



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

irrev6--4/11/2003

Export Requirements for Iran

Eligible/Ineligible Products

A. Eligible

1. Red meat and red meat products
2. Poultry and poultry products (See Restriction in B)

B. Ineligible

1. Poultry and poultry products originating from birds raised or processed in the States of California, Nevada, Arizona, and Texas are ineligible for export to Iran at this time.

Note: Iran is a restricted country requiring exporter licensing. Consult the U.S. Treasury Department Web site <http://www.treas.gov/ofac/> for further details.*

Slaughter Requirements

Ritual Slaughter: Poultry must be slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcass in preparation for dressing and evisceration.

Documentation Requirements

A. Meat Products. Obtain FSIS Form 9060-5.

B. Poultry Products.

1. Obtain FSIS Form 9060-5.
2. Obtain a USDA/FSIS letterhead certificate with the following statements:

The whole of the consignment described in the reference certificate was derived from poultry which:

1. *were subjected at the slaughterhouse named in the certificate to ante-mortem inspection by an authorized veterinary officer and to post-mortem inspection under the supervision of an authorized veterinary officer and no sign of infectious disease was detected,*
2. *originated from flocks under veterinary supervision in which, within the preceding two months, none of the following diseases have been diagnosed - salmonellosis, gumboro disease, Pasteurellosis, Newcastle disease, Fowl Plaque, and Ornithosis,*
3. *have not been in contact at the slaughterhouse with any other poultry in which any of the diseases mentioned in (2) above have been diagnosed,*
4. *were hatched, reared, and slaughtered in a state in which, after due inquiry, I am satisfied that no outbreak of exotic Newcastle disease in commercial flocks has been recorded in the six months prior to slaughter, and*
5. *for washing, chlorine has been added to carcass chill water according to USDA guidelines.*

Note: Statements (2) and (4) can be certified to based on company certification stating the same statements signed by a company veterinarian.

3. USDA Poultry Grading. Fresh (frozen), ready-to-cook broiler chickens (whole carcasses) must be accompanied by USDA grading certificate and meet the following requirements:
 - a. Broilers are Grade A, as shown by grading certificate and on cartons.
 - b. Weight of each broiler is within 850-1350 grams (2 to 3 lbs.), averaging 1100 grams (2.4 lbs.).
 - c. Birds have been slaughtered and frozen not more than 3 months before shipping, as shown on export certificate and by slaughter dates on cartons. First and last slaughter and freezing dates only must be shown on the export certificate.
 - d. Each broiler is individually packed in airtight plastic material.

C. Special Purchases. Fresh (frozen) ready-to-cook poultry (whole birds) purchased under Iranian government tender must meet all requirements specified in respective bids. Unless the tender lists conditions which must be certified by USDA, the inspector will only be concerned with normal reinspection for export and issuance of export certificate.

D. Special Permit. The importer must have a permit issued by the Iranian Ministry of Agriculture.

E. Signatures on Certificates. All required forms and supplementary statements must be dated and signed by an official veterinarian - name, degree (DVM or equivalent) must be typed or printed after the signature.

Handling/Storage Requirements

Each broiler must be individually packed in airtight plastic material.

Plants Eligible to Export

Any Federally inspected establishment is eligible to export to Iran.

irrev6--4/11/2003

[Library of Export Requirements](#) | [FSIS Home Page](#) | [USDA Home Page](#)