



Iran Veterinary Organization  
I.V.O



Islamic Republic of Iran  
Ministry of Jihad-e-Agriculture

Ref:

Date:

## **IR2009-3/04/Import Health Requirements for Frozen Boneless Buffalo Meat from India exclusively for meat products(Updated/28.05.2017)**

### **SCOPE**

This document serves to detail requirements for the import of FROZEN BONELESS BUFFALO MEAT from INDIA to the Islamic Republic of Iran. The Veterinary Services of INDIA shall be responsible for ensuring that the objectives of these requirements have been met and assisting the representative of the Iran Veterinary Organization (IVO) for verifying that the requirements have been considered.

### **1.General Requirements:**

1.1- Requirements of OIE Terrestrial Animal Health Code (Latest Edition) chapter on Bovine Spongiform Encephalopathy (BSE) shall be observed by related official competent authority, according to the latest OIE classification and approval of the origin country in terms of BSE risk status, and strictly conducted by official veterinarians in the slaughterhouse. Veterinary Authorities shall be issued an international veterinary certificate attesting that:

1.1.1- the country, zone or compartment complies with the conditions in Article 11.5.3. of Terrestrial Animal Health Code of OIE 2012;

1.1.2- the cattle from which the fresh meat and meat products were derived passed ante- and post-mortem inspections;

1.1.3- the cattle from which the fresh meat and meat products were derived were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced.

1.2-Requirements of OIE Terrestrial Animal Health Code (Latest Edition) chapter on Foot and Mouth Disease (FMD) shall be observed by related official competent authority, according to the latest FMD status of the origin country according to OIE reports or IVO representative(s) field investigations if required, and strictly conducted by official veterinarians in the slaughterhouse.

1.3-The animals shall be originated from Farms free from anthrax.

1.4-The animals should be originated from farms free from Tuberculosis and the animals intended to be exported to I.R.Iran are subjected to isolation and slaughtering at the beginning of slaughter day.

1.5-All animals Shall be checked by Official Veterinary Service of INDIA(competent authority), which hereby certifies and attests that the animals subject of veterinary public health certificate were originated from India territory according to health certificate issued by official authorities veterinarian of India and were subjected to ante and post mortem inspection by the Official Veterinary Service of the Country of origin were found to be free of clinical signs of any contagious and infectious diseases .

1.6-Iran Veterinary Organization (IVO) is entitled to dispatch its own representatives (**At Least 2 Experts**) to carry out supervision over ante-mortem, during slaughter and post-mortem inspections and all process such as chilling, deboning, cutting, packaging, labeling, storage, loading and transport.

1.7-The slaughterhouse shall be an officially approved slaughterhouse (bearing an approval number is obligatory) already visited and approved by IVO representative(s) in terms of compliance with IVO regulations and standards including but not

Iran Veterinary Organization (I.V.O)

S. J. Asadabadi St., Valiasr Ave., Tehran-Iran

P.O.Box: 14155-6349 ; Postal Code: 1431683765

Tel: (+9821) 88958046 - 88957007

Fax: (+9821) 88957252 - 88962392

[www.ivo.ir](http://www.ivo.ir)    [int.affairs@ivo.ir](mailto:int.affairs@ivo.ir)



limited to geographical location & other epidemiological aspects ,construction plan ,facilities, equipments, maintenance, minimum required personnel expertise, auxiliary structures including but not limited to animal shed premise, water resources, waste disposal systems, cold stores and Quality Assurance Certificates .

1.8-Iran Veterinary Organization (IVO) reserves the right to solicit any other documents, at its full discretion, based on the conducted library studies or report of the field visit conducted by IVO veterinary officers prior to issuing of Veterinary Import Permit (VIP).

1.9-The animals shall be originated from registered farms /areas officially registered with the state veterinary services of country of origin in which notifiable animal diseases have not been reported during last 6 months.

1.10-The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse.

1.11-The apparently healthy animals shall be subjected to veterinary inspections not more than 12 hours before slaughter and found eligible for slaughter

1.12-The Health certificate (specimen already approved by IVO) shall be issued in English undersigned by official veterinarian complying with requirements stipulated in present IHR.

## **2. Slaughterhouse:**

2.1-The slaughterhouse shall bear the HACCP/Iso22000/EC code/ IR code or approved by Iran veterinary organization experts

2.2- All parts of the slaughterhouse shall be integrated namely and located next to each other not apart away.

## **3. The animals shall:**

3.1 –Not be exceeded 36 (thirty six) months of age.

3.2 -Were born and reared in country of origin.

3.3- Were not fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).

3.4- Were not received hormonal growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.

3.5- Get rest for at least 12-24 hours before slaughter in shed premise slaughterhouse.

## **4. The carcasses shall:**

4.1-Not be Injured, Bruised or Icteric (physiologically or pathologically).

4.2-Be inspected and passed by official veterinarians and be stamped by IVO representative.

4.3-Pre-chilling cuts for warm and hot boning purpose are not allowed.

4.4-Be washed and cleaned with potable water.

4.5-Be kept in chilling rooms at 0 to 4° C for 24 to 72 hr.

4.6-Be chilled to a core temperature of not more than 7 ° C upon chilling room departure acquiring pH not more than 5.8-6.2 for buffalo meat.

4.7-Be handled in a Deboning hall temperature not exceeds 10 ° C.

4.7.1-Deboning hall has sanitary equipments and facilities.

## **5. The meat shall be:**

5.1-Fit for human consumption.



5.2-Free from contaminants

5.3-Has no additional fat (maximum visible fat 7 PCT).

5.4-Free from all obvious lymphatic glands, nervous tissue and not contaminated with specified risk materials (SRM).

5.5-Heavy metals, drug residues and Radionuclide's contacts shall be complied with enclosed attachment

5.6-shows no evidence of pathogenic agent ( bacterium , fungus , parasites )

In this respect, the infestation of skeletal muscle with Sarcocyst cysts is of significant importance and following criteria should be deemed acceptable and are to be implemented by official veterinarian.

**Carcasses with acute infestation with Sarcocyst cysts macroscopically (more than 3 cysts as per one Palm (6.72 cm): whole carcass should be condemned. Light Sarcocystis infestation (less than 3 cysts per one Palm (6.72 cm): partial carcass correction.**

5.7-Comply with following microbiological criteria(according to lab results)

Test	n	C	m	M
Total Count ( CFU/g )	5	3	1x10 <sup>5</sup>	1x10 <sup>6</sup>
E. coli ( CFU/g )	5	2	5x10 <sup>1</sup>	5x 10 <sup>2</sup>
Salmonella spp.	5	0	0	Negative in 25 g

## 6. Packing and labeling:

6.1-The convenient carton net weight range shall be 23 to 30 kilograms.

6.2-The quarter cut shall be performed through natural line along the grain. The accepted parts are forequarter and Hindquarter.

6.3-Different cuts shall not be mixed in the same carton

6.4-The meat shall be packed as an integrated block.

Color coding of the cartons shall be:

**Forequarter** (excluding neck meat): red marking, **Hindquarter**: black marking

The label shall state in Persian and English posted over the carton and over inside shrink wrapped cuts containing the following items:

Type of cut , country of origin , name and address of importing company ,production date (slaughter date) , expire date , production date, slaughterhouse name & code , storage condition and temperature ,VIP trace code and " produced under supervision of IVO representatives and slaughtered as per Islamic rites under supervision of religious representatives.

6.5-The cartons shall be sea worthy made from food grade compatible materials.

6.6-Tare weight of each empty carton should not be less than 1000 grams.



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## **7.Freezing:**

All products should be frozen in freezing tunnel with minus 35 to 45 degrees of centigrade within 24 to 48 hours, the temperature of meat in deepest part after freezing should be minus 18 degrees of C at the time of going to the cold store.

## **8.STORAGE:**

8.1-The meat shall be kept in cold storage with not warmer than minus 18 degrees of centigrade. The meat should be transferred to the final loading point with temperature of minus 18 degrees of C and lower.

8.2-The maximum duration from slaughter to export shipment shall be not more than 60 days.

## **9. Transport:**

9.1-The containers used to carry frozen boneless buffalo meat shall be equipped with recording thermographs operating at least for 60 days upon start up.

9.2-The meat shall be transported at minus 18 degrees of Celsius at least.

## **10. Inspection at Border Inspection Post:**

Upon entry in to Iran custom, the consignment will be checked regarding organoleptic and laboratory tests and the results shall comply with the IVO standards.

**Iran Veterinary Organization Quarantine and Biosecurity Office**

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## Maximum Residues Limits (MRL) for Antibacterials , Pesticide, Heavy Metal and ... in Red Meat

MRL (PPb)	name of Residue	Group of Residues
200	Tetracycline	Antibacterials
600	Streptomycin	
50	Penicillin G	
100	Kanamycin	
100	Enrofloxacin	
600	Dihydrostreptomycin	
100	Gentamicin	
50	Amoxicillin	
50	Ampicillin	
100	Lincomycin	
100	Erythromycin	
100	Tilmicosin	
100	Tylosin	
500	Neomycin	
*1	Furazolidone	
*0.3	Chloramphenicol	
100	Sulfonamides	Sulfonamides
1	Dexamethasone	Steroids
100	Albendazole	Anthelmintics



### Maximum Residues Level(MRL) of Antibacterials , Pesticide, Heavy Metal ... in Red Meat

MRL (PPb)	Residues	Group
200	Heptachlor	Organochlorinc Pesticide
50	Diazinon	Organophosphat Pesticide
200	Malathion	
20	Cyhalothrin	Carbamates and other Synthetic Pyrethroid
50	Cypermethrin	
30	Deltamethrin	
100	Lead	Heavy Metal
50	Cadmium	
10	Mercury compound	

Natural and synthetic hormones , promoters are prohibited

Chloramphenicol & Nitroforans and forazolidon are prohibited

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