



Iran Veterinary Organization
(I.V.O)



Islamic Republic of Iran
Ministry of Jihad-e-Agriculture

Ref:
Date:

IR2016-3-8: Import Health Requirements for Vacuum Boneless Beef


From Russia into I.R. Iran

SCOPE

This document serves to detail the minimum requirements for the preparation of Vacuum Boneless Beef intended to be exported to I.R. of Iran. The related state competent authority of country of origin shall be responsible for ensuring that the requirements (Russian Veterinary Department) are 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 - Requirements of OIE Terrestrial Animal Health Code, Volume II, recommendations applicable to OIE Listed diseases of importance to international trade (Latest Edition namely, 2016) on OIE_Bovine Listed Diseases shall be observed by related official competent authority, according to the latest OIE classification and approval of the origin country in terms of Bovine diseases status, and strictly conducted by official veterinarians in the slaughterhouse.
- 1.3 - 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).
- 1.4 - 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.
- 1.5 - The animals shall be individually identified using ear tags and accompanied by official identification documents upon arrival at slaughterhouse (In accordance with OIE Terrestrial Animal health Code_2016/Chapters 4.1&4.2).
- 1.6 - The apparently healthy animals shall be subjected to veterinary examinations not more than 24 hours before slaughter and found eligible for slaughter.
- 1.7 - 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.
- 1.8- The animals shall be oriented from area that is free from anthrax, brucellosis, tuberculosis.


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I. Regarding BSE in the country of origin:

1. The feeding of ruminants with meat-and-bone meal and greaves derived from ruminants has been banned and the ban has been effectively enforced.
2. Cattle selected for slaughter shall be eligible & qualified as follows:
 - a) Are identified by a permanent identification system in such a way as to demonstrate that they are not exposed cattle which has been feed with meat-and-bone meal and greaves derived from ruminants;
 - b) Complied with Article 11.4.2 of OIE Code/2016 in which the ban on the feeding of ruminants with meat and bone meal & greaves derived from ruminant origin was effectively enforced. Were born at least 2 years after the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants was effectively enforced.
 - c) Passed ante- and post-mortem inspections.
 - d) were not 'subjected a stunning process prior to slaughter, such as injecting air or gas or pithing process into cranial cavity.

The meat was produced and handled in a manner which ensures that such products do not contain & are not contaminated with:

The tissues listed in points' 1 & 3 Article 11.4.14, namely tonsils, distal ileum, brains, eyes, spinal cords, skull, vertebral column and adjacent tissues.

II. Regarding FMD:

1. It must be in accordance with OIE Terrestrial Animal Health Code_ 2015 article 8.8.8.
2. Showed no clinical sign of FMD on the day of shipment.
3. Were kept in the establishment of origin since birth or:
 - a. For the past 30 days , if a stamping-out policy is in force in the exporting country or
 - b. For the past 3 months, if a stamping – out policy is not in force in the exporting country.
4. FMD has not occurred within a 10-kilometre radius of the establishment of origin for the relevant period as defined in points a) and b) above; and was not exposed to any source of FMD infection during their transportation to the place of slaughter house.

2 The animals shall:

- 2.1 - Not exceeding 30 (thirty) month of age.
- 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.

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- 2.5 - Two annexed tables are demonstrated in the pages 3 of this IHR for the Maximum Residues Limits whose shall be regarded for heavy metals, pesticides and veterinary pharmaceuticals within the beef meat which have been exported from Russia to Iran. The executive and feasible approaches could be random sampling with agreement between IVO and reporting veterinary services.
- 2.6 - Be male.
- 2.7 - Get rest for 12 -24 hours before slaughter.

3 The carcasses/half-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 -The beef shall be produced under conditions comply with international standards.

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 if another is not requested by importer in accordance with the item stock numbers).
- 4.4- The radionuclide shall be less than 10 Becquerel per kg.
- 4.5- 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

4.6. In terms of Clostridium Botulinum and considering risk assessment (risk entry and risk exposure) the meat is free from toxin of Clostridium Botulinum.

-5. Packing & Labeling

The label shall state in Farsi and English posted over the cartons and over the cuts containing the following items: type of cut, country of origin, name and address of importing company, production date (slaughter date), expire date. As well as, the slaughter has been done as per Islamic rites. The label must be put outside over each wrapping of the cuts & each carton from outside.

- 5.1 The cartons shall be export worthy made from food grade compatible materials.
- 5.2 Tare weight of each empty carton should not be less than 1000 grams.
- 5.3 The format of label should be confirmed by IVO.

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5.4 The shelf life of the chilled vacuum beef is 13 weeks at most. The slaughterhouse shall submit any and all documents approving the slaughter house shelf life (less than above said shelf life) already validated and officially approved by the related competent authority in country of origin.

6. Deboning, chilling & cutting conditions:

6.1 The temperature of deboning hall and cutting room must be maintained not more than + 10 degrees centigrade.

6.2 All obvious lymph & hem lymph & glands, nodes and nervous tissues shall be removed as far as possible.

6.3 Carcasses shall be kept at chilling room for 24 to 72 hours before going to deboning hall. The temperature of chilling must be between +1 up to +4 degrees of centigrade as well deep muscle temperature shall be reached up to the +7 degrees of centigrade at the time of deboning.

7 Slaughterhouse:

7.1 The slaughterhouse shall bear the certain approval certificates such as HACCP or any relevant ISOs as well as shall be an officially approved slaughterhouse by competent veterinary authority of Russia government and the abattoir will have been 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.

7.2 The slaughterhouse shall submit any and all related documents describing the expiry date of fresh beef meat already approved and attested by related state competent authority of Russia.

8. Condition for vacuum chilled bovine cuts parts transportation:

8.1 bearing smooth, non-corrosive (resistant against disinfectants) and washable surfaces, fitted with refrigeration equipment and recording thermographs is obligatory.

8.2 During all stages of transportation, the temperature shall not be more than 4 degrees Celsius.

8.3 The refrigerated vehicles cooling system shall be turned on 1 to 2 hours before transferring meat consignments from chilling room to vehicle & the temperature inside must be equivalent and analogous with the carcasses which will be exited from chilling room.

8.4 If the air transport method is considered the vacuum beef shall be transported to the airport at the earliest convenient time upon vehicle embark with the minimum possible delay in departure.

Inspection at Border Inspection Post:

Upon into borders entry of Iran, the consignment will be checked and the samples will be taken randomly from the containers, for organoleptical and microbiological testes and the results shall comply with the IVO & OIE standards.

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**Annex I- Maximum Residues Limits (MRL) for Antibacterials , Pesticide,
Heavy Metals in Red Meat**

MRL (PPb)	Name of Residue	Group of Residues
200	Tetracycline	Antibacterials
600	Streptomycin	
50	Penicillin G	
100	Kanamycin	
100	Enrofloxacin	
600	Dihydrostreptomycin	
100	Gentamicin	
50	Amoxycillin	
50	Ampicillin	
100	Lincomycin	
100	Erythromycin	
100	Tilmicosin	
100	Tylosin	
500	Neomycin	
* 1	Furazolidone	
* 0.3	Chloramphenicol	
100	Sulfonamides	Sulfonamides
1	Dexamethasone	Steroids
100	Albendazole	Anthelmintics

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**Annex II- Maximum Residues Level (MRL) of Antibacterials, Pesticide,
Heavy Metals in Red Meat**

MRL (PPb)	Residues	Group
200	Heptachlor	Organochlorine Pesticide
50	☐☐ Diazinon	Organophosphat Pesticide
200	Malathion	
20	Cyhalothrin	Carbamates and other Synthetic Pyrethroid
50	Cypermethrin	
30	Deltamethrin	
100	Lead	Heavy Metal
50	Cadmium	

The residues (namely antibiotics, pesticides, heavy metals and hormones) and radionucleotids plan documents & test results shall be sent for IVO on annual basis but IVO reserves the right for random sampling and tests.

Natural and synthetic hormones, promoters are prohibited
Chloramphenicol & Nitroforans and forazolidon are prohibited

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