



IR2010-3/41.Health Requirements for Import FRESH FROZEN OVINE MEAT FROM Kazakhstan INTO I.R.IRAN

(Last Update 01/09/2010)

SCOPE

This document serves to detail requirements for the preparation of frozen ovine/mutton meat in Kazakhstan for export to the Islamic Republic of Iran. The Veterinary Services of Kazakhstan shall be responsible for ensuring that the requirements of the export in relation to the preparation of meat subject to this agreement have been met and for assisting the representative of the Iran Veterinary Organization (IVO) for verifying that the requirements of this agreement have been met.

A. GENERAL REQUIREMENTS:

1. Iran Veterinary Organization (IVO) is entitled to dispatch its own representative to carry out ante-mortem, during slaughter and post-mortem inspection and final handling, including storage and loading.
2. The country of origin is free from FMD (even with vaccination), or the animals has been derived from a free a zone that is free from FMD according to Article 8.5.11. OIE International Terrestrial Animals Health Code(2009).
3. The meat has been derived from healthy male sheep not exceeding 18 months of age.
 - Were born and reared in the country of origin.
 - Came from herds officially registered with the administrative Veterinary of country of Origin.
 - Came from ovine herds in which OIE notifiable disease, not registered during 12 month ago.
 - Were not fattened on foodstuffs which included animal derived proteins (mammalian MBM).
 - Were kept for six months prior to export in an establishment where no case of rabies was reported for at least 12 months prior to slaughter.
4. In the country of origin or zone, surveillance and monitoring system established as referred to Article 14.9 (especially article 14.9.2) OIE international Health Code (2009).



5. The animals have been slaughtered in approved slaughterhouse located in the quarantine area of free zone and found to be healthy before and after slaughter approved by IVO representative/s.
6. The meat was produced under conditions which fully comply with Iran national standard No 4277, European Union standards and Codex Alimentarius and SPS agreements.
7. The animals were subjected to ante and post mortem inspection by the official veterinary service of the country of origin and IVO representative/s and were found to be free of clinical signs of any contagious and infectious diseases(Scrapie, PPR, Bluetongue, anthrax,ovine brucellosis,rabies).
8. Establishments which supply meat for export to the Islamic Republic of Iran should be approved by IVO representative before start of the slaughtering and situated in the free zone.
9. Kazakhstan state veterinarians in each export slaughterhouse should monitor and observe inspection and production requirements in co-operation with the IVO representative.
10. The sheep must not be derived out of regions approved by IVO representative in terms of animal health.
11. Only animals which the IVO officer has determined and adequately rested shall be presented for ante-mortem inspection.
12. Carcasses sent to the detain rail with major defects cannot be exported to the Islamic Republic of Iran.

B. SPECIFIC CONDITIONS:

1. The meat in this consignment
 - 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 normal odor , without burn freezing
 - Shows no evidence of pathogenic agent(bacterium, fungus, parasite)



**ISLAMIC REPUBLIC OF IRAN
MINISTRY OF JIHAD – E – AGRICULTURE
VETERINARY ORGANIZATION**

Ref :
Date :

Product	Test	No. of samples (n)	c	m	M
Fresh/FROZEN OVINE 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 meat to be exported to the Islamic Republic of Iran were derived from;

- Not injured, bruised or physiologically icteric (yellow) carcasses which;
 - are washed and cleaned completely with fresh water.
 - The meat produced from animal examined by an official veterinary service of country of origin and IVO representative/s before, during and after slaughtering and found to be fit for human consumption and which also controlled during processing and final handling.
 - must be derived from sheep which have not been treated with hormonal growth promoters before slaughter.
 - not undergo any preserving process.
- All carcasses should be stamped by IVO representative.

3. Chilling and cutting conditions:

- Cutting of the carcasses must be accordance with Iran National Standard No 4276.
- The temperature of cutting room must be maintained at or below +10 degree centigrade.
- All obvious lymphatic glands and nervous tissues were removed.
- Carcasses should be kept at chilling room for 24 to 72 hours before going to cutting room. the temperature of chilling room must be between +0 to +4



centigrade degree and the deep bone temperature should be reached to +7 centigrade degree, and humidity not less than 90% and PH of the meat should be less than 6.2 after chilling room.

- The cuts accordance with Iran National Standard No 4276 should not weighted more than 2 kilogram and found in full compliance with IVO circulars.

4. Packing:

- Packing and labeling must be accordance with Iran National Standard No 4275. The color of lables should be as below:
 - Leg (silverside, Rump, Knuckle, Topside): Black
 - Hind Shank: Black
 - Sir loin (short loin): Green
 - Flank/ Flap: Blue
 - Forequarter: Red
 - Fore Shank: Red
 - Breast: Red
 - Neck: Yellow
- Different cuts can not be mixed in the same carton.
- The weight and the specifications of all empty cartons should be the same.
- Tare weight of each empty carton should not be more than 1000 grams.
- The cartons should be moisture proof and made from strong tissue material in order to prevent tearing during loading, stow aging and discharging.
 - Each cuts must hold 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 name and place of production(name and address , sanitary code of slaughterhouse), the date of production(date of slaughtering) , the type of cuts , and that the slaughtering has been done as per Islamic rites 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 .
 - . The label or paper identification sheet contents and format should already confirmed by IVO.

5. FREEZING AND STORAGE:



- All products should be frozen in freezing tunnel with minus 35 to 45 degree centigrade within 24 to 48 hours; the temperature of meat in deepest part after freezing should be -18 degree C, at the time of going to the cold store.
- The meat shall be kept in cold storage with not warmer than minus 18 degrees C. The meat should be transferred to the final loading point with temperature of -18C.
- The maximum duration from slaughter to export shipment shall not be more than 60 days. If not so, the IVO's representative/s should give a special authorization for embarkation.

6. Transportation:

The conveyances used to transport meat entered for export to the Islamic Republic of Iran are fitted with intended refrigeration equipment and recording thermographs.

C. VETERINARY CERTIFICATE

The Kazakhstan veterinary officer will issue, in respect of each consignment of frozen ovine carcasses a Veterinary Health certificate for export to the Islamic Republic of Iran produced in compliance with this agreement .The certificate shall be countersigned by IVO representative too.

Health attestations in the certificate will be endorsed:

1-The territory described above has been free for 12 months from FMD.

2-The territory described above has been free for 6 months from anthrax .

3-The meat described above is obtained from ovine animal:

3-1 Which have remained in the territory as described under for at least 3 months before being slaughtered.

3-2 Which come from holdings in which there has been no outbreak of FMD in the previous 30 days, and around which within a radius of 10 Km there has been no case of FMD disease for last 30 days.

3-3 Which have been transported from the holdings of origin to the approved slaughterhouse concerned without contact with animals which do not comply with the conditions required for export of their meat to I.R.Iran , and , if conveyed in a means of transport , that the latter has been cleaned & disinfected before loading .



**ISLAMIC REPUBLIC OF IRAN
MINISTRY OF JIHAD – E – AGRICULTURE
VETERINARY ORGANIZATION**

Ref :

Date :

3-4 Which have passed the ant-mortem health inspection at the slaughterhouse with Iranian official veterinarian(s) during the 24 hours before slaughter and , in particular have shown no evidence of FMD , anthrax & sudden deaths and other contagious diseases at sole discretion of IVO representative.

3-5 Which have not come from a holding which for health reasons is subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks .

4-The meat is completely salmonella free.

5-The meat is fit for human consumption.

D-SANITARY CONTROLS AT ARRIVAL I.R.IRAN BORDER:

1-All consignments should be in accompany with original Veterinary Health Certificate signed and sealed by competent state authority official countersigned by IVO representative contains all requirements stipulated above mentioned.

2-Upon entry in to ports of Iran, the consignment will be checked and the samples will be test organoleptically, microbiologically and chemically and results must fulfill Iran veterinary organization rules, Iran National Standard and EU legislation.

3-The installed thermographs shall be checked and inside information shall be controlled.

4-The Iran Veterinary Organization reserve the right to not issue the clearance from custom for those consignments that found not in compliance of provision of present document.

Iran Veterinary Organization