



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

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**IR2010-3/37.Health Requirements for Import CHILLED OVINE MEAT  
FROM Pakistan INTO I.R.IRAN**

(Last Update 11.06.2011)

**SCOPE**

This document serves to detail requirements for the preparation in Pakistan of Chilled ovine/mutton meat for export to the Islamic Republic of Iran. The Veterinary Services of Pakistan 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:**

- 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.
- The meat has been derived from healthy male sheep not exceeding 18 months of age, namely all sheep showing as 2-tooth one rising 4-tooth, in other hands 2 central incisors 6 milk teeth up to 2 middle incisors 4 milk tooth.
  - 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.
- 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).



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- The animals have been slaughtered in approved slaughterhouse situated in the quarantine area of free zone and found to be healthy before and after slaughter approved by IVO representative/s.
- The meat was produced under conditions which fully comply with Iran national standard No 9717, European Union standards and Codex Alimentarius and SPS agreements.
- Subject 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).
- Establishments which supply meat for export to the Islamic Republic of Iran should be approved by IVO representative before starting of the slaughtering and situated in the free zone.
- Pakistan state veterinarians in each export slaughterhouse should monitor and observe inspection and production requirements in co-operation with the IVO representative.
- The sheep must not be derived out of regions approved by IVO representative in terms of animal health.
- Only animals which the IVO representative will have determined and adequately will have rested shall be presented for ante-mortem inspection.
- Carcasses sent to the detain rout with major defects cannot be exported to the Islamic Republic of Iran.
- In case of any clinical signs of obseved Echinococosis/Hydatidosis in any organs, the cacass should be condemned.
- **SPECIFIC CONDITIONS:**
  - The meat in this consignment
    1. Is fit for human consumption.
    2. Is free of contamination by excrement and blood clots, especially in the neck and intercostals muscles of the ribs.
    3. With normal odor
    4. Shows no evidence of pathogenic agent( bacterium, fungus, parasite)



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M	m	c	No. of samples (n)	Test	Product
$5 \times 10^5$	$5 \times 10^4$	3	5	Total count (CFU/g)	Fresh Chilled Sheep Meat
-	Negative	0	5	Salmonella spp. (CFU/25g)	
$5 \times 10^2$	$5 \times 10^1$	2	5	E.Coli count (CFU/g)	

**1. 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;
  - i. are washed and cleaned completely with fresh water
  - ii. 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.
  - iii. derived from sheep which have not been treated with hormonal growth promotores and were not fattened on food stuffs which included animal proteins before slaughter.
- Should be kept in the chilling store from at least 24 to maximum 72 hours. The temperature of the chilling store must be kept between 0-4 °C and humidity not less than 90% thereby the temperature of deepest part of the most masculine part of carcass should not exceed than 7 °C.
- PH of the meat should be less than 6.3 after chilling room.
- The meat must not undergone any preserving process.
- All carcasses should be stamped by IVO representative.
- The transportation vehicle shall be approved by IVO representative. Bearing smooth, non corrosive(resistant against disinfectants) and washable



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surfaces, thermograph , carcasses enabling air circulation between carcasses is obligatory.

other relevant requirements according to IVO rules and regulations should be fulfilled and IVO circulars in relation to principles of cleansing and disinfecting cold store govern this clause.

**b) Chilling conditions:**

- 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 degree centigrade and the deep bone temperature should be reached to +7 degree, and humidity not less than 85% and PH of the meat should be less than 6.4 after chilling room.

**4. Packing:**

Carcasses should be wrapped in polythene and stockinet before being transported to the chillers.

One paper identification sheet (Lable) stating in Farsi and English should be printed indicating the following information :

6. The name and place of production( name and address , sanitary code of slaughterhouse ), the date of production(date of slaughtering) , the type of cuts ,Trace Code 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 .
7. The label or paper identification sheet contents and format should already confirmed by IVO.

The labels must be sticked or printed over each wrapping of the carcasses The label or identification paper contents and format Should be confirmed by IVO.

**5. Storage:**

The shelf life of fresh chilled ovine carcass is 72 hours after exit carcasses from chilling room pending keeping in 0 to 4 degree Celsius under 85 to 90% humidity.



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The maximum duration from slaughter to export shipment must be not more than 12 hours .

**C. Condition for chilled ovine carcass transportation:**

1. Given the chilled ovine meat shelf life the carcasses shall be transported by air.
2. Upon sanitary inspection by the official veterinarian and reduction in carcass humidity the approval seal shall be imprinted over the carcass which covered by special fabric on which an label shall be posted followed by inserting and thread hook on stifle in order to hang the carcasses inside the refrigerated vehicles.
3. The carcasses shall be kept on less than 24 hours and not more than 72 hours in chilling room under 4 degree Celsius (on average 2 degree Celsius).
4. The carcass core temperature shall be 4-7 degree Celsius upon exit from chilling room with PH 5.8 to 6.2.
5. During all stages of transportation, the temperature shall not exceed 4 degree Celsius.
6. The refrigerated vehicles cooling system shall be turned on 1 to 2 hours before transferring carcasses from chilling room to vehicle showing almost similar temperature with the carcass exiting from chilling room.
7. All carcasses shall be hanged from ceiling using special hooks and shall not put over the floor.
8. The carcasses shall be transported to the airport at the earliest convenient time upon vehicle embark with the minimum possibility of carcass detent in due to departure delay.
9. All air worthy packing boxes shall be inspected before embark carcasses equipped with pallets or double layer special plastic mat and found clean and appropriate by the official veterinarian.
10. Each and every carcass shall be stowed( neat and non compact) leaving proper in between spaces for air flow and place for putting boxes captaining dry ice.



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11. An appropriate number of boxes containing dry ice shall be placed over top area of the air worthy packing boxes over the carcasses.

12. Upon embarkation, the air worthy packing boxes canvas shall be closed and sealed followed by insulation using layers of special plastics and transferred to the plane.

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

-The transportation vehicle shall be approved by IVO representative. Bearing smooth, non corrosive(resistant against disinfectants) and washable surfaces, thermograph enabling air circulation between carcasses is obligatory.

-other relevant requirements according to IVO rules and regulations should be fulfilled and IVO circulars in relation to principles of cleansing and disinfecting cold store govern this clause

### **C. VETERINARY CERTIFICATE**

The Pakistan veterinary officer will issue, in respect of each consignment of Fresh 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.

The certificate will be endorsed:

1-The territory described above – mentioned has not occurred anthrax for 6 months.

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

2-1 Which have remained in the territory as described under for at least 3 months before being slaughtered.

2-2 Which come from holdings in which there has been not detected outbreak of FMD in the previous 30 days, and the holding located in area around which within a radius of 10 Km there has been no case of FMD disease for last 30 days.



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2-3 which undergone a quarantine period of 21 days before transport to slaughterhouse, in an appropriate quarantine station, under supervision of representatives of IVO.

2-4 Which have been transported from the quarantine station 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.

2-5 Which have passed the ante-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.

2-6 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.

3-The meat is completely salmonella free.

4-The meat is fit for human consumption.

**6- The radiometric test results & data from the consignments (at least 7 sample) should be lesser than 10 Bq/kg.**

7- Were not fattened on foodstuffs which included animal derived proteins (mammalian MBM).

8- The meat derived from sheep which have not been treated with hormonal growth promoters and were not fattened on foodstuffs which included animal proteins before slaughter

**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-All consignment shall be examined against organoleptical criteria including but not limited to appearance, odor and temperature (not exceed 7°C at the deepest part of the muscles) and PH (min 5.4 –Max 6.3).



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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.

**This document must be approved and countersigned by Ministry of Food,  
Agriculture & Livestock of Pakistan.**