



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

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**IR2009-3/24 .Health requirements for Import Ovine/Bovine Chilled  
meat from Australia into I.R.IRAN**

(Last Update 07/09/2014)

- 1) The Ovine/Bovine chilled meats intended for export to I.R.Iran have to be produced in establishments which have been registered, inspected and verified by AQIS and representative of IVO.
- 2) The production, transportation and export of ovine / bovine 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 (added to AQIS's certificates) is necessary
- 4) The ovine meats have to be derived from animals 18 months of age, 60% male and 40% female. 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 minimum 25 KGS per live head .
- 5) The bovine meats have to be derived from animals 30 months of age, 100% male, weighting min 340 KGS per live head.
- 6) 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



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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 6.3 after chilling room

- 7) In case of whole carcass ovine meat:
- a) Individual carcass shall be appropriately wrapped in stockinet and PE bags; and maintained between 4<sup>o</sup>C and minus1.5<sup>o</sup>C during storage and transportation. The shelf life should be considered **72 hours** after chilling room period.
  - b) The duration from slaughter to export shipment shall not be more than 30 days and the consignments should arrive to ports of Iran not later than 20 days before expiration of shelf life.
- 8) In case of cut ovine/bovine meat :
- a) Individual cuts of chilled meat shall be appropriately vacuum packaged and maintained between 4<sup>o</sup>C and minus1.5<sup>o</sup>C during storage and transportation. The shelf life should be considered 70 days since slaughter.
  - b) The duration from slaughter to export shipment shall not be more than 30 days and the consignments should arrive to ports of Iran not later than 20 days before expiration of shelf life.
- 9) Upon entry into ports of Iran, the consignment will be checked and the samples will be taken for organoleptical and microbiological testes and the results must fulfill the standard of ***Institute of Standards and Industrial research of Iran*** (No.9717)