



Iran Veterinary Organization
I.V.O



Import Health Requirement

Islamic Republic of Iran
Ministry of Jihad - e Agriculture
Iran veterinary Organization
(IVO)

Fresh / Vacuumed Chicken Meat

2023-26/03

scope

This import health Requirement (IHR) specifies the minimum requirements that must be met when importing chicken meat and chicken cuts meat

COMMENCEMENT

This Import Health requirement: comes into force on 2023-26-03

1-General Requirements

- (a) **1.1**-it comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;
- (b) it has been produced in compliance with the conditions set out in Sections II and V of Annex III to Regulation (EC) No 853/2004;
- (c) it has been found fit for human consumption following ante and post mortem inspections carried out in accordance with Section 2 to Regulation (EU) No 2019/627;
- (d) it has been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;
- (e) it satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;
- (f) the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled;
- (g) Exporting country must have annual National Residue Plan (NRP) for this consignment
- (h) Regarding contamination of broiler carcass with campylobacterium, EU regulation No. 2073/2005 amending regulation 2017/1495 EU shall be employed.

1.2 –for those country with Radioactivity hazard following criteria must be met and satisfies Iran Atomic organization criteria in Annex 1

1.3 The chicken meat shall originate from a holding :

- The chicken meat comes from the slaughterhouse(s) approved by IVO.
- Regularly inspected by the Veterinary authority of country of origin as registered holding.
- Is not placed under animal health restrictions in connection with a poultry disease.
- Is not located in an area which for animal health reasons is subject to restrictive measures involving controls on chicken meat as a result of an outbreak of poultry diseases or sign;
- where no clinical symptoms or signs found indicating the presence of Newcastle disease and other contagious avian diseases following a clinical examination by a veterinarian designated by the competent authorities; examination must be carried out within the 24 hours before transferring poultry;
- Had no contact during transport to the slaughterhouse with poultry suffering from avian influenza or Newcastle disease; transport through an area which declared an avian influenza or Newcastle disease infected area is prohibited.

- - those chicken meat originate from a country/zone/compartiment declared free from the diseases listed in the OIE code-2019.
- Certifying that the compartment or zone has been maintained free of the disease for which the compartment is formed for at least the 12 months prior to commencing the production cycle for product for export to I.R.Iran
- Ivo reserves the right to audit compartments or zones· facilities and facilities production systems prior to the export of product to I.R.Iran.and Provide evidence of the abattoir and laboratory's approval by the Competent Authority of the exporting country to conduct the required pre-export and/or surveillance testing also Provide evidence of the standard operating procedures in place for ante-mortem and post- mortem inspections carried out under supervision of the Official Veterinarian in accordance with standard. for Biological hazards of animal health and public health importance.
- The chicken meat must be produced from a poultry farm which is regularly inspected by the veterinary authority and found free from contagious avian diseases and fit for human consumption.

2 –chicken meat specification:

First class quality fresh /vacuumed meat derived from healthy chicken fit for human consumption, whole chicken with white skin and fully eviscerated (free from intestine, cloac, bursal fabricious and ...), without giblets , without skin of neck and neck.

Weight of each fresh / vacuumed chicken must be at least 1100 grams, moisture content max 6%, slaughtered according to Islamic rites and age of each chicken must be max 45 days , each bird must be packed inside shrink wrap poly bag (8-10 birds of equal size) then in seaworthy wrap cartons with attaching label .

- The chicken meat should not contain preservative color dyes and chemical product of any type and prepared, processed and packed fully automatically.
- Any fresh meat which is suspected contaminating at the slaughterhouse, cutting plant or storage depot or in the course of transport must be excluded from trade;
- The chicken meat must originate from the flocks which show no sign of food deficiencies and carcasses must be free of any sign of stroke and bleeding during the slaughtering and the process they must be kept away from any external dirt or excretion. After final washing the carcasses have to be packed.
- The carcasses must be chilled in the air chiller with temprature of maximum 1°C, for the period of minimum 40 minutes , upon removal of the carcasses from chiller the temperature of the carcasses must reach about 4°C.

3- The microbiological criteria for chicken and its part should be:

fresh / vacuumed whole carcass:

Test	No. of samples (n)	c	m	M
Total count (CFU/g)	5	2	10 ⁵	10 ⁶
Salmonella spp. (CFU/25g)	5	0	absence	

fresh / vacuumed Part:

Test	No. of samples (n)	c	m	M
Total count (CFU/g)	5	3	10 ⁵	10 ⁶
Staph. auerus-Coagulase positive(CFU/g)	5	2	10 ²	10 ³
Salmonella spp. (CFU/25g)	5	0	Absence	
E.coli (CFU.g)	5	2	50	500

4-Packaging and storage

- 1 The product for export must be commercially packaged in sealed, leak proof packaging.
- 2 The product for export must be stored and subsequently transported in a hygienic manner and be kept free of contaminants.
- 3 The container in which the product for export is to be transported must be sealed under Competent Authority supervision and the unique seal number and date of sealing must be recorded on the veterinary certificate.
- 4 The packing of the chicken meat described above, bears a mark proving that the meat comes from flocks, slaughtered in approved slaughterhouse, cut in approved cutting plants, stored in approved cold stores in accordance with international standards including Codex Alimentarius and EC Directive 71/118/EC
- 5 For chicken parts should be packed inside disposable and authorized packs, each pack weighting not more than two kilograms. (each carton consist of 10-12 packs)

5- Labeling

labels in English and Persian consists of the following information shall be posted at both ends of each seaworthy carton.

- 1 -Type of Consignee
- 2 -Country of origin
- 3 -Ordered by
- 4 -Islamic slaughtered under supervision of Iran religious representative
- 5 -Production Date
- 6 -Expiry date:

Product	presentation	Storage conditions	Shelf life
Whole carcass(Fresh chilled)	Ordinary packed	0 -4 °C	3 days
	Ordinary vacuum packed		8 days
	Modified atmosphere packed		12 days
Packed chicken meat (fresh chilled) (boneless /bone in)	Ordinary packed	0 -4 °C	3 days
	Ordinary vacuum packed		8 days
	Modified atmosphere packed		12 days

(The shelife life can be changed based on the declaration by official veterinary servive of country of origin)

- 7 -Slaughterhouse name & Sanitary Code:
- 8 - Zip Code Of VHIP:
- 9 -Storage condition: (0 - 4 °C).

The Following information in English and Persian shall be printed over the shrink wrapping of every individual chicken carcass.

- 1 Type of Consignee
- 2 Weight
- 3 country of origin
- 4 production date
- 5 Keeping condition
- 6 Slaughtered according to Islamic rites.
- 7 For chicken parts the information should be printed over the shrink wrapping of every individual part.

6- Means of transport

The means of transport must be cleaned, disinfected and sealed by the official veterinarian of country of origin after stow aging and cleaned and disinfected before and after each transport; The maximum

duration from slaughter to export shipment shall be not more than 2 days.

Each container must have two disposable thermographs (with minimum life span of 20 days). Delivery of the goods

The consignment of chicken meat will be inspected organoleptically, microbiologically and chemically for quality and quantity assurance at entry port of I.R. Iran and cleared from customs pending acceptable organoleptic inspection and test results.

7- The documents that must accompany goods

- (1) A veterinary certificate that accompanies a consignment must include all of the following:
 - a) A unique consignment identifier.
 - b) The description, species, and amount of product.
 - c) The name and address of the producer.
 - d) The name and address of the importer /consignee and exporter /consignor.
 - e) The name, signature and contact details of the Official Veterinarian.
- (2) Certification and endorsement that the general requirements (article 1-4)of this IHR have been met for inspection, laboratories, processing and packaging and storage. All documents must:
 - a) Be original, unless otherwise stated in this IHR.
 - b) Accompany the imported goods.
 - c) Be in English
- d) Be endorsed on every page by the Official Veterinarian with their original stamp, signature and date