



IR2018-1/97-3 Health Requirements for Import of Frozen Ovine Edible Offal From countries that Ovine Meat Imported into Iran (09.06.2018)

SCOPE

This document serves to detail requirements for the preparation of frozen edible offal for export to Iran. The competent authority of the exporting country shall be responsible for ensuring that the requirements of the export in relation to the preparation of edible offal subject to this requirements have been met and assisting the representative of the Iran Veterinary Organization (IVO) verifying the requirements fulfillment.

Health Requirements for import of Fresh Ovine Meat to Iran, hereinafter referred to as "Health Requirements", is a integral part of this document because only frozen edible offal of carcasses that meet the requirements of above mentioned Health Requirements are eligible to be exported to I.R.Iran.

THE SHEEP HEAD IS EXCLUDED AND INCLUDED AS EDIBLE OFFAL AND CURRENTLY PROHIBITED TO BE EXPORTED TO IRAN.

It is evident that any and all requirements stipulated in the above mentioned for the meat shall be prevailed for ovine frozen edible offals in addition to the other requirements set forth in special requirements section.

Special requirements

Product	Test	No. of samples (n)	c	m	M
Heart, Kidney, Liver, Tongue, smooth tripe, honeycomb tripe, pocket tripe, leaf tripe	Total count (CFU/g)	5	3	1×10 ⁵	1×10 ⁶
	Salmonella spp. (CFU/25g)	5	0	Negative	-
	E.Coli count (CFU/g)	5	2	5×10 ¹	5×10 ²
	Staphylococcus aureus(CFU/g)	5	1	5×10 ¹	5×10 ²
	Clostridium perfringens(CFU/g)	5	1	1×10 ¹	1×10 ²



Product	Test	No. of samples (n)	c	m	M
Trotters (leg)	Total count (CFU/g)	5	3	1×10^5	1×10^6
	Salmonella spp. (CFU/25g)	5	0	Negative	-
	E.Coli count (CFU/g)	5	2	5×10^1	5×10^2

The edible offals shall :

- Show no injuries, lacerations and bruises.
- Washed and cleaned completely with fresh water.
- Be trimmed from all surrounding tissues and contaminations especially lymph nodes
- Kept at chilling room for 6 hours thereby the deep temperature must reach to + 3 degree celcius after chilling room before final cleaning (Removing any remaining surrounding tissues meeting the minimum requirement of Swiss cut for tongue).
- Packed individually in stretch film(Polyethylene) wrapping bearing a label each in light purple color in compliance of provisions stipulated in the above mentioned Health Requirements for labeling and packaging, freezing, storage and transportation.

Shelf life table

Product	Presentation form	Temperature (Celcius)	Shelf life
Heart, Kidney, Liver	Frozen	Minus 18	Liver: three month Heart, Kidney:four months
Trotters	Frozen	Minus 18	Six months
Tongue	Frozen	Minus 18	Eight months
smooth tripe, honeycomb tripe, pocket tripe, leaf tripe	Frozen	Minus 18	Six months

- The shelf life is calculated from departure from chilling room (at least 24 hours and at most 72 hours upon showing the appropriate pH).
- Certificate of being free of brucellosis 2 days before slaughter for every individual animal.