



IR2012-4/22 Import Health Requirements for Frozen Boneless Beef from Ukraine

This document serves to detail the minimum requirements for the production, preparation and packaging of Frozen Boneless Beef 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. 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.
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 .
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.
2. 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.
3. 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).
4. 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.



5. The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse.
6. 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.
7. 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.
8. The animals shall be originated from area that is free from anthrax, brucellosis and bluetongue.
9. The activity concentrations of radionuclide's of consignment shall comply with NORM IV , prepared by IAEA.
10. The undesirable substance contents shall comply with EU standards.
11. The animals shall:
 - Not exceeding 30 (thirty) month of age for cattle (4 Permanent teeth at most).
 - Were born and reared in country of origin.
 - Were not fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).
 - Were not received hormonal growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.
 - Get rest for at least 24 hours before slaughter.
 - Be male

2-- The carcasses shall:

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

3- The meat shall:

- Fit for human consumption.
- Free from contaminants



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- Has no additional fat (maximum visible fat 7 PCT).
- Comply with the following microbiological criteria:

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

4- Packing and labeling and freezing

- Each and every cut weight shall not exceed 3 Kg.
- Each and every cut shall bear a separate label containing complete information.
- The convenient carton net weight range shall be 20 to 25 kilograms.
- The quarter cut shall be performed through natural line along the grain. Different cuts cannot be mixed in the same carton.
- 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. 4-Striploin with green marking.
 5-Tenderloin with orange marking 6-Flank meat with blue marking.
 7-Topside with grey marking
- 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 (one year after production date), slaughterhouse name & code , storage condition (minus 18 degree Celsius) ,VIP trace code and " produced under supervision of IVO representatives and slaughtered as per Islamic rites under supervision of religious representatives.



- The cartons shall be sea worthy made from food grade compatible strong materials not being broken down during transportation process.
- All already packed beef must put in freezing tunnel (minus 35 to 45 degrees of Celsius) the temperature of meat in deepest part after freezing should be minus 18 degree Celsius at the time of entering the cold store.

5- Storage

- The meat shall be kept in cold store not warmer than minus 18 degrees Celsius. The meat should be transferred to the final loading point with temperature of minus 18 degrees Celsius or lower.

6- Transport

- The containers used to transport frozen beef meat shall be equipped with recording thermographs operating at least for 3months upon start up.
- The frozen boneless beef shall be reached into Iran Border Inspection Post (BIP) in Iranian port not later than 60 days after production date
- The meat should be transported minus 18 degrees Celsius or lower.

7- Inspection at Border Inspection Post

Upon entry in to Iran custom, the consignment shall accompany the Veterinary Health Certificate issued by State competent authority together with Heavy metal and radioactivity test results and it will be checked including but not limited to thermograph records and organoleptic and laboratory tests and the results shall comply with the IVO standards.