



IR2009-03/15 Health Requirements for IMPORT FRESH FROZEN BONELESS BEEF MEAT from Canada into I.R.IRAN

(Last Update 21/11/2009)

SCOPE

This document serves to detail requirements for the preparation of FRESH FROZEN BEEF MEAT for export to the Islamic Republic of Iran. The CFIA shall be responsible for ensuring that the requirements of the Export in relation to the preparation 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.

General Requirements:

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.
1. The animal health status in terms of BSE shall be controlled and chapter 11.6 (especially articles 11.6.1 11.6.11 and 11.6.14) OIE international Health Code (2010) shall be observed.
2. The country of Origin is free from FMD (with vaccination or without vaccination) and chapter 8.5 (especially Articles 8.5.20, 8.5.21, 8.5.22 and 8.5.23) shall be observed or the animals has been derived from a zone that is free from FMD according to OIE international Health Code (2010).
3. Canada is free from FMD , Brucellosis , Tuberculosis .
4. 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 as well as should not origin from British Colombia , mainly west part of Canada .
 - 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).



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Ref :
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- 5.1. The beef was produced under conditions which fully comply with Codex alimentations and SPS agreements.
5. Upon entry in to ports of Iran, the consignment will be checked and the samples will be test organoptically and microbiologically and the results must fulfill the Institute of Standards and Industrial research of Iran, SPS agreements of WTO.
6. all animals should been reared without any hormones as growth promotor particularly any kind of growth hormone such as Somathotropin .
8. All animals were checked by federal inspection services of Canada, which hereby certifies and attests that the animals subject of veterinary public health certificate were originated from Canadian territory according to certificate issued by official authorities of Canada and were,
- 8-1. 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 .
- 8-2.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 IVO representative/s .
- 8-3. 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.
 - With normal odor, without burn freezing.
 - Additional fat must be removed; visible fat must be maximum 7 PCT.
 - Shows no evidence of pathogenic agent (bacterium, fungus, and parasite).
- 2. The carcasses of the animals from which the beef to be exported to the Islamic Republic of Iran were derived from:**
- Not injured, bruised or physiologically icteric (yellow) carcasses.
 - i. Is washed and cleaned completely with fresh water.



- ii. 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.
- iii. Chilled to a core temperature not higher than 7 degree centigrade at the time of removal from the chilling rooms.
- iv. 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

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

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 should 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 than +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 can not be mixed in the same carton.
- Color coding of the cartons must be as follow:
- Neck meat to be packed in cartons with yellow marking.
- Forequarter meat with red marking.
- Hindquarter with black marking.
- Strip loin with green marking.
- Tenderloin with orange marking.
- Topside with grey marking.
- Flank meat with blue 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 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 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 degree centigrade within 24 to 48 hours; the temperature of meat in deepest part after freezing should be 18 degree 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 C. The meat should be transferred to the final loading point with temperature of -18C and lower.
- The maximum duration from slaughter to export shipment shall be not more than 60 days. If not so, the IVO's representative/s should give a special authorization for embarkation.

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.