



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

IR2012-3/55.Health Requirements for Import FROZEN CHICKEN

MEAT from Ukraine into I.R.IRAN

(Last Update 2012)

1. General Requirements:

- 1- Iran Veterinary Organization (IVO) has right to send the representatives to carryout ante-mortem, during slaughtering and post-mortem sanitary inspections which includes, but not limited to final handling, storage and loading.
- 2- The chicken meat shall originate from country in which avian influenza and Newcastle disease are legally notifiable diseases.
- 3- The chicken meat shall originates from a holding:
 - Regularly inspected by the Veterinary authority of country of origin as registered holding.
 - Is placed under animal health restrictions in connection with a poultry disease.
 - Is not located in an area which for animal health reasons is subject to restrictive measures involving controls on poultry meat as a result of an outbreak of poultry diseases or sign;
 - where no clinical symptoms or signs found indicating the presence of Newcastle disease and other contagious avian diseases following a clinical examination by a veterinarian designated by the competent authorities; examination must carried out within the 24 hours before transferring poultries;
 - Had no contact during transport to the slaughterhouse with poultry suffering from avian influenza or Newcastle disease; transport through an area which declared an avian influenza or Newcastle disease infected area is prohibited.
 - The water, soil, plant and feed radioactivity level report which submitted to IAEA the Ukraine National related competent authority during last decade shall be indicated the radioactivity of less than 20 Bq / Kg.

2. POULTRY MEAT SPECIFICATION:

First class quality frozen griller derived from healthy chicken fit for human consumption, whole chicken with white skin and fully eviscerated and clean , without giblets , without skin of neck , weight of each frozen chicken must be exceed 1100 grams, moisture content max 6% , slaughtered according to Islamic rites and age of each chicken must be max 45 days , each bird inside shrink wrap poly bag (8-10 birds of equal size) then in seaworthy wrap cartons with attaching our label .

- The chicken meat must be produced from a poultry establishment which is regularly inspected by the veterinary authority and found free from contagious avian diseases and fit for human consumption. The chicken meat should not contain preservative color dyes and chemical product of any type and prepared, processed and packed (fully automatically).
- The chicken meat comes from the slaughter house(s) must be approved by IVO rep(s) and bears approved number. At the time of slaughter, no case of avian



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influenza, Newcastle disease and other infectious avian diseases shall be seen. Any fresh meat which is suspected contaminating at the slaughterhouse, cutting plant or storage depot or in the course of transport must be excluded from trade;

- The chicken meat must originate from the flocks which show no sign of food deficiencies and carcasses must be free of any sign of stroke and bleeding during the slaughtering and the process they must be kept away from any external dirt or excretion. After final washing the carcasses have to be packed.
- The carcasses must be chilled in the chiller with water departure of maximum 4°C, for the period of minimum 40 minutes , upon removal of the carcasses from chiller the temperature of the carcasses are about 4°C.
- The carcasses must be freeze promptly at minus 35 - 45°C for the period of 24- 48 hours and stored at minus 18 to minus 20°C until shipment. The temperature of the carcasses must be maintained at minus 18°C during transportation and loading on board the vessel. All the carcasses must be eviscerated and headless and free from intestine, cloack and bursal fabricious.
- The chicken meat described above has been passed as fit for human consumption following a veterinary ante and postmortem inspection carried out in accordance with EU standard, codex Alimentarius and Iran National standard No: **2518**.

✓ The microbiological criteria for chicken parts should be:

Test	No. of samples (n)	c	m	M
Total count (CFU/g)	5	2	10 ⁵	10 ⁶
Salmonella spp. (CFU/25g)	5	0	0	-

- The chicken meat described above has been passed as fit for human consumption following a heavy metal tests in compliance with EU standard.

3. THE PACKING OF THE CHICKEN MEAT:

The packing of the chicken meat described above, bears a mark proving that the meat comes from flocks, slaughtered in approved slaughterhouse, cut in approved cutting



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plants , stored in approved cold stores in accordance with international standards including Codex Alimentarius and EC Directive 71/118/EC;

For chicken parts should be packed inside disposable and authorized packs, each pack weighting not more that two kilogram.(According to Iran National standard No: **3835**)

● **LABELING :**

labels in English and Farsi consists of the following information should be posted at both ends of each seaworthy carton.

-Type of Consinee

-Country of origin

-Ordered by

-Produced under supervision of IVO representatives

-Islamic slaughtered under supervision of Iran religious representative

-Production Date

-Expire date:(12 months after production date)

-Slaughterhouse name & Sanitary Code:

-Storage condition: -18 C

The Following information in English and Farsi should be printed over the shrink wrapping of every individual chicken carcasses.

-Type of Consinee

- Weight

- country of origin

- production date

- expire date (On closing tap)



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- Name & sanitary code of slaughter House
- Keeping condition
- Slaughtered according to Islamic rites.
- ✓ For chicken parts the information should be printed over the shrink wrapping of every individual part.
 - ✓ For chicken parts the expire date is 9 months from production date.

4. MEANS OF TRANSPORT:

The means of transport must be cleaned and disinfected and sealed by the Iran official veterinarian after stowaging and cleaned and disinfected before and after each transport; 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.

5. DELIVERY OF THE GOODS:

The consignment of chicken meat will be inspected organoleptically, microbiologically and chemically including but not limited to heavy metal contents and radioactivity level for quality and quantity assurance at entry port of Iran and cleared from customs pending appropriate test results are found at sole discretion of IVO.