



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

IR2013-3/34 Import Health Requirements for fresh chilled Boneless beef Meat from Germany

This document serves to detail the minimum requirements for the production, preparation and packaging of Germany originated BONELESS BOVINE MEAT exported to I.R. of Iran **only from Lower Saxony**. The related state competent authority of Germany 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 carryout supervision over ante-mortem, during slaughter and post-mortem inspections and final handling, including storage, loading and transport.
2. 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 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 .
3. 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.
4. 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



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- OIE reports or IVO representative(s) field investigations if required, and strictly conducted by official veterinarians in the slaughterhouse.
5. 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).
 6. 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.
 7. The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse.
 8. The apparently healthy animals shall be subjected to veterinary examinations not more than 12 hours before slaughter and found eligible for slaughter and shall be male.
2. The Health certificate (OIE format or specimen already approved by IVO) shall be issued in English undersigned by official veterinarian complying with requirements stipulated in present IHR.
 3. The animals shall:
 - Not exceeding 30 (thirty) month of age (dental formulation).
 - Were born and reared in country of origin.
 - Were not fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).
 - Were not received hormonal growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.
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2- The carcasses shall:

- Not injured, bruised or physiologically icteric.
- Were washed and cleaned with potable water.
- Were inspected and passed by official veterinarians.
- Were kept in chilling rooms at 0 to 4° C for 24 to 72 hr.



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- Were chilled to a core temperature of not more than 7 ° C upon chilling room departure acquiring PH not more than 6.
- Deboning hall temperature not exceeds 10 ° C.

3-- The meat shall:

- Fit for human consumption.
- Free from contaminants
- Has no additional fat (maximum visible fat 7 PCT).

4- Packing

- Cuts should be wrapped in polythene and stockinet before being transported to the chillers.
- Color coding shall be : Black for hind quarter
- Color coding shall be: Red for forequarter
- Color coding shall be: Blue for Flank
- Color coding shall be: Yellow for Neck
- The label shall state in Farsi and English posted over the stockinet wrapped cuts containing the following information:
Type of cut , country of origin , name and address of importing company , ,production date (slaughter date) , expire date (one year after production date), slaughterhouse name & code , storage condition ,VIP trace code and " produced under supervision of IVO representatives and slaughtered as per Islamic rites under supervision of religious representatives.

5- Storage:

- The shelf life of fresh chilled boneless beef cuts is **3 days after leaving the chilling** room pending keeping in 0 to 4 degree Celsius under 85 to 90% humidity.

11. Transportation

- The conveyances used to transport meat entered for export to the Islamic Republic of Iran are fitted with intended refrigeration equipment 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.



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- other relevant requirements according to IVO rules and regulations should be fulfilled and IVO circulars in relation to principles of cleansing and disinfecting.
 - The cuts shall be inserted to special baskets .
- 12- Inspection at Border Inspection Post
- Upon entry in to Iran custom, the consignment will be checked the results shall comply with the IVO standards.