



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

Ref :  
Date :

**Bovine/Ovine Meat Import Health Requirements (IHR)  
for I.R.Iran ( last update 23.04.2013 )**

**Scope**

Many Animal Diseases, Pests and Hazards exist worldwide and could be introduced to the Iran Territory through importation of commodities such as animal and animal products which in turn could be a high risk for animal population and economic losses and public health.

This document serves to detail the minimum requirements for the production, preparation and packaging of Bovine/Ovine Meat exported to I.R. of Iran. The related state competent authority of country of origin shall be responsible to certify that the requirements are to be met and the representative(s) of Iran Veterinary Organization (IVO) supervise accomplishing the therein requirements.

**Definition:**

*The following definitions shall apply for the purposes of this document:*

***Meat:** all skeletal muscles of Bovine/Ovine animals that are intended for, or have been judged as safe and suitable for human consumption and has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.*

***Health Certificate:** certificates are legal documents issued by an exporting country to certify that a shipment meets health standards of exporting country and IVO Import Health 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 all process such as chilling, deboning, cutting , packaging , labelling , storage, loading and transport .

1.2- The Health certificate shall be issued in English undersigned by competent veterinary authorities of exporting country accompanying shipment.

1.3- Importers shall obtain Veterinary Import Permit (VIP) prior to any action and be aware that some products from certain countries or regions cannot be imported due to the animal diseases, pests and hazards.



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Ref :  
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- 1.4- The Bovine/Ovine shall come from officially registered farms and individually identified and accompanied by official identification documents upon arrival at slaughterhouse.
- 1.5- Apparently healthy animals shall be subjected to veterinary inspection at least 12 - 24 hours before slaughtering and found fit for slaughtering. None of the animals have to show evidence of any animal diseases clinical sign at the time of slaughter.
- 1.6- The Bovine/Ovine meats intended for export to I.R.Iran have to be produced in establishments which have been registered and comply with laws and regulations of exporter country. Furthermore, establishments must be inspected and approved by IVO prior to commencing export to the Islamic Republic of Iran.
- 1.7- Animals must come from herds in which a former OIE notifiable disease of the bovine and ovine species has not been reported during the previous 12 months.
- 1.8- In the case of Bovine meat, the cattle must not be the progeny of BSE positives.
- 1.9- In the case of Bovine Spongiform Encephalopathy (BSE):
  - a) BSE shall be notifiable in exporter country.
  - b) The exporter country shall practice a policy of a surveillance program in accordance with recommendations of OIE(world organization for animal health) and data shall be available and present to I.V.O.
  - c) An ante-mortem inspection is carried out on every bovine animal presented at the slaughter house.
  - d) Based on the sanitary status of the exporter country with regard to BSE, inspections and decisions must be comply with recommendations of OIE and three country group identified.
  - e) Nevertheless, All visible nervous and lymphatic tissues have to be removed at all stages in the preparation of the above described beef meat.(as is true for FMD). Furthermore, the Specified Risk Materials have to be systematically removed during the slaughter and cutting process and have to be segregated and destroyed in accordance with current OIE recommendations and EU legislations.
  - f) Veterinary Authorities shall be issued an international veterinary certificate attesting that:
    - the country, zone or compartment complies with the conditions in provisions of Terrestrial Animal Health Code of OIE .
    - the cattle from which the meat were derived passed ante- and post-mortem inspections.
    - the cattle from which the meat were derived were born after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced.
  - g) deboned skeletal muscle meat (excluding mechanically separated meat) from cattle which were not subjected to a stunning process prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process, and which passed ante- and post-mortem inspections and which has been prepared in a manner to avoid contamination with SRM (specified risk material) considered as safe and do not require any BSE related conditions regardless of the BSE risk status of the cattle





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VETERINARY ORGANIZATION

Ref :  
Date :

population of the exporyting country, zone or compartment. (OIE terrestitial code on BSE).

- 1.10- The shelf life of the fresh chilled meat Bovine/Ovine is 5 and 3 days after chilling (Note: 24-72 hours considered to be chilling duration) at most respectively, storing at minus 1 to 4 degree centigrade.
- 1.11- The shelf life of the fresh vacuum packed Bovine/Ovine is 10 and 7 weeks at most respectively, storing at minus 1 to 0 degree centigrade. The slaughterhouse shall submit any and all documents approving the slaughterhouse claimed shelf life.
- 1.12- In the case of frozen meat; the shelf life shall be considered 12 months for Bovine and 9 months for Ovine meat since slaughter and meat shall be labeled accordingly.
- 1.13- In the case of beef: Animals must be derived from healthy beef animals, born and reared in the country of origin, less than 30 months of age. Means animals that show 2 incisor in Wear.
- 1.14- In the case of lamb: Animals must be derived from healthy sheep farms, born and reared in the country of the origin not more than 18 months of age. Means animals with no permanent incisor in wear.
- 1.15- Animals Were not fattened on foodstuffs contain animal derived proteins (official prohibition on feeding products containing mammalian derived ingredients to cattle shall be effective).
- 1.16- Animals Were not received hormonal growth promoters and withdrawal time for veterinary pharmaceuticals shall be observed.
- 1.17- Animals get rest for at least 12-24 hours before slaughter in shed premise slaughterhouse.

**2. The carcasses shall:**

- 2.1- Not be injured, bruised and Show no evidence of pathological changes due to bacteria, fungi or parasites or physiologically or pathologically icteric
- 2.2- Must be free of fecal contamination and blood clots, especially in the neck and intercostals muscles of the ribs.
- 2.3- Must have normal odor, no evidence of freezer burn.
- 2.4- Be inspected, passed and stamped by official veterinarians of exporting country and be stamped by IVO representative too.
- 2.5- Be washed and cleaned with potable water.
- 2.6- Be kept in chilling rooms at 0 to 4° C for 24 to 72 hr.
- 2.7- Be chilled to a core temperature of not more than 7 ° C upon chilling room departure acquiring pH not more than 5.8 and 6.2 for Bovine and Ovine meat respectively.
- 2.8- Maximum visible fat should not exceed 7 PCT.





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**3. The meat shall be:**

3.1- Pharmaceuticals, chemical and radionucleotides contacts residue shall not be more than MRLs as indicated in Codex Alimentarius Commission (CAC) and shall be certified by competent authorities of exporting country.

3.2- Comply with following microbiological criteria (according to lab results) as following table

Test	n	C	m		M	
			carcass	packed	carcass	packed
Total Count ( CFU/g )	5	3	$5 \times 10^4$	$1 \times 10^5$	$5 \times 10^5$	$1 \times 10^6$
E. coli ( CFU/g )	5	2	$5 \times 10^1$	$5 \times 10^1$	$5 \times 10^2$	$5 \times 10^2$
Salmonella spp. in 25 g	5	0	negative	negative	negative	negative
Clostridium Botulinum Toxin*	5	0	NA	0	NA	0

\*Only for vacuumed packed

NA: not applicable

3.3- If the meat import is of the countries considered as "*sarcocytosis infested*", the consignment must be used only for meat products industry (Ex. India).

**4. Deboning, Packing and labeling:**

4.1- Deboning hall temperature shall not exceeds  $10^{\circ} \text{C}$ .

4.2- Each and every cut shall weight  $1-3 \text{ Kg} \pm 20\%$  for retail or more for other purposes.

4.3- Each and every cut shall bear a separate label containing complete information

4.4- The convenient carton net weight range shall be 20 to 25 kilograms.

4.5- The quarter cut shall be performed through natural line along the grain.

4.6- 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

4.7- 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; slaughterhouse name & code , storage condition, VIP trace





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Date :

code and " produced under supervision of IVO representatives and slaughtered as per Islamic rites under supervision of religious representatives.

4.8-The cartons shall be sea worthy made from food grade compatible materials.

**5. Freezing and Storage:**

5.1: Bovine/Onine frozen meat:

- all products shall be frozen in freezing tunnel with minus 35 to minus 45 ° C within 24 to 48 hours, and meat temperature shall reach in deep to minus 18 ° C.
- Meat shall be appropriately wrapped in polyethylene bags and packed and Maintained in minus 18 ° C during storage.

5.2- Bovine/Ovine chilled meat:

- Carcasses were wrapped individually in separate stockinet and polyethylene bags.
- Meat specific cuts were wrapped in separate polyethylene bags.(AnnexI)
- Were kept in appropriate store room with minus 1 to 4° C.

5.3- Bovine/Ovine chilled vacuum packed meat:

- The meat shall be stored at minus 1 to 0 degree centigrade.

**6. Transport:**

6.1- Bovine/Onine frozen meat:

- The duration between slaughtering to export shipment shall not exceed 60 days.
- The meat shall be transported in containers with a temperature of minus 18 ° C.
- containers shall be equipped with two thermographs.

6.2- Bovine/Ovine chilled meat:

- The duration between slaughtering to export shipment shall not exceed 48 hours.
- containers shall be equipped with at least one thermographs.
- the meat shall be reached to destination (I.R.Iran) not more than 72 hours since slaughtering.

6.3- Bovine/Ovine chilled vacuum packed meat:

- The duration between slaughtering to export shipment shall not exceed 7 and 5 days for Bovine/Ovine meat respectively.
- containers shall be equipped with at least one thermographs.
- the meat shall be reached to destination (I.R.Iran) not more than 25 and 20 days for Bovine/Ovine meat respectively.

**7. Inspection at Border Inspection Post:**

- Upon entry into ports of Iran, the consignment (frozen and chilled) will be checked and the samples will be taken for organoleptic and microbiological tests (for frozen both tests , for chilled only organoleptic).