

Import Health Requirements for Frozen Boneless Beef Meat from Russia To I.R. Iran

SCOPE

This document serves to detail the minimum requirements for the production, preparation and transportation frozen beef meat exported to I.R. of Iran in accordance with the authenticated veterinary certificates. The relevant competent authority of country of origin shall be responsible for ensuring that the requirements 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, post-mortem inspections, chilling hall, deboning hall& freezing hall, as well as final handling, including storage, loading and transport.

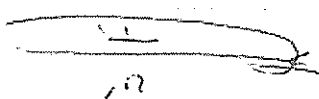
1.2 Requirements of OIE Terrestrial Animal Health Code (Latest Edition namely, 2015) chapters on OIE _ Bovine Listed Diseases shall be observed by related official competent authority, according to the latest OIE classification and approval of the origin country in terms of Bovine diseases status, and 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_ 2015/ Chapters 4.1 &4.2).

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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 Veterinary Health certificate (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 originated from establishments that shall be free from anthrax, brucellosis, tuberculosis and bluetongue.

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 in 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 into cranial cavity or to a pithing process.

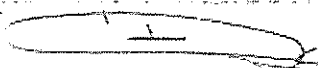
The meat was produced and handled in a manner which ensures that such products do not contain & are not contaminated with :

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.

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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 were not exposed to any source of FMD infection during their transportation to the place of slaughter house.

2The animals characterizations:

- 2.1 Not exceeding 30 (thirty) months 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 as well as withdrawal time for veterinary pharmaceuticals shall be observed.
- 2.5 Two annexed tables are demonstrated in the pages 8 & 9 of this iHR for the Maximum Residues Limits whose shall be regarded for heavy metals, pesticides and veterinary pharmaceuticals within the beef which will have been exported from Russia to Iran. The executive and feasible approaches could be random sampling with agreement between IVO and exporting veterinary services.
- 2.6 Be male
- 2.7 Get rest for at least 12- 24 hours before slaughter.

3The 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 produce under condition which fully complies with Codex Alimentarius and SPS Agreements.

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 percentages, 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

5 Packing and labeling

5.1 Each and every cut shall weight 1-3 kg \pm 15 % . . (if another is not requested by importer in accordance with the item stock numbers).

5.2 Each and every cut shall bear a separate label containing complete information.

- 5.3 The convenient carton net weight range shall be 20 to 25 kilograms.
5.4 The quarter cut shall be performed through natural line along the grain.
5.5 Color coding of the cartons must be as follows:

1-	Forequarter meat with red marking.
2-	Hindquarter meat with black marking
3-	Flank meat with blue marking
4-	Topside meat with grey marking
5	Neck meat with yellow marking
6-	Striploin with green marking
7	Tenderloin with orange marking

5.6 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 and expire date.

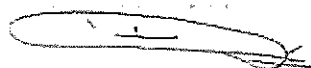
5.7 The cartons shall be export worthy made from food grade compatible materials.

5.8 Tare weight of each empty carton shall not be less than 1000 grams.

6 Deboning, chilling & cutting conditions:

6.1 The temperature of deboning hall and cutting room must be maintained at approximately +10 degrees centigrade.

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




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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 (fridge temperature) as well deep bone temperature shall be not more than 7 degrees of centigrade at the time of deboning.

6.4 Deboning hall shall be equipped with deboning and cutting sanitary tools & equipments. As well as the temperature of deboning hall must not to be warmer 10 degrees of centigrade.

7 Freezing & Storage:

7.1 All products shall be frozen within freezing tunnel with the minus 35 up to 45 degrees of centigrade within 24 to 48 hours, the temperature of meat in deepest part; post freezing shall be the minus 18 degrees of centigrade at the time of transporting to the cold store.

7.2 The meat shall be kept in cold storage with circumstances with not warmer than minus 18 degrees of centigrade. As well as the meat shall be transferred to the final loading point with not warmer than minus 18 degrees of centigrade.

7.3 The maximum duration from production to export for any shipment shall be not more than 60 days. If not so, the IVO representative(s) shall give a special authorization for embarkation of vessel.

8 Slaughterhouse:

8.1 The slaughterhouse could 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 abattoirs may be visited and approved by IVO representative(s) in terms of compliance with IVO regulations and standards of OIE including



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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.

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

9 Transport:

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

9.3 The beef shall be reached into Iran Border Inspection Post (BIP) in Iranian border entry maximum 90 days after production date with considering the maximum acceptable shelf life which subjected to variation pending confirmed and acceptable shelf life upon IVO officer scrutiny.

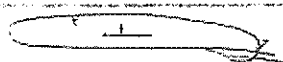
10 Inspection at Border Inspection Post:


Upon entry into Iranian border entry of Iran, the consignment will be checked and the samples will be taken randomly from the containers, indeed not embareced for the all, for organoleptical and microbiological testes and the results shall comply with the IVO & OIE standards.



**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





**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	
10	Mercury compound	

The Residue (Antibacterials, Pesticides, heavy metals and hormones) and radionucleotids plan documents and tests results shall be send 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