



IR2011-03/45 Health Requirements for IMPORT FRESH FROZEN BONELESS BEEF MEAT from Spain into I.R.IRAN

SCOPE

This document serves to detail requirements for the preparation of FRESH FROZEN BONELESS BEEF MEAT for export to the Islamic Republic of Iran. USDA-APHIS as the related competent authority shall be responsible for ensuring that the requirements of this document have been met and assisting the representative of the Iranian Veterinary Organization (IVO) and verifying that the requirements of this document have been fulfilled.

General Requirements:

1. Iran Veterinary Organization (IVO) is entitled to dispatch its representatives to carryout ante-mortem, during slaughter and post-mortem inspection and final handling including storage and loading.

2.The animal health status in terms of BSE shall be controlled and chapter 11.5 (especially articles 11.5.1 11.5.11 and 11.5.14) Online OIE Health Code for Terrestrial Animals (2010) shall be observed.

1. The country of Origin shall be free from FMD (where vaccination not practiced) and chapter 8.5(especially Articles 8.5.2, 8.5.12) shall be observed or the animals has been derived from a zone that is free from FMD according to) Online OIE Health Code for Terrestrial Animals(2010)

2. The beef has been derived from male animals with maximum age of 30 months.

3. Were born and reared in the Country of Origin.

4. Came from bovine herds officially registered in the state Veterinary of Country of Origin.

5. Came from bovine herds in which OIE notifiable diseases have not registered during last 12 months.

8-Were not fattened on foodstuffs include animal proteins (based on official prohibition on feeding of products containing mammalian derived ingredients to cattle, official inspection of feed dampeners and inspection of feeds / concentrates by officers of the Governmental veterinary service of country of origin).



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9-were not came from or originated from Texas, Washington and Alabama states.

10-The beef was produced under conditions which fully comply with Codex alimentations and SPS agreements.

11- Upon entry into ports of Iran, the consignment will be checked and the samples will be tested organoleptically and microbiologically and the results shall be complying with the IVO approved standards.

12-All animals were checked by USDA officers certifying and attesting the animals subject of veterinary health certificate were originated from US territory issued by official authorities of USDA and were:

12-1. subjected to ante and post mortem inspection by the UDSA officers and Iran Veterinary Organization representative/s and were found to be free of clinical signs of any contagious and infectious diseases .

12-2. slaughtered in approved slaughterhouses situated in the free animal disease zone and found to be healthy before and after slaughter approved by USDA and IVO representative/s.

12-3. slaughtered in approved slaughterhouses under the control and inspection of the Official Veterinary Service of the Country of Origin and IVO representative/s.

13-No hormones whatsoever particularly Somatotropin have been employed in rearing

The animals.

SPECIFIC CONDITIONS

1. The beef:

- Is fit for human consumption.
- Is free of contamination by excrement and blood clots, especially in the neck and intercostals muscles of the ribs.
- With no additional fat; visible fat must be maximum 7 PCT.
- With normal odor and without burn freezing.
- Shows no evidence of pathogenic agents (bacterium, fungus, and parasite).
- Is free from hormones particularly somatotropin or residues.
- Comply with the standards for drug residues according to international standards.



Product	Test	No. of samples (n)	c	m	M
FRESH FROZEN BONELESS BEEF MEAT	Total count (CFU/g)	5	3	1×10^5	1×10^6
	Salmonella spp. (CFU/25g)	5	0	Negative	-
	E.Coli count (CFU/g)	5	2	5×10^1	5×10^2

2. The carcasses of the animals from which the beef to be exported to the Islamic Republic of Iran were derived from;

- 2.1 Not injured, bruised or physiologically icteric (yellow) carcasses which;
- i. Are washed and cleaned completely with fresh water.
 - ii. Were kept in chilling rooms which were maintained at temperatures of between 0 and 4 degree Celsius for a period of between 24 and 72 hours.
 - iii. Chilled to a core temperature not higher than 7 degree Celsius and the pH must be below 6 at the time of removal from the chilling rooms.
 - iv. produced from animal examined by an official veterinary inspector of veterinary service of country of origin and IVO representative/s before, during and after slaughtering and found to be fit for human consumption and also controlled during processing and final handling.

3. Deboning, chilling, and cutting conditions

- The temperature of deboning hall/ cutting room must be maintained at or below +10 degree Celsius.
- All obvious lymphatic glands and nervous tissues were removed.

Carcasses should be kept at chilling room for 24 to 72 hours before entering to deboning hall. The temperature of chilling must be between +0 to +4 degree Celsius and the deep bone temperature should be reached to +7 degree C at the time of deboning and PH of the meat must be less than 6 degree Celsius after chilling room.



- Deboning hall shall have sanitary equipments of deboning and cutting the meat and temperature of deboning hall must not be less than +10 degree Celsius.

4. Packing

- 4.1 The net weight range of each carton should be 23 to 30 kilograms.
- 4.2 Packing of one quarter and fraction cut by its natural veins in order to use whole capacity of a carton is allowed.
 - 4.3 Different cuts shall not be mixed in the same carton.
 - 4.4 Color coding of the cartons must be as follow:
 - 4.5 *Neck meat with yellow marking.*
 - 4.6 *Forequarter meat with red marking.*
 - 4.7 *Hindquarter meat with black marking.*
 - 4.8 *Flank meat with blue marking.*
 - 4.9 *Topside with grey marking.*
 - 4.10 *Strip loin with green marking.*
 - 4.11 *Tenderloin with orange marking.*
 - 4.12 When needed to complete the weight of the boxes with fractions of the respective forequarters. The cuts should be done by the natural inter muscular spaces.
 - 4.13 Each cut must bear a label and the same label identification sheet stating in Farsi and English should be attached on cartons and must indicate the following information :

The type of cut , the name of consignment, Halal Sign , the type of use , the country of origin , the name and address of importing company/or ordered by (name of the company), the production has been done under supervision of IVO representatives and the slaughtering has been done as per Islamic rites under supervision of IRAN religious representatives , the production date (date of slaughtering) , the expire date (one year after production date), the name of the slaughterhouse and sanitary code , keeping condition (keep at: -18°C) ,Tracing Code and the labels must be put inside between two polyethylene bags, over each wrapping of the cuts and both end-side of each carton from outside .
 - 4.14 The cartons will be packed using four straps without imposing over weight to any class in the boxes and a correct accommodation of the meat inside the box is needed to provide a perfect shut of the cartons.
 - 4.15 The weight and the specifications of all empty cartons should be the same.



- 4.16 The cartons for our purpose shall be moisture proof and made from strong tissue material in order to prevent tearing during loading, stowing and discharging.
- 4.17 Tare weight of each empty carton should not be less than 1000 grams.

5 FREEZING AND STORAGE:

- 5.1 All products should be frozen in freezing tunnel under minus 35 to 45 degree Celsius within 24 to 48 hours; the temperature of meat in deepest part after freezing should be minus 18 degree Celsius at the time of entering to the cold store.
- 5.2 The meat shall be kept in cold storage under minus 18 degrees Celsius. The meat shall be transferred to the final loading point with temperature of minus 18 degree Celsius or lower.
- 5.2.1 The maximum duration from slaughter to export of shipment shall be not exceed 60 days. Otherwise, the IVO representative/s should give a special authorization for embarkation.

6. Transportation:

The means of transport that employed to transport beef intended for export shall be fitted with appropriate refrigeration equipments and recording thermographs.