



IR2011-03/43.Health Requirements for Import FRESH FROZEN OVINE MEAT FROM Pakistan INTO I.R.IRAN

(Last Update 17/01/2011)

SCOPE

This document serves to detail requirements for the production of frozen ovine/mutton meat in Pakistan intended for export to the Islamic Republic of Iran. The State Veterinary Services of Pakistan shall be responsible for ensuring that any and all requirements needed for exporting of above mentioned commodity subject to this document are met and for assisting the representative(s) of the Iran Veterinary Organization (IVO) to verify that the requirements of this documents are fulfilled.

A. GENERAL REQUIREMENTS:

1. Iran Veterinary Organization (IVO) is entitled to dispatch its own representative in order to carry out ante-mortem, during slaughter and post-mortem inspection and production handling including storage and loading.
 1. Establishments which supply meat for export to the Islamic Republic of Iran shall be approved by IVO representative before starting of the slaughtering and be situated in the OIE notifiable free zone.
 2. The animals shall be slaughtered in approved slaughterhouse located in the quarantine area of free zone and found to be healthy and approved for slaughtering before slaughtering by IVO representative/s assisted by state veterinarian of the country of origin. In particular have shown no evidence of FMD, anthrax & sudden deaths and other contagious diseases at sole discretion of IVO representative.
 3. The animals have undergone a quarantine period of 21 days before transport to slaughterhouse, in an appropriate quarantine station, under supervision of representatives of IVO.
 4. Pakistan state veterinarians in each export slaughterhouse should monitor and observe inspection and production requirements in co-operation with the IVO representative.
 5. The animals must not be originated from areas not approved by IVO representative in terms of animal health.
 6. The animals have been transported from the quarantine station to the approved slaughterhouse, using cleaned and disinfected means of transport, without contacting



other with animals not complying with the conditions required for exporting meat thereof to I.R.Iran.

7. Only adequately rested animals which determined by IVO officer shall be presented for ante-mortem inspection.
8. Carcasses sent to the detaining rail suffering from major defects shall not be exported to the Islamic Republic of Iran.
9. The animals have remained in the originated area for at least 3 months before being slaughtering.
10. 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 physiologically icteric (yellow) carcasses which;
 - are washed and cleaned completely with fresh water.
 - examined by an state veterinarian and IVO representative/s during and after slaughtering and found to be fit for human consumption .
 - derived from sheep which have not been treated with hormonal growth promotores before slaughter.
 - not undergo any preserving process.
 - all approved carcasses shall be stamped by IVO representative.

12-Carcasses should be kept at chilling room for 24 to 72 hours before going to cutting room. the temperature of chilling room must be between +0 to +4 centigrade degree and the deep bone temperature should be reached to +7 centigrade degree, and humidity not less than 90% and PH of the meat should be less than 6.2 after chilling room.

Packing

1-Packing and labeling must be accordance with Iran National Standard No 4275.The color of lables should be as below:

- 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



- 2-Different cuts can not be mixed in the same carton.
- 3-The weight and the specifications of all empty cartons should be the same.
- 4-Tare weight of each empty carton should not be more than 1000 grams.
- 5-The cartons should be moisture proof and made from strong tissue material in order to prevent tearing during loading, stow aging and discharging.
- 6-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 :
- 7-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, HALAL sign, Trace Code of Import Prmit. 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 .
- 8-The label or paper identification sheet contents and format should already confirmed by IVO.

FREEZING AND STORAGE:

- 1-All carcasses should be frozen in freezing tunnel with minus 35 to 45 degree celcius within 24 to 48 hours; the temperature of meat in deepest part after freezing should be -18 degree Celsius, at the time of going to the cold store.
- 2-The meat shall be kept in cold storage with not warmer than minus 18 degrees Celsius. The meat should be transferred to the final loading point with temperature of -18 Celsius.
- 3-The maximum duration from slaughter to export shipment shall not exceed 60 days. If not so, the IVO's representative/s should give a special authorization for embarkation.

Transportation:

The means of transport used for transporting meat intended for export to the Islamic Republic of Iran are shall be fitted with required refrigeration equipments and recording thermographs.

The transportation vehicle shall be approved by IVO representative bearing smooth, non corrosive(resistant against disinfectants) and washable surfaces, thermograph enabling air circulation between carcasses 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 shall prevail.

SPECIFIC CONDITIONS

- 1-The meat shall be
 - Fit for human consumption.



- Free of contamination by excrement and blood clots, especially in the neck and intercostals muscles of the ribs.
- have normal odor without freeze burning
- Show no evidence of pathogenic agents(bacterium, fungus, parasite)

Product	Test	No. of samples (n)	c	m	M
Fresh/FROZEN OVINE 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

- Contains no hormonal growth promoters

B. VETERINARY CERTIFICATE

The Pakistan state organization will issue, in respect of each consignment of Fresh frozen ovine carcasses a Veterinary Health certificate for export to the Islamic Republic of Iran produced in compliance with this document .The certificate shall be countersigned by IVO representative too. The certificate will endorse:

- 1-The anthrax has not occurred during last 6 months in the area that animals have originated.
- 2-The FMD has not occurred in holdings from which animals derive during last 30 days and the holdings are located in area around which within a radius of 10 Km there has been no case of FMD disease for last 30 days.
- 4-The ovine or caprine brucellosis has not occurred in holdings from which animals derive during last six weeks .
- 5-The radiometric test results & data from the consignments (at least 7 sample) should be less than 10 Bq/kg.
- 6-Were not fattened on foodstuffs which included animal derived proteins (mammalian MBM).



7-The animals have not treated with hormonal growth promotores and t fattened on food stuffs which included animal proteins (MBM).

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 IVO representative contains all requirements stipulated above mentioned.

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