



Iran Veterinary Organization
I.V.O



Islamic Republic of Iran
Ministry of Jihad-e-Agriculture

Ref:

Date:

Health Requirements for Import Fresh Frozen Boneless Beef Meat to Iran (last update 12.12.2023)

SCOPE :

This document serves to detail hygiene requirements for the preparation of FRESH FROZEN BONELESS BEEF MEAT for export to the Islamic Republic of Iran. The Veterinary Services / Competent Authority of the exporting country shall be responsible and accountable for ensuring that the requirements in relation to the preparation of Beef Meat is met upon attesting by circuit resident auditors too. This document shall be deemed as integral part of Agreement/ MOU/arrangement between Iran Veterinary Service and Veterinary service/ competent authority of exporting country.

1- 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 5.7.1. in Chapter 5.7. of WOA Code -20 23, 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 Animal 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- The meat has been found fit for human consumption following ante-mortem and post-mortem inspections carried out in accordance with article 8 to 19,24,29,30 to 35,37 and 38 of implementing regulation (EU) 2019/627 and Article 3,4,5,7 and 8 of delegated Regulation (EU) 2019/624.

4- The competent Authority, have to certify that is aware of the relevant provisions of Regulation (EC) NO 999/2001, Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 625/2017.

and certify that the products described above were produced in accordance with those requirements, in particular that they:



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

4-2-satisfy the health standards laid down in Regulation (EC) No853/2004 (section of Annex III) and 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 Article 48 of and Annex II to implementing Regulation (EU) No 627/2019.

4-5-the guarantees covering live animals and products thereof, provided by the residue plans submitted in accordance with Article 29 of Directive 96/23/EC.

5-The competent Authority, have to certify that the animal products originate from a country/zone/compartement declared free from the diseases listed in the WOA code- 2023. Certificate of origin must be issued by competent authority of the country of origin.

B-Organoleptic criteria :

- 1- Acceptable level for freeze burning: Maximum 10% per total surface.
- 1- Discoloration and abnormal odor: Maximum 10 % per total weight.
- 2- Abrasion and superficial damages: Maximum 10% per total surface.
- 3- No evidence of defrosting must be seen.
- 4- Dripping must be as low as possible.
- 5- The odor must be fresh and natural.
- 6- The texture must remain flexible and potent after processing.

And continue general requirements:

5.1 Requirements of Terrestrial Animal Health Code (Latest Edition) chapter on Bovine Spongiform Encephalopathy (BSE) shall be observed by related official competent authority, according to the latest 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:

5.1.1 the country, zone or compartment complies with the conditions in Terrestrial Animal Health Code. This means that all the clauses of Terrestrial Animal Health Code in the case of negligible risk should be explicitly attested for BSE status in



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country of origin.

5.1.2 the cattle from which the meat were derived passed ante- mortem inspections.

5.1.3 the cattle from which the meat 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.

5.2 Requirements of Terrestrial Animal Health Code chapter (Latest Edition) 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 reports or IVO representative(s) field investigations if required, and strictly conducted by official veterinarians in the slaughterhouse.

5.2.1 the animals from which the meat were derived were exclusively originated from FMD free zones with or without vaccination, in accordance with latest edition of Terrestrial

Animal Health Code chapter on Foot and Mouth Disease (FMD).

5.3 The animals shall be originated from area that is free from anthrax and brucellosis.

5.4 All animals Shall be checked by competent authority certifying and attesting and found to be free of clinical signs of any contagious and infectious diseases .

5.5 The slaughterhouse shall be an officially approved slaughterhouse (bearing an approval number is obligatory) already visited and approved by IVO circuit resident auditors in terms of compliance with IVO regulations and standards including but not limited to sanitary conditions, 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 .

5.6 Any other documents, based on the conducted desk studies or circuit resident auditors' report could be requested in which notifiable animal diseases have not been reported during last 12 months.

5.7 The apparently healthy animals shall be subjected to veterinary inspections not more than 12 hours before slaughter in the slaughterhouse lairage and found eligible for slaughter and shall be male.

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



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5.9 Feed containing animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective) shall not be used for cattle feeding.

5.10 Hormones and growth promoters shall not be used for cattle feeding (particularly (Ractopamine and Zilpaterol) and withdrawal time for veterinary pharmaceuticals shall be observed.

5.11 General obligations related to certification, certification procedures , procedures relevant on the SPS and animal health measures applicable before and at departure should be in accordance with chapters 5.1, 5.2, 5.3 and 5.4 of – Terrestrial Animal Health Code 2016.

5.12 Considering E-coli serotyping in microbiological benchmarks table the result should be negative for O 157-H 7

5.13 Results of Annual National Residue Plan results shall be submitted to IVO.

5.14 In case of emerging or re-emerging diseases which are hazardous for animals, Human and environment, IVO is entitled to halt the slaughter immediately until further notice at her discretion.

C- Slaughterhouse:

1-The slaughterhouse shall bear the EC approval number and entitled to export fresh beef to EU state members and according to article 1.5 of this IHR or already approved by circuit resident auditors receiving IR Code from IVO.

The slaughterhouse shall be integrated namely all sections are located next to each other not apart away.

D - The animals:

1 - Shall be born and reared in the country of origin.

2 - Shall be originated from registered farms /areas officially registered with the state Veterinary Services / Competent Authority of country of origin.

3 - Shall be individually identified and accompanied by Animal Movement Permit upon arrival at slaughterhouse which specifies the animal origin.

4- Shall not be exceeded 30(thirty) months of age for cattle (4Permanent

incisors teeth at most). 5- Shall get rest for at least 12-24 hours before

slaughter in shed premise slaughterhouse.

E- The carcasses:

1- Shall not be injured, bruised or icteric(physiologically or pathologically).

2- Shall be inspected and passed by official veterinarians and be stamped by



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

representative. 3-Warm and hot deboning are not allowed.

- 4- Shall be washed and cleaned with potable water.
- 5- Shall be kept in chilling rooms at 0 to 4° C for 24 to 72 hr.
- 6- Shall be chilled to a core temperature of not more than 7 ° C upon chilling room departure acquiring pH not more than 6.
- 7- Shall be handled in a Deboning hall temperature not exceeds 10 ° C.

F - The meat:

- 1- Shall be fit for human consumption.
- 2- Shall be free from contaminants.
- 3- Shall has no additional fat (maximum visible fat 7 PCT).
- 4- Shall be free from all obvious lymphatic glands, nervous tissue and not contaminated with specified risk materials (SRM).
- 5- Shall be complied with international standards and Codex Alimentarius permitted levels in terms of undesirable substances, heavy metals, drug residues and radionucleotides contacts as appended.
- 6- Shall Comply with following microbiological criteria (according to lab results)

G- Deboning, chilling, and cutting conditions:

- 1- The temperature of deboning hall/ cutting room must be maintained at or below +10 °C.
- 2- All obvious lymphatic glands shall be removed.
- 3- Carcasses shall 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 ° C and the deep bone temperature should be reached to +7 ° C at the time of deboning and PH of the meat must be between 5.4 to 5.8 after chilling room.



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4-Deboning hall shall have sanitary equipments of deboning and cutting the meat and temperature of deboning hall must not be warmer than +10 ° C.

N.B: The cuts shall not weighted more than 3 kilogram ($\pm 20\%$) and found in full compliance with IVO circulars.

H - Packing and labeling:

1- Each and every cut shall bear a separate label containing complete information. 2- The convenient carton net weight range shall be 20 to 25 kilograms.

3-The quarter cut shall be performed through natural line along the grain. 4-Color coding of the labels must be as follow:

- Neck meat with yellow marking.
- Forequarter meat with red marking.
- Hindquarter meat with black marking.
- Striploin with green marking.
- Tenderloin with orange marking
- Topside with grey marking
- Flank with blue marking

5-The label shall state in Farsi and English posted over the carton and over cuts cover containing the following items:

Type of cut , country of origin , name and telephone number of importing company, production

date (slaughter date) , expire date , slaughterhouse name & sanitary code , storage condition, VHIP tracing code and " produced under supervision of IVO representatives and slaughtered as per Islamic rites under supervision of religious representatives.

6-The cartons shall be sea worthy made from food grade compatible materials. 7-Tare weight of each empty carton

must be more than 1000 grams.

I – Freezing:

All products shall be frozen in freezing tunnel with minus 35 to 45 ° C within 24 to 48 hours, the temperature of meat in deepest part after freezing should be minus 18° C at the time of exit to the freezing tunnel.

J - STORAGE:

1- The meat shall be kept in cold storage with not warmer than minus 18° C.

The meat should be transferred to the final loading point with temperature of minus 18° C and cooler.



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2- The shelf life of frozen Beef meat shall be considered 12 months since slaughter.

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

K- Transport:

1- The FRESH FROZEN BONELESS Beef Meat shall mainly be transported by Aeroplane ,Ship ,Railway wagon or Road vehicle.

2- The refrigerated containers (reefer) used to transport beef shall be equipped with 2 recording thermographs operating at least for 75 days upon start up.

3- The maximum duration from slaughter to export shipment shall be not be more that 60 days. If not so, the IVO representative/s should give a special authorization for embarkation.

4- The meat shall be transported at minimum minus 18° C.

5- Fresh Frozen Boneless Beef Meat shall be reached into Iran Border Inspection Post (BIP) in Iranian port not later than 120 days after production date.

L - 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 requirements.

M - Non compliance

In case of non compliance of the imported consignments with provisions herein, IVO will refrain from clearing the consignment from customs , indicating the ground of customs' clearance denial for which no obligations shall be borne by IVO in this respect. Also, IVO reserves the right to suspend the approval of the establishment for which the non compliance was found, until further notice. In this case ,any and all incurred losses to Iranian imporet shall be paid up and the Veterinary Services / Competent Aurtherity of the exporting country shall approve it.

Iran Veterinary Organization Quarantine and Biosecurity office.