



Iran Veterinary Organization
I.V.O



Islamic Republic of Iran
Ministry of Jihad-e-Agriculture

Ref:

Date:

IR2009-3/08.Health Requirements For Import Fresh Chilled Bovine Meat For Export to Iran (last update 08.08.2020)

A.SCOPE:

This document provides details of the requirements for freshly cooled waxed mutton in the country of origin for export to the Islamic Republic of Iran. The veterinary services of the exporting country are responsible for ensuring that the export requirements regarding the provision of mutton subject to this IHR are met and also verifying that the requirements of this IHR have been Fulfilled.

B.General requirements:

1-The importer shall prepare the required documents and papers and submit to IVO which might be different depending on the case.

2- According to the Article 5.9.1. in Chapter 5.9. of OIE Code -2019 , IVO is entitled to halt the import of the consignments at any stages in case of happening of any animals/ products health related events. IVO may prohibit the introduction into its territory of products if these were found, on examination carried out at the frontier post by a member of the personnel of the Animal Health Service, to be affected by a listed disease or fishery product risks of concern to the importing country.Refusal of entry may also be applied to products that are not accompanied by an international health certificate conforming to the requirements of the IVO.

3- Exporting country (Other than EU member states) should have valid authorization to export products into EU countries.Related processing authorized plant/establishment or freezing vessels should have valid EC code published officially in EU website:https://ec.europa.eu/food/safety/international_affairs/trade/non-eu-countries_en

4- The competent Authority,have to certify that is aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 2017/625 and certify that the products described above were produced in accordance with those requirements, in particular that they:

4-1-come from (an) establishment(s) implementing a programme based on the HACCPprinciples in accordance with Regulation (EC) No 852/2004;

4-2-satisfy the health standards laid down in Regulation (EC) No853/2004and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;

4-3-have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004;

4-4-have been marked in accordance with Section I of Annex II to Regulation (EC) No



853/2004;

4-5-the guarantees covering live animals and products thereof, provided by the residue plans submitted in accordance with Directive 96/23/EC

5-The competent Authority, have to certify that the animal products originate from a country/zone/compartiment declared free from the diseases listed in the OIE code-2019. Certificate of origin must be issue by competent authority of the country of origin.

C-Organoleptic criteria :

1-Acceptable level for freeze burning: Maximum 10% per total surface

2-Discoloration and abnormal odor: Maximum 10 % per total weight.

3-Abrasion and superficial damages: Maximum 10% per total surface.

4-No evidence of defrosting must should be seen.

5-Dripping must be as low as possible.

6-The odor must be fresh and natural.

7-The texture must remain flexible and potent after processing.

And continue general requirements:

1. The slaughterhouse must be an officially approved slaughterhouse (with a mandatory certification number) that has already been notified in an official letter to the Veterinary Organization of Iran in terms of compliance with IVO rules and standards, including but not limited to geographical location and other aspects. Epidemiological, program construction, facilities, equipment, maintenance, minimum staffing required, ancillary structures including but not limited to animal dumping, water resources, waste disposal systems, cold stores and quality assurance certificates.
2. Requirements of OIE Terrestrial Animal Health Code (Latest Edition) chapter on Bovine Spongiform Encephalopathy (BSE) shall be observed by related official
3. 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 OIE reports 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 prior to issuing of



Veterinary Import Permit (VHIP).

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 origin of animal should not be from combining livestock and poultry/livestock and pig husbandry (namely the cattle, pig and poultry are rearing within a unit).
8. The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse.
9. 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 healthy.
10. 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.
11. The shelf life of the fresh beef is 3 days at most.

***Any change in shelf life must be requested by the manufacturer and approved by IVO.**

D. The animals shall:

- Not exceeding 30 (thirty) month of age for cattle (4 Permanent teeth at most) .
- 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.
- Get rest for at least 24 hours before slaughter.

E. 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.
- Were chilled to a core temperature of not more than 7 ° C upon
- Chilling room departure acquiring pH not more than 6 for beef.



- Deboning hall temperature not exceeds 10 ° C.

F. The meat shall:

- Fit for human consumption.
- Free from contaminants
- Has no additional fat (maximum visible fat 7 PCT).
- Comply with following microbiological criteria(according to lab results)

Test	n	C	m	M
Total Count (CFU/g)	5	3	1x10 ⁵	1x10 ⁶
E. coli (CFU/g)	5	2	5x10 ¹	5x 10 ²
Salmonella spp.	5	0	0	Negative in 25 g
<i>Clostridium Botulinum</i> Toxin	5	0	0	Every & all testes packs

G. Packing and labeling:

- **Each and every cut weight shall not exceed 15 to 25 Kg for repack and 1-3 kg for Household consumption.**
- Each and every cut shall bear a separate label containing complete information
- The quarter cut shall be performed through natural line along the grain.
- The label shall state in Farsi and English posted over the over cuts cover 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 (Zero degree Celsius) ,VIP trace code and " produced under supervision of slaughtered as per Islamic rites under supervision of religious representatives.
- The wrapper shall be sea worthy made from food grade compatible materials.
- The meat should be wrapped in polythene or stockinet before being transported to the chillers.

H. Storage:

- The meat shall be stored at zero degree Celsius conditions.

I. Slaughterhouse:

- The slaughterhouse shall bear the EC approval number and entitled to export fresh chilled Bovine meat to EU state members.



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- The slaughterhouse shall submit any and all related documents describing the expiry date of fresh Chilled beef meat already approved and attested by related state competent authority of country of origin.

G. Transport:

- The containers used to transport fresh Chilled beef meat shall be equipped with recording thermographs operating at least for 7 days upon start up. The Fresh Chilled beef shall be reached into Iran Border Inspection Post in Iranian Input customs not later than 1 days after production date respectively with considering the maximum acceptable shelf life which subjected to variation pending confirmed and acceptable shelf life upon country of officer scrutiny.
- **The Fresh Chilled Bovine meat shall mainly be transported by Aeroplane ,Ship ,Railway wagon or Road vehicle.**
- The meat should be transported at zero to minus one degree Celsius under chilled beef meat conditions

K. Inspection at Border Inspection Post:

Upon entry in to Iran custom, the consignment will be checked including but not limited to organoleptic and laboratory tests and the results shall comply with the IVO standards.

Iran Veterinary Organization Quarantine and Biosecurity office.