



**IR2009-3/10 .Health requirements for Import ovine fresh frozen meat from
Australia into I.R.IRAN**

(Last Update 07/09/2014)

- 1) The ovine meats intend for export to I.R.Iran, have to be produced in establishments which have been registered, inspected and verified by AQIS moreover representative of IVO.
- 2) The production, transportation and export of ovine meat intend for export to I.R.Iran, have to be fully comply with **AUSTRALIAN STANDARD FOR THE HYGIENIC PRODUCTION AND TRANSPORTATION OF MEAT AND MEAT PRODUCTS FOR HUMAN CONSUMPTION** and The **Export Control Act (1982)** and subordinate legislation including the **Export Control (Meat and Meat Products) Orders 2005** and the **Export Control (Prescribed Goods- General) Order 2005**.
- 3) Presence of IVO's representative for checking production process and religious supervisor and issuing their own certificates (Health certificate and Halal certificate) for each consignment, as a part of commercial arrangement between the exporter and the importer is necessary (added to AQIS's certificates).
- 4) The ovine meats have to be derived from animals not exceeding 18 months of age, 100% male. Namely all sheep showing as 2-tooth one rising 4-tooth, in other hands 2 central incisors 6 milk teeth up to 2 middle incisors 4 milk tooth, weighting max 18 KGS and min 12 KGS per carcass and minimum 25 KGS per live head.



5) The Microbiological Specification :

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

6) The maximum duration from slaughtering to export shipment shall not be more than 60 days.

7) Carcass should be kept at chilling room for 48 to 72 hours before going to cutting room .The temperature of chilling must be between 0 to + 4 degree C° and the deep Bone temperature should be reached to +7 degree C° , and humidity not less than 85% and PH of the meat should be less than 6.2 after chilling room

The meat cut should be wrapped in polyethylene film or vacuum wrapped and put in the carton and also tagging inside and outside of carton showing type of the cut, name, Place

In the Name of God



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

Ref :
Date :

and date of Production. All production should be frozen in freezing tunnel with minus 35 to minus 45 C° for 24 to 48 hours. The temperature of meat in deepest part after freezing should be minus18 degree C° at the time of going to the cold store. The meat shall be kept in cold storage with not warmer than minus18 degree C° for all the phases of storage and transportation.

8) Upon entry into ports of Iran, the consignment will be checked and the samples will be taken for organoleptic inspection and microbiological testes and the results must fulfill the standard of *Institute of Standards and Industrial research of Iran* (No.3228).