



Health Requirements for IMPORT FRESH FROZEN BONELESS BEEF from EU Countries into I.R.IRAN

(Last Update 04.08.2014)

SCOPE

This document serves to detail minimum requirements for the preparation of FRESH FROZEN BONELESS BEEF MEAT for export to the Islamic Republic of Iran. The Veterinary Services of EU Countries shall be responsible for ensuring that the requirements of the Export in relation to the preparation of Beef Meat subject to this agreement have been met and for assisting the representative of the Iranian Veterinary Organization (IVO) verifying that the requirements of this agreement have been met.

1 General Requirements:

1.1 Requirements of OIE Terrestrial Animal Health Code (Latest Edition) chapter on Bovine Spongiform Encephalopathy (BSE) shall be observed by related official competent authority, according to the latest OIE classification and approval of the origin country in terms of BSE risk status, and strictly conducted by official veterinarians in the slaughterhouse. Veterinary Authorities shall be issued an international veterinary certificate attesting that:

1.1.1 the country, zone or compartment complies with the conditions in Terrestrial Animal Health Code. This means that all the clauses of OIE Terrestrial Animal Health Code in the case of negligible risk should be explicitly attested for BSE status of EU Countries.

1.1.2 the cattle from which the fresh meat and meat products were derived passed ante-mortem inspections.

1.1.3 the cattle from which the fresh meat and meat products were derived were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced.

1.2 The country is free from FMD without vaccination.

1.3 The Animals come from holdings which have been free from any official prohibition on health ground for the last 42 days in the case of brucellosis, for the last 30 days in the case of Anthrax and for the last 180 days in the case of Rabies and have not been in contact with animals from holdings which did not satisfy these conditions.



1.4 All animals Shall be checked by veterinary service of the country, which hereby certifies and attests that the animals subject of veterinary public health certificate were originated from EU Countries according to EFSA health certificate issued by official authorised veterinarian of EU Countries and were subjected to ante and post mortem inspection by the veterinary service of the Country of origin were found to be free of clinical signs of any contagious and infectious diseases.

1.5 Iran Veterinary Organization (IVO) is entitled to dispatch its own representative(s) to carryout supervision over ante-mortem, during slaughter and post-mortem inspections and all process such as chilling, deboning, cutting , packaging , labeling , storage, loading and transport.

1.6 The slaughterhouse shall be an officially approved slaughterhouse (bearing an approval number is obligatory) already visited and approved by IVO representative(s) in terms of compliance with IVO regulations and standards including but not limited to geographical location & other epidemiological aspects ,construction plan ,facilities, equipments, maintenance, minimum required personnel expertise, auxiliary structures including but not limited to animal shed premise, water resources, waste disposal systems, cold stores and Quality Assurance Certificates .

1.7 Iran Veterinary Organization (IVO) reserves the right to solicit any other documents, at its full discretion, based on the conducted library studies or report of the field visit conducted by IVO veterinary officers prior to issuing of Veterinary Import Permit (VIP).

1.8 The animals shall be originated from registered farms /areas officially registered with the state veterinary services of country of origin in which notifiable animal diseases have not been reported during last **12** months.

1.9 The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse.

1.10 The apparently healthy animals shall be subjected to veterinary inspections not more than 12 hours before slaughter and found eligible for slaughter and shall be male.

1.11 The Health certificate (specimen already approved by IVO) shall be issued in English undersigned by official veterinarian complying with requirements stipulated in present IHR.

2 . Slaughterhouse:

2.1 The slaughterhouse shall bear the EC approval number and entitled to export fresh beef to EU state members and according to article 1.5 of this IHR or already approved by IVO representative.



2.2 The slaughterhouse shall be integrated namely all sections are located next to each other not apart away.

3 . The animals:

- 3.1 Shall not be exceeded 30 (thirty) months of age for cattle (4 Permanent incisors teeth at most) .
- 3.2 Were born and reared in country of origin.
- 3.3 Were not fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).
- 3.4 Were not received growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.
- 3.5. Shall get rest for at least 12-24 hours before slaughter in shed premise slaughterhouse.
- 3.6 Shall Be male

4 . The carcasses:

- 4.1 Shall not be injured, bruised or icteric(physiologically or pathologically).
- 4.2 Shall be inspected and passed by official veterinarians and be stamped by IVO representative.
- 4.3 Warm and hot boning are not allowed.
- 4.4 Shall be washed and cleaned with potable water.
- 4.5 Shall be kept in chilling rooms at 0 to 4° C for 24 to 72 hr.
- 4.6 Shall be chilled to a core temperature of not more than 7 °C upon chilling room departure acquiring pH not more than 6.
- 4.7 Shall be handled in a Deboning hall temperature not exceeds 10 °C.

5 . The meat:

- 5.1 Shall be fit for human consumption.
- 5.2 Shall be free from contaminants
- 5.3 Shall has no additional fat (maximum visible fat 7 PCT).
- 5.4 Shall be free from all obvious lymphatic glands,nervous tissue and not contaminated with specified risk materials (SRM).



5.5 Shall be complied with international standards and Codex Alimentarius permitted levels in terms of undesirable substances, heavy metals, drug residues and radionucleotides contacts

5.6 Shall Comply with following microbiological criteria (according to lab results)

Test	n	C	m	M
Total Count (CFU/g)	5	3	1×10^5	1×10^6
E. coli (CFU/g)	5	2	5×10^1	5×10^2
Salmonella spp.	5	0	0	Negative in 25 g

6 . Deboning, chilling, and cutting conditions:

6.1 The temperature of deboning hall/ cutting room must be maintained at or below +10 °C.

6.2 All obvious lymphatic glands and nervous tissues were removed.

6.3 Carcasses shall be kept at chilling room for 24 to 72 hours before going to deboning hall. The temperature of chilling must be between +0 to +4 ° C and the deep bone temperature should be reached to +7 ° C at the time of deboning and PH of the meat must be less than 6 after chilling room.

6.4 Deboning hall shall have sanitary equipments of deboning and cutting the meat and temperature of deboning hall must not be warmer than +10 °C.

N.B: The cuts **shall not** weighted more than 3 kilogram ($\pm 20\%$) and found in full compliance with IVO circulars.

7 Packing and labeling:

7.1 .Modified Atmosphere Packaging (MAP) and simple vacuum are not allowed.

7.2 .Each and every cut shall bear a separate label containing complete information

7.3 .The convenient carton net weight range shall be 20 to 25 kilograms.

7.4 .The quarter cut shall be performed through natural line along the grain.

7.5 .Color coding of the labels must be as follow:



- Neck meat with yellow marking.
- Forequarter meat with red marking.
- Hindquarter meat with black marking.
- Strip loin with green marking.
- Tenderloin with orange marking
- Topside with grey marking
- Flank with blue marking

7.6. The label shall state in Farsi and English posted over the carton and over cuts cover containing the following items:

Type of cut , country of origin , name and telephone number of importing company , production date (slaughter date) , expire date , slaughterhouse name & sanitary code , storage condition, VIP tracing code and " produced under supervision of IVO representatives and slaughtered as per Islamic rites under supervision of religious representatives.

7.7. The cartons shall be sea worthy made from food grade compatible materials.

7.8. Tare weight of each empty carton should not be less than 1000 grams.

8 Freezing:

All products shall be frozen in freezing tunnel with minus 35 to 45 °C within 24 to 48 hours, the temperature of meat in deepest part after freezing should be minus 18° C at the time of exit to the cold store.

9 STORAGE:

9.1 The meat shall be kept in cold storage with not warmer than minus 18° C. The meat should be transferred to the final loading point with temperature of minus 18° C and lower.

9.2 The shelf life of frozen Beef meat shall be considered 12 months since slaughter.

10 Transport:

10.1 The refrigerated containers (reefer) used to transport beef shall be equipped with 2 recording thermographs operating at least for 75 days upon start up.

10.2 The maximum duration from slaughter to export shipment shall be not more that 60 days. If not so, the IVO representative/s should give a special authorization for embarkation.

In the Name of God



**ISLAMIC REPUBLIC OF IRAN
MINISTRY OF JIHAD – E – AGRICULTURE
VETERINARY ORGANIZATION**

Ref :

Date :

10.3 The meat shall be transported at minimum minus 18° C.

10.4 FRESH FROZEN BONELESS BEEF MEAT shall be reached into Iran Border Inspection Post (BIP) in Iranian port not later than 120 days after production date.

11 Inspection at Border Inspection Post:

Upon entry in to Iran custom, the consignment will be checked including but not limited to organoleptic and laboratory tests and the results shall comply with the IVO standards.