



IR2009-3/22 Health Requirements for Import FRESH FROZEN BONELESS BEEF MEAT from Paraguay into I.R.Iran

(Last Update 18.05.2011)

1. Iran Veterinary Organization (IVO) is entitled to dispatch its own representative to carryout ante-mortem, during slaughter and post-mortem inspection and final handling, including storage and loading.
2. The animal health status in terms of BSE is negligible and chapter 11.5 (especially articles 11.5.3, 11.5.10.) OIE international Health Code (2010) shall be observed.
 1. The animals shall be originated from "High Surveillance Zone" (HSZ) of the program in accordance with Resolution No.XXII of 76th OIE General Session as a distinct FMD free zone practicing vaccination.
 2. The beef has been derived from healthy animals not exceeding 30 months of age which (ranging up to max 30 months old).
 - Were born and reared in the Country of Origin.
 - Came from bovine herds officially registered with the administrative Veterinary of Country of Origin.
 - Came from bovine herds in which OIE notifiable disease, not registered during 12 months ago.
 - were not fattened on foodstuffs which included animal proteins (based on official prohibition on feeding of products containing mammalian derived ingredients to cattle, official inspection of feed dampeners and inspection of feeds / concentrates by officers of the Governmental veterinary service of country of origin).
5. The beef was produced under conditions which fully comply with Codex alimentations and SPS agreements.
6. Upon entry in to ports of Iran, the consignment will be checked and the samples will be tested organoleptically and microbiologically and the results must fulfill the Institute of Standards and Industrial research of Iran, SPS agreements of WTO.
7. All animals were checked by federal inspection services of Paraguay, which hereby certifies and attests that the animals subject of veterinary public health



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certificate were originated from Paraguayan territory according to certificate issued by official authorities of Paraguay and were,

7-1. subject to ante and post mortem inspection by the Official Veterinary Service of the Country of origin and Iran Veterinary Organization representative/s and were found to be free of clinical signs of any contagious and infectious diseases .

7-2.the animal have been slaughtered in approved slaughterhouses situated in the quarantine area of free zone and found to be healthy before and after slaughter approved by Official Veterinary Service of the Country of origin and IVO representative/s .

7-3. slaughtered in approved slaughterhouses under the control and inspection of the Official Veterinary Service of the Country of Origin and IVO representative/s.

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.
- Additional fat must be removed; visible fat must be maximum 7 PCT.
- With normal odor , without burn freezing .
- Shows no evidence of pathogenic agent (bacterium, fungus, and parasite).

Product	Test	No. of samples (n)	c	m	M
Fresh/FROZEN BONELESS BEEF 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. The carcasses of the animals from which the beef to be exported to the Islamic Republic of Iran were derived from:

- 2.1 Not injured, bruised or physiologically icteric (yellow) carcasses.
2.2 Is washed and cleaned completely with fresh water.



- 2.2.1 Were kept in chilling rooms which were maintained at temperatures of between 0 and 4 degree centigrade for a period of between 24 and 72 hours.
- 2.2.2 Chilled to a core temperature not higher than 7 degree centigrade and the pH must be below 6 at the time of removal from the chilling rooms.
- 2.2.3 the meat produced from animal examined by an official veterinary inspector of veterinary service of country of origin and IVO representative/s before, during and after slaughtering, and found to be fit for human consumption and which also controlled during processing and final handling.

3. Deboning, chilling, and cutting conditions...

- The temperature of deboning hall/ cutting room must be maintained at or below +10 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 deboning hall. The temperature of chilling must be between -0 to +4 degree C and the deep bone temperature should be reached to +7 degree C at the time of deboning and PH of the meat must be less than 6 after chilling room.
- Deboning hall should have sanitary equipments of deboning and cutting the meat and temperature of deboning hall must not be warmer that +10 degree c.

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

4. Packing

- The net weight range of each carton shall be 23 to 30 kilograms.
- Packing of one quarter and fraction cut by its natural veins in order to use whole capacity of a carton is allowed.
- Different cuts cannot be mixed in the same carton.
- Color coding of the cartons must be as follow:
- Neck meat with yellow marking.
- Forequarter meat with red marking.
- Hindquarter meat with black marking.
- Flank meat with blue marking.
- Topside with grey marking.
- Striploin with green marking.



- Tenderloin with orange marking.
- When needed to complete the weight of the boxes with fractions of the respective forequarters. The cuts should be done by the natural inter muscular spaces.
- 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 type of cut , the name of consignment , the type of use , the country of origin , the name and address of importing company/ordered by , that the production has been done under supervision of IVO representatives and the slaughtering has been done as per Islamic rites under supervision of IRAN religious representatives, the production date (date of slaughtering) , the expire date (one year after production date), the name of the slaughterhouse and sanitary code , keeping condition (keep at: -18°C) , 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 cartons will be subject with four straps without over weights of any class in the boxes and a correct accommodation of the meat inside the box is needed to provide a perfect shut of the latter.
- The weight and the specifications of all empty cartons should be the same.
- The cartons for our purpose should be moisture proof and made from strong tissue material in order to prevent tearing during loading, stow aging and discharging.
- Tare weight of each empty carton should not be less than 1000 grams.

5. FREEZING AND STORAGE:

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

In the Name of God



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6. Transportation:

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

Iran Veterinary Organization