or the animals are taken from an FMD-free area under Article 8.5.11. International Land Animal Health Code OIE. (2008)

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

3. were born and raised in the country of origin.

4. From herds are officially registered in the administrative veterinary of the country of origin.

5. From herds that have not been diagnosed with OIE **notifiable diseases** in the last 12 months.

6. On were not obese on foods containing animal-derived proteins (MBM).

7. Six months before the date of export, they were kept in a shed where at least 12 months before slaughter no case of rabies was reported.

8. In the country of origin or region, a monitoring system has been established, which is referred to Article 14.9 (especially Article 14.9.2) of the OIE (2008) International Health Code.

9. The animals are slaughtered in an authorized slaughterhouse in the quarantine area of the free zone and their health before and during the slaughter and after slaughter is approved by the state veterinary service of that country and is determined in the slaughterhouse.

10. The meat was produced under conditions which fully comply with provisions Codex Alimentarius and SPS.

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

12. Approved meat centers that supply meat for export to the Islamic Republic of Iran must be approved by the veterinary service of the country of origin and located in the free zone before the slaughter begins.

13. In terms of animal health, sheep should be removed from infectious disease-free areas listed by the World Organization for Animal Health.

14. Only animals that have been identified by the State Veterinary Service of the country of origin and have had sufficient rest must be presented for pre-mortem inspection.

A. SPECIFIC CONDITIONS:

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 and normal appearance.
- Shows no evidence of pathogenic agents (bacterium, fungus, parasite)

Product	Test	No.of samples (n)	c	m	M
Fresh Chilled Ovine Meat cuts	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. 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 physio locally 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.
- Shelf life of fresh chilled ovine meat, if approved by the competent veterinary authority of the country of origin, maximum 96 hours after leaving the carcass from the cold room until storage at 0 to 4 ° C at a humidity of 85 to 90%.

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

3. Chilling and cutting conditions:

- Cutting of the carcasses must be accordance with Iran National Standard No 4276.
- The temperature of cutting room must be maintained at or below +10 degree Celsius
- All obvious lymphatic glands and nervous tissues were removed.
- Carcasses should be kept at chilling room for 24 hours before going to cutting room. the temperature of chilling room must be between +0 to +4 degree Celsius and the deep bone temperature should be reached to +7 degree, and humidity not less than 85% and PH of the meat should be less than 6.2 after chilling room.
- The cuts in accordance with Iran National Standard No 4276 should not weighted more than 2500 gram (2.5 Kg).

4. Packing:

- Packing and labeling must be carried out in 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 cannot be mixed in the same carton.
- The weight and the specifications of all empty cartons should be the same.
- Tare weight of each empty carton **must be more than** 1000 grams
- The cartons should be moisture proof and made from strong tissue material in order to prevent tearing during loading, stow aging and discharging.
- 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:

- 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.
- The label contents and format should had been already confirmed by IVO before printing and applying.

5. Storage:

- Thermographs shall be installed in each container.
- Each carton should contain an adequate amount of dry ice.

6. Transportation:

The transportation vehicle shall be approved by IVO representative. Bearing smooth, non-corrosive (resistant against disinfectants) and washable surfaces, thermograph and enabling air circulation between packages is obligatory. 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.

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

B. VETERINARY CERTIFICATE:

The Exporting country veterinary officer will issue, in respect of each consignment of fresh ovine meat a Veterinary Health certificate for export to the Islamic Republic of Iran produced in compliance with this IHR. The certificate shall be countersigned and sealed by IVO representative too.

The certificate shall attest:

- 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:
 - 3-1 Which have remained in the given 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 last 30 days, and around which within a radius of 10 Km there has been no positive 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 ante-mortem health inspection at the slaughterhouse with an official veterinarian (s) of the country of origin 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.

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.

D-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 the competent government authorities, containing all the requirements mentioned above.

2-Upon entry in to ports of Iran, the consignment will be checked and the samples will be test organoleptically, 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.