In the Name of God

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

Import Health Requirements for Fresh Chilled Beef (Bovine Meat) from Lithuania into I.R. Iran

SCOPE

This document serves to detail the minimum requirements for the preparation of Beef Meat exported to I.R. of Iran. The related state competent authority of country of origin shall be responsible for ensuring that the requirements (Lithuania Veterrinary Department) are to be met and assisting the representative(s) of Iran Veterinary Organization (IVO) for accomplishing the therein requirements.

1 General Requirements:

1.1 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.

1.2 The slaughterhouse shall be an officially approved slaughterhouse (bearing an European 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, equipment, 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.

1.3 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

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country in terms of BSE risk status, and strictly conducted by official veterinarians in the slaughterhouse.

1.4 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).

1.5 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.

1.6 The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse.

1.7 The apparently healthy animals shall be subjected to veterinary examinations not more than 12 hours before slaughter and found eligible for slaughter.

1.8 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.

1.9 The shelf life of the fresh vacuum packed beef is 10 weeks at most. The slaughterhouse shall submit any and all documents approving the slaughterhouse claimed shelf life.

1.10 The animals shall be oriented from area that is free from anthrax, brucellosis, scrapie and bluetongue.

2 The animals shall:

2.1 Not exceeding 30 (thirty) month of age (6 Permanent teeth at most).

2.2 Be born and reared in country of origin.

2.3 Not be fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).

2.4 Not be received hormonal growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.

2.5 Get rest for over-night before slaughter, in order to fulfill rigor mortis and glycogenesis phenomenon.

2.6 Be male.

3 The carcasses shall:

3.1 Not be injured, bruised or physiologically icteric.

3.2 Be washed and cleaned with potable water.

3.3 Be inspected and passed by official veterinarians.

3.4 Be kept in chilling rooms at 0 to 4° C for 24 to 72 hr.

3.5 Be chilled to a core temperature of not more than 7° C upon chilling room departure acquiring pH not more than 6.

3.6 Be handled in a Deboning hall temperature not exceeding 10° C.

4 The meat shall be:

4.1 Fit for human consumption.

4.2 Free from contaminants.

4.3 Has no additional fat (maximum visible fat 7 PCT).

4.4 Comply with following microbiological criteria (according to lab results):

Test	n	C	m	M
Total Count (CFU/g)	5	3	1×10^5	1×10^6
E. coli (CFU/g)	5	2	5×10^1	5×10^2
Salmonella spp.	5	0	0	Negative in 25 g
Clostridium Botilinum	5	0	0	Every & all testes

Chilling conditions:

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 up 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 5.8 after chilling room.

Packing & Labeling

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

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

- The carcasses should be cleaved lengthwise in main four parts to the effect that two forelimbs, two hind limbs.
- 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 .
- The label or paper identification sheet contents and format should already confirmed by IVO.

- Modified Atmosphere Packing (MAP) is not permitted and only simple vacuum practices are allowed.
- The cartons shall be export worthy made from food grade compatible materials. Tare weight of each empty carton should not be less than 1000 grams.

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

Storage:

The shelf life of fresh chilled ovine carcass is 5 days after exit carcasses from chilling room pending keeping in 0 to 4 degree Celsius under 85 to 90% humidity.

Condition for chilled bovine carcasses transportation:

- Given the chilled bovine meat shelf life the carcasses shall mainly be transported by air and in some occasion by truck.
- 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 a label shall be posted followed by inserting and thread hook on stifle in order to hang the carcasses inside the refrigerated vehicles.
- The carcasses shall be kept on less than 24 hours and not more than 72 hours in chilling room less than 4 degree Celsius (on average 2 degree Celsius).
- The carcass core temperature shall be 4-7 degree Celsius upon exit from chilling room with PH 5.8 to 6.2.

- During all stages of transportation, the temperature shall not exceed 4 degrees Celsius.
- 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.
- The carcasses shall be transported to the airport at the earliest convenient time upon vehicle embark with the minimum possibility of carcass detention due to departure delay.
- 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.
- 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.
- An appropriate number of boxes containing dry ice shall be placed over top area of the air worthy packing boxes over the carcasses.
- 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.

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

(ii) -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.

(iii) -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

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 organoleptically criteria including but not limited to appearance, odor and temperature (not exceed 7°C at the deepest part of the muscles) and PH 5.4 up to 5.8.

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.

All stages of meat production, from start to end, shall comply with related EU directives and National Iran Standard No.3228 unless otherwise explicitly stipulated in present document.

Iran Veterinary Organization

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