



IR2012-03/03 Health Requirements for IMPORT FRESH FROZEN BONELESS BEEF MEAT from HUNGARY into I.R.IRAN

(Last Update 2013)

SCOPE

This document serves to detail the minimum requirements for the production, preparation and packaging of Frozen Boneless Beef Meat exported to I.R. of Iran. The related state competent authority of country of origin 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:

- 1.1. 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.
- 1.2. 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 .
- 1.3. 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.
- 1.4. 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 or IVO representative(s) field investigations if required, and strictly conducted by official veterinarians in the slaughterhouse.
- 1.5. 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).



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- 1.6. 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.
- 1.7. The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse.
- 1.8. 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.
- 1.9. 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.

2. The animals shall:

- 2.1. Not be exceeded 30 (thirty) month of age for cattle (4 Permanent teeth at most) and 18 months.
- 2.2. Were born and reared in country of origin.
- 2.3. Were not fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).
- 2.4. Were not received hormonal growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.
- 2.5. Get rest for at least 24 hours before slaughter.
- 2.6. Be male

3. The carcasses shall:

- 3.1. Not be injured, bruised or physiologically icteric.
- 3.2. Be washed and cleaned with potable water.
- 3.3. Be inspected and passed by official veterinarians.
- 3.4. Be kept in chilling rooms at 0 to 4° C for 24 to 72 hr.
- 3.5. Be chilled to a core temperature of not more than 7 ° C upon chilling room departure acquiring pH not more than 6 for beef and 6.3 for mutton.
- 3.6. Be handled in a Deboning hall temperature not exceeds 10 ° C.

4. The meat shall be:

- 4.1. Fit for human consumption.
- 4.2. Free from contaminants



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- 4.3. Has no additional fat (maximum visible fat 7 PCT).
4.4. Comply with following microbiological criteria (according to lab results)

Test	n	C	m	M
Total Count (CFU/g)	5	3	1×10^5	1×10^6
E. coli (CFU/g)	5	2	5×10^1	5×10^2
Salmonella spp.	5	0	0	Negative in 25 g

5. Packing and labeling:

- 5.1. Each and every cut shall weight more than 3 Kg
5.2. Each and every cut shall bear a separate label containing complete information
5.3. The convenient carton net weight range shall be 20 to 25 kilograms.
5.4. The quarter cut shall be performed through natural line along the grain.
5.5. Color coding of the cartons must be as follow:
1-Neck meat with yellow marking. 2- Forequarter meat with red marking.
3-Hindquarter meat with black marking.
5.6. 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 address of importing company , production date (slaughter date) , expire date (not more than 10 weeks for beef and 7 weeks for mutton pending stored at zero degree Celsius under vacuum packed conditions) production date, slaughterhouse name & code , storage condition (Zero degree Celsius) , VIP trace code and " produced under supervision of IVO representatives and slaughtered as per Islamic rites under supervision of religious representatives.
5.7. The cartons shall be sea worthy made from food grade compatible materials.
5.8. Tare weight of each empty carton should not be less than 1000 grams.

6. Storage:

6-1. All products should be frozen in freezing tunnel with minus 35 to 45 degrees of centigrade within 24 to 48 hours , the temperature of meat in deepest part after freezing should be minus 18 degree of C at the time of going to the cold store .

6-2. The meat shall be kept in cold storage with not warmer than minus 18 degrees of centigrade. The meat should be transferred to the final loading point with temperature of minus 18 degrees of C and lower.



6-3. The maximum duration from slaughter to export shipment shall be not more than 60 days. If not so, the IVO representative/s should give a special authorization for embarkation.

7. Slaughterhouse:

7.1. The slaughterhouse shall bear the EC approval number .

8. Transport:

8.1. The containers used to transport frozen beef shall be equipped with recording thermographs operating at least for 90 days upon start up.

8.2. The consignment shall be reached into Iran Border Inspection Post (BIP) in Iranian port not later than 60 days after production date.

8.3. The meat should be transported at -18 degree Celsius.

9. 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.