



**IR.2010-3/41-IMPORT HEALTH REQUIREMENTS FOR FRESH  
FROZEN DEBONED BOVINE MEAT FROM MALAYSIA into**

**I.R.IRAN**

**(Last Update 25/10/2010)**

**Scope**

This document serves to detail the minimum requirements for the production, preparation and packaging of fresh Boneless Beef Meat exported to I.R. of Iran. The related state competent authority of country of origin shall be responsible for ensuring that the requirements are to be met and assisting the representative(s) of Iran Veterinary Organization (IVO) for accomplishing the therein requirements.

**1-General Requirements**

1-Iran Veterinary Organization (IVO) is entitled to dispatch its own representative (s) to carry out ante-mortem, during slaughter and post-mortem inspection and final handling, including storage and loading.

2-The country of origin is free from FMD (without vaccination) and Articles 8.5.2, 8.5.12, 8.5.22 shall be observed or the animals have been derived from a zone that is free from FMD according to OIE Terrestrial Animal Health Code (2010)

3-Article 11.5.12 of Terrestrial Animal Health Code(2010) regarding BSE shall be fulfilled completely (including Article 11.5.14).

4-The beef has been derived from healthy male animals not exceeding 30 months of age which (100 pct male ranging up to max 30 months old )and:

- 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 diseases, not declared during 12 months ago.
- were not fattened on foodstuffs including animal proteins (based on official prohibition on feeding of products containing mammalian derived ingredients to cattle, official inspection of feed dampeners and inspection



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of feeds / concentrates by officers of the governmental veterinary service of country of origin ).

5-All animals were individually identified by official ear tags and were accompanied at time of slaughter by official identification documents and were,

- 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 .
- the animal have been slaughtered in approved slaughterhouses situated at an animal disease free zone and found to be healthy before and after slaughter approved by IVO representative/s .
- slaughtered in approved slaughterhouses under the control and inspection of the Official Veterinary Service of the country of origin and IVO representative/s.

6-The beef is produced under conditions which fully comply with European Union standards. (Regulation EC No: 853/2004)

7-The beef is produced in accordance with all relevant EU legislation relating to the production, placing on the market of live animals and products of animal origin (Council Directive 2002/99/EC).

8- The carcasses of the animals from which the beef to be exported to the

- Islamic Republic of Iran was derived from:
- Not injured, bruised or physiologically icteric (yellow) carcasses.
- Is washed and cleaned completely with fresh water.
- Were kept in chilling room which maintained at temperatures of between 0 and 4 degree centigrade for a period of between 24 and 72 hours.
- Chilled to a core temperature not more than 7 degree centigrade at the time of removal from the chilling room.
- 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.

#### **9-DEBONING, CHILLING, AND CUTTING CONDITIONS.**

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 5.8 after chilling room.
- Deboning hall should have sanitary equipment of deboning and cutting and temperature of deboning hall must not be warmer that +10 degrees centigrade.

#### **10. 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 -12 degree Celsius, at the time of going to the cold store.
- 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 -18degree Celsius.
- The maximum duration from slaughter to export shipment shall be not more than 60 days.

#### **11-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 observed as follow:
  1. Neck meat to be packed in cartons with yellow marking.
  2. Forequarter meat with red marking.
  3. Hindquarter with black marking.



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4. Flank meat with blue marking.
  5. topside meat with gray marking
  6. strip loin meat with green marking.
  7. Tenderloin meat 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.
  - one paper identification sheet(Label) stating both in Farsi and English should be slicked over each and every pack of meat individually inserted inside carton and both ends of each and every carton which must include the following information :
    - Name and place of production (including address and Sanitary code of slaughterhouse), Date of production, date of expiration ( one year after production date), type of cuts, Importing company, Country of Origin, Keep in -18 degree Celsius, HALAL sign, Trace Code slaughtering has been done as per Islamic rites.
    - The cartons will be fasten with four straps without over weighting of any class in the boxes and a correct accommodation of the meat inside the box.
    - The weight and the specifications of all empty cartons should be the same.
    - The cartons should be moisture proof and made from strong material in order to prevent tearing during loading, stowing and discharging.
    - Tare weight of each empty carton should not be less than 1000 grams.

## **12-SPECIFIC CONDITIONS**

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.
- Shows no evidence of pathogenic agent (bacterium, fungus, and parasite).
- The meat is completely salmonella free.
- Is not mechanically deboned.



- Is not contaminated with brains, eyes, spinal cord, skull, vertebral column, tonsil & distal ileum. (In accordance with points 1 and 2 Article 11.5.12, Article 11.5.14) in Terrestrial Animal Health Code 2010.
- The individual cut weight shall not exceed three kilogram ( $\pm 20\%$ ).

### **13-SANITARY CONTROLS AT BORDER ARRIVAL**

1-All consignments should be accompanied with original Veterinary Health Certificate signed and sealed by competent state authority official countersigned by IVO representative.

2-The thermographs installed conveying vehicles shall be checked and inside information shall be checked and found acceptable.

3- 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 (3228) and EU legislation.

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.