



Iran Veterinary Organization
(I.V.O)



Islamic Republic of Iran
Ministry of Jihad-e-Agriculture

Ref:

Date:

IR-FCM-V1-2016

**Import Health Requirements for FROZEN CHICKEN MEAT from Russia to
I.R.IRAN**

Scope

This document serves to detail the requirements for import of **FROZEN CHICKEN MEAT** from Russia to Islamic Republic of Iran. The Veterinary Service of Russia shall be responsible for ensuring that the requirements of the import are fully been met and collaborate with the representatives of the Iran Veterinary Organization (IVO) to verify that the requirements of this document have been regarded.

1. General Requirements:

- 1.1- Iran Veterinary Organization (IVO) has right to send the representatives to carryout ante-mortem, during slaughtering and post-mortem sanitary inspections.
- 1.2- The chicken meat shall originate from country in which avian influenza and Newcastle disease are legally notifiable diseases.
- 1.3- The chicken meat shall originate from a holding:
 - Regularly inspected by the Veterinary authority of country of origin as registered holding.
 - Is not placed under animal health restrictions in connection with a poultry disease.
 - Is located in an area free from contagious poultry diseases;
 - where no clinical symptoms or signs found indicating the presence of Newcastle disease and other contagious avian diseases following a clinical examination by an official veterinarian; examination must carried out within the 24 hours before transferring poultries;
 - Had no contact during transport to poultry houses suffering from avian influenza or Newcastle disease
 - Transport through an area which declared as avian influenza or Newcastle disease infected area, is prohibited.
 - The water, and feed radioactivity level report shall be indicated the radioactivity of less than 20 Bq / Kg.

2. POULTRY MEAT SPECIFICATION:

- 2.1-First class quality frozen griller, chicken parts shall be derived from healthy chicken fit for human consumption.
- 2.2-Each bird shall be wrapped individually then in wrap cartons (8-10 birds of equal size) on which identified labels are attached. Chicken parts shall be wrapped in polyethylene then in wrap cartons on which identified labels are attached.
- 2.3-Age of each chicken must be max 39 days.
- 2.4-Weight of each frozen chicken must be between 1100-1500 grams, moisture content max 6% , slaughtered according to Islamic rites.
- 2.5-The chicken meat must be derived from a poultry establishment which is regularly inspected by the veterinary authority and found free from contagious avian diseases and fit for human consumption.

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2.6- The chicken meat should not contain preservative color dyes and chemical product of any type and prepared, processed and packed (fully automatically).

2.7- The chicken meat must come from the slaughter house(s) approved by IVO rep(s). At the time of slaughter, no case of avian influenza, Newcastle disease and other infectious avian diseases shall be observed. 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.

2.8- The chicken meat must be originated from the flocks which show no sign of food deficiencies and carcasses, parts must be free of any sign of stroke and bleeding during the slaughtering and processing must be kept away from any external dirt or excretion. After final washing the meat have to be packed.

2.9- The poultry meat must be chilled in the chilling room with maximum temperature of 4 C, for the period of minimum 55-60 minutes, upon removal of the carcasses from chiller the temperature of the carcasses shall be about 4 - 7 C.

2.10- The poultry meat must be frozen promptly at minus 35 - 45 C for the period of 10 hours minimum while deep carcass temperature reach to minus 18 C and stored at minus 18 C to minus 20 C until shipment. The temperature of the carcasses must be maintained at minus 18°C during transportation and loading. All the carcasses must be eviscerated and headless and free from intestine, cloack and Bursal fabriciouss with automatic equipments.

2.10 - The chicken meat described above which has been passed as fit for human consumption must be in accordance with Codex Alimentarius and Iran National standard No: 2518. following microbial criteria. Heavy metal and Radionuclide tests shall be added to health certificate of the country of origin.

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	-

3. THE PACKING OF THE CHICKEN MEAT

3.1- The packing of the chicken meat, bear a mark proving that the meat come from flocks, slaughtered in approved slaughterhouse, cut in approved cutting plants, stored in approved cold stores in accordance with international standards.

3.2- Chicken shall be packed inside disposable and standard packs in food grade cartons.

4- LABELING:

Labels must be in English and Farsi and the following information should be included at both sides of each carton;

Consignee:

Country of origin:

Ordered by:

Produced under supervision of IVO representatives

Halal slaughtered under supervision of Iran religious representative.

Production Date:

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Ref:

Date:

Expire Date :(12 months after production date for whole carcass and 9 month poultry cuts)

Slaughterhouse name:

Slaughterhouse Code:

Storage condition: -18 C

The above information in English and Farsi should be printed over the wrapping of every chicken and each carton.

5-MEANS OF TRANSPORT;

5.1- The vehicles and containers used for transport must be cleaned and disinfected and sealed by the Iran official veterinarian after loading and shall be cleaned and disinfected before and after each transport; meat shall be reached into Iran Border Inspection Post (BIP) in Iranian border entry in 90 days maximum after production date with considering the maximum acceptable shelf life.

5.2 The containers used to transport chicken meat shall be equipped with recording thermographs operating at least for 40 days upon start up.

6- 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 border of Iran and cleared from customs pending appropriate test results are found at sole discretion of IVO.

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