

## **Market Study on Export of Meat from Pakistan to Iran:**

### **1. Country Overview:**

Iran is the 18<sup>th</sup> largest country in the world with an area of 1,648,000 km<sup>2</sup> (636,000 sq mi), where about 71 million people reside. Its borders are with Azerbaijan (432 km/268 mi) and Armenia (35 km/22 mi) to the north-west; the Caspian Sea to the north; Turkmenistan (992 km/616 mi) to the north-east; Pakistan (909 km/565 mi) and Afghanistan (936 km/582 mi) to the east; Turkey (499 km/310 mi) and Iraq (1,458 km/906 mi) to the west; and finally the waters of the Persian Gulf and the Gulf of Oman to the south.

Iran's economy is world's 16<sup>th</sup> economy on the basis of purchasing power parity (PPP). Iran's economy is a mixture of central planning, state ownership of oil and other large enterprises and small-scale private trading and service ventures. During the recent years, the services sector has contributed the largest percentage of the GDP, followed by industry (mining and manufacturing) and agriculture. Some of the important economic data is as under:

<b>S.No.</b>	<b>Details</b>	<b>Amount in US \$</b>
1	GDP (Real)	330 billion (2009 est.)
2	GDP (PPP)	827 billion (2009 est.)
3	Per Capita income (actual)	4,459
4	Per Capita income (PPP)	12,500
5	Real GDO Growth	1.5% (2009 est.)
6	Total Exports	70.6 billion (oil:55b)
7	Imports	57.2 billion
8	Foreign Exchange Reserves	81.2 billion(Dec 2009 est.)
9	Foreign Debt	22.2 billion (2009)
10	Exports Partners	China 16.58%, Japan 11.9%, India 10.54%, South Korea 7.54%, Turkey 4.36% (2009)
11	Exported Commodities	Petroleum 80%, chemical and petrochemical products, fruits and nuts, carpets

12	Imports Partners	UAE 15.14%, China 13.48%, Germany 9.66%, South Korea 7.16%, Italy 5.27%, Russia 4.81%, India 4.12% (2009)
13	Imported Commodities	Industrial raw materials and intermediate goods, capital goods, foodstuffs and other consumer goods, technical services.

## **2. Agriculture Sector:**

Agriculture is one of the most important sectors of the Iranian economy, accounting for 10% of GDP, 30% of the employed population and 22% of the foreign exchange revenues gained from non-oil exports. Geographically, Iran is located between 25-40 \_ N latitude and has a total area of 1,648,195 km<sup>2</sup>, of which 123,580 km<sup>2</sup> are suitable for agriculture. Much of the arable land is devoted to growing wheat and barley, which are staple foods and the main sources of protein for the average Iranian. Wheat alone accounts for about 50%, while fruit accounts for 15% of the total irrigated land in Iran. According to the Iranian Ministry of Jihad-Agriculture Iran has 30 million hectares of arable land but only 18 million hectares are presently being used.

## **3. Livestock Sector:**

Livestock accounts for 32 % of the value added production of Iran's agriculture sector. The most common species of the farm animals are sheep, goats, cattle, buffalo and camels. Production of milk, red meat, poultry meat and eggs has increased during the last decade by 7.19, 3.14, 7.92 and 5.37% annually, respectively (Table-I). Guaranteed and remunerative producer-prices for major commodities have been the essential policy tool behind such performances.

- a. Sheep and goats.** Sheep & goats constitute the major portion of livestock production (Table II). Sheep and goats produce about 53% of the red meat. Due to geographical topography and mountains and plain areas, various breeds of sheep and goats exist in different parts of the country. There are about 28 known sheep and goats' breeds, which are reared by the villagers and nomadic tribes. In general, sheep are mainly bred for meat, milk and wool production, with the exception of the pelt breed of Karakul. There is a large variation in mature size between and within breeds.

- b. Cattle:** There are three categories of cattle breeds: pure exotic (PE) such as Holstein, Brown Swiss and Jersey, crossbred of native & exotic (CB) and pure native breeds (LB). of these cross breeds are more common due to their increased milk production capabilities.
- c. Poultry:** Chicken meat constitutes important part of the diet in Iran and therefore this sector had greatly progressed over the years. However, still shortages occur and chicken meat is than imported from Turkey.

**Table-I: Livestock Production: 2002-2009**

*(Quantity 000 Tons)*

Products	2002	2004	2006	2009	Annual Growth (%)
Milk	5877	6720	7749	9556	7.2
Red Meat	742	875	838	922	3.1
Poultry Meat	942	1171	1360	1605	7.9
Eggs	547	645	676	789	5.4

**Table-II: Livestock Numbers in Iran : 2002-2009**

*(Quantity 000 Heads)*

Products	2002	2004	2006	2009	Annual Growth (%)
Sheep	51701	52115	52271	52114	0.11
Goats	25551	25756	25833	25756	0.11
Cattle (all types)	7445	7631	7892	8249	4.5
Buffalo	383	402	424	459	2.62
Camel	147	150	152	154	0.67
Others	1727	1727	1571	1724	0.11

#### **4. Domestic Meat Production:**

Domestic production of meat (lamb, chicken, beef and goat) is estimated at over 2 million tons annually, however, it is not sufficient to meet domestic demand and therefore, Iran has to import about 100,000-150,000 tons of meat and live animals every year. These imports are usually regulated by government agencies and/or industry associations/co-operatives. Iran also import live cattle i.e., sheep, goats etc both for slaughtering and dairy purposes. Live animals are also smuggled to Iran from Pakistan

and Turkey with the knowledge of Iranian authorities. These animals are quarantined for a specific period and sent to slaughter houses when cleared healthy by the Iran Veterinary Organization. Iranian businessmen have established industrial slaughter houses at Zahiden, Zabol and Khash to slaughter and process the smuggled animals from Pakistan. Iran has 50 industrial units and 360 traditional slaughter houses spread all over the country.

**5. Meat Imports from abroad:** Iran import meat and live animals for last 40 years from different countries. However, the quantities have fluctuated over the years. During the last few years, Iran has imported live animals and meat from the following sources:

Item	Exporting Countries to Iran
Live Sheep & goats	Turkey, Georgia, Armenia, Kazakhstan & Mongolia.
Lamb meat	Newland, Australia
Beef (frozen cow meat)	Brazil, Argentine, India, Pakistan(since Aug 2010)
Buffalo (frozen meat)	India,
Poultry Meat	Turkey (periodically to overcome the shortages)

**6. Prospects for Pakistan in Iranian Livestock sector:**

The regulatory authority for import of meat and live animals is Iran veterinary Organization (IVO), which has very stringent conditions for import of meat (A copy of the said conditions is attached as Annex-I & II). IVO also issues imports permits and also send veterinary doctors to the exporting unit to observe all the process. Due to persistent efforts of this mission, Pakistan name has been included in the list of countries from where meat import is permissible. Recently, Ministry of Livestock & Dairy Development, Govt; of Pakistan and Iran Veterinary Organization (IVO) have concluded a draft protocol for export of meat from Pakistan to Iran and is scheduled to be signed at the time of next Joint Economic Commission (JEC) to be held at Islamabad in Beginning of 2011. In addition, IVO have approved one Pakistani exporter M/s. Zennat associates, Lahore and the said unit has already started exports to Iran. A second unit from Karachi has also been approved by IVO recently; however, it is yet to start exports to Iran. Pakistan has comparative advantage of close proximity to Iran which reduces the

transportation costs and time as it takes about 45 days for goods to reach from Brazil & Argentina. If we can work hard, it is possible to capture 50% of the market share in next two years, which will fetch about US \$ 300 million per year. TDAP can help in the following areas:

- i. Increase in No. of meat exporting units: Presently there are 7-8 units in Pakistan, which export meat to Gulf countries. However, IVO standards are more stringent as compared to Gulf countries. TDAP may take up the issue with Ministry of Livestock & Dairy Development for constitution of a team of experts, which may visit all meat exporting units for pinpointing all the deficiencies and for bringing their standards & conditions at par with M/s. Zennat Associates, Lahore approved by IVO. By increasing no. of units, we will be able to get greater share of Iranian market.
- ii. Resolution of Banking Problems: Due to US/UN sanctions, most of our banks have stopped doing business with Iran almost all of our exports are made against “Advanced Payment” while in actual, the export proceeds are received through Havala System. Recently one Pakistani Bank KASB Bank started has started selective business dealing with an Iranian Bank from private sector. TDAP must strive to resolve this issue for our meat exporters as even M/s. Zennat associates is facing problems in receiving their export proceeds and thus eroding their profit margins and compatibility. Meat Exporters from Brazil were facing the same problem when their private banks refused to extend credits to exporters, fearing retaliation from the U.S. and European Union. So since then Brazil’s state-controlled Caixa Economica Federal has started financing beef shipments to Iran after private banks refused to extend credit to
- iii. Ban on export/smuggling of live animals: Presently, a large no of live animals are smuggled to Iran via Baluchistan. Iranian businessmen have established two slaughter houses at Zabol & Sarbaz cities near Pak-Iran border for slaughtering/processing these animals. Thus the

continuation of the smuggling of live animals have two main disadvantages for Pakistan:

- a) Most of the smuggled livestock are of older age and some of these animals also suffer from different diseases, so, it brings bad name for Pakistan that the meat of animals brought from Pakistan is of inferior quality. This factor will also adversely affect our regular meat exports.
- b) Moreover, by exporting/smuggling live animals, we lose the opportunity of value addition. If TDAP may take up the issue with concerned authorities in Baluchistan and apprise them of the opportunities if meat is exported to Iran. Moreover, the option of a establishing a slaughter house at Quetta or near the border can also be explored, which will provide jobs to the local community and Country will also get more foreign exchange by exporting value-added products.

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14 December, 2010

**IMPORT FRESH FROZEN BONELESS BEEF MEAT from BRAZIL into I.R.IRAN**

*In the Name of God*



**ISLAMIC REPUBLIC OF IRAN  
MINISTRY OF JIHAD – E – AGRICULTURE  
VETERINARY ORGANIZATION**

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**IR2009-03/01 Health Requirements for IMPORT FRESH FROZEN BONELESS BEEF MEAT  
from BRAZIL into I.R.IRAN**

(Last Update 21/11/2009)

**SCOPE**

This document serves to detail requirements for the preparation of FRESH FROZEN BONELESS BEEF MEAT for export to the Islamic Republic of Iran. The Veterinary Services of Brazil shall be responsible for ensuring that the requirements of the Export in relation to the preparation of Beef Meat subject to this agreement have been met and for assisting the representative of the Iranian Veterinary Organization (IVO) verifying that the requirements of this agreement have been met.

**General Requirements:**

Iran Veterinary Organization (IVO) is entitled to dispatch its own representative to carryout ante-mortem, during slaughter and post-mortem inspection and final handling, including storage and loading.

The animal health status in terms of BSE shall be controlled and chapter 11.6 (especially articles 11.6.1 11.6.11 and 11.6.14) OIE international Health Code (2009) shall be observed.

The country of Origin is free from FMD (with vaccination or without vaccination) and chapter 8.5 (especially Articles 8.5.20, 8.5.21, 8.5.22 and 8.5.23) shall be observed or the animals has been derived from a zone that is free from FMD according to OIE international Health Code (2009).

The beef has been derived from healthy animals have maximum 6 teeth according to dental formulation which

Were born and reared in the Country of Origin.

Came from bovine herds officially registered with the administrative Veterinary of Country of Origin.

Came from bovine herds in which OIE notifiable disease, not registered during 12 months ago.

were not fattened on foodstuffs which included animal proteins (based on official prohibition on feeding of products containing mammalian derived ingredients to cattle, official inspection of feed dampeners and inspection of feeds / concentrates by officers of the Governmental veterinary service of country of origin ).

5. The beef was produced under conditions which fully comply with Codex alimentations and SPS agreements.

6. Upon entry into ports of Iran, the consignment will be checked and the samples will be tested organoleptically and microbiologically and the results must fulfill the Institute of Standards and Industrial research of Iran, SPS agreements of WTO.

7. All animals were checked by federal inspection services of Brazil, which hereby certifies and attests that the animals subject of veterinary public health certificate were originated from Brazilian territory according to GTA certificate issued by official authorities of Brazil and were,

7-1. subject to ante and post mortem inspection by the Official Veterinary Service (SIF) of the Country of origin and Iran Veterinary Organization representative/s and were found to be free of clinical signs of any contagious and infections diseases .

7-2. the animal have been slaughtered in approved slaughterhouses situated in the quarantine area of free zone and found to be healthy before and after slaughter that be approved by SIF and IVO representative/s .

7-3. slaughtered in approved slaughterhouses under the control and inspection of the Official

Veterinary Service of the Country of Origin and IVO representative/s.

### **SPECIFIC CONDITIONS**

#### **1. The meat in this consignment**

Is fit for human consumption.

Is free of contamination by excrement and blood clots, especially in the neck and intercostals muscles of the ribs.

Additional fat must be removed; visible fat must be maximum 7 PCT.

With normal odor , without burn freezing .

Shows no evidence of pathogenic agent (bacterium, fungus, and parasite).

<b>Product</b>	<b>Test</b>	<b>No. of samples( n)</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>FRESH FROZEN BONELESS BEEF MEAT</b>	<b>Total count (CFU/g)</b>	<b>5</b>	<b>3</b>	<b>1×10<sup>5</sup></b>	<b>1×10<sup>6</sup></b>
	<b>Salmonella spp. (CFU/25g)</b>	<b>5</b>	<b>0</b>	<b>Negative</b>	<b>-</b>
	<b>E.Coli count (CFU/g)</b>	<b>5</b>	<b>2</b>	<b>5×10<sup>1</sup></b>	<b>5×10<sup>2</sup></b>

#### **2. The carcasses of the animals from which the beef to be exported to the Islamic Republic of Iran were derived from;**

Not injured, bruised or physiologically icteric (yellow) carcasses which;

- i. Are washed and cleaned completely with fresh water.
- ii. Were kept in chilling rooms which were maintained at temperatures of between 0 and 4 degree centigrade for a period of between 24 and 72 hours.
- iii. Chilled to a core temperature not higher than 7 degree centigrade and the pH must be below 6 at the time of removal from the chilling rooms.

iv. produced from animal examined by an official veterinary inspector of veterinary service of country of origin and IVO representative/s before, during and after slaughtering, and found to be fit for human consumption and which also controlled during processing and final handling.

### **3. Deboning, chilling, and cutting conditions...**

The temperature of deboning hall/ cutting room must be maintained at or below +10 degree centigrade.

All obvious lymphatic glands and nervous tissues were removed.

Carcasses should be kept at chilling room for 24 to 72 hours before going to deboning hall. The temperature of chilling must be between +0 to +4 degree C and the deep bone temperature should be reached to +7 degree C at the time of deboning and PH of the meat must be less than 6 after chilling room.

Deboning hall should have sanitary equipments of deboning and cutting the meat and temperature of deboning hall must not be warmer than +10 degree Centigrade.

**N.B:** The cuts **should not** weigh more than 3 kilogram ( $\pm 20\%$ ) and found in full compliance with IVO circulars.

### **4. Packing**

The net weight range of each carton should be 23 to 30 kilograms.

Packing of one quarter and fraction cut by its natural veins in order to use whole capacity of a carton is allowed.

Different cuts can not be mixed in the same carton.

Color coding of the cartons must be as follow:

Neck meat with yellow marking.

Forequarter meat with red marking.

Hindquarter meat with black marking.

Flank meat with blue marking.

Topside with grey marking.

Striploin with green marking.

Tenderloin with orange marking.

When needed to complete the weight of the boxes with fractions of the respective forequarters. The cuts should be done by the natural inter muscular spaces.

Each cuts must hold a label and The same label identification sheet stating in Farsi and English should be attached on cartons and must indicate the following information :

The type of cut , the name of consignment , the type of use , the country of origin , the name and address of importing company/or ordered derd by , that the production has been done under supervision of IVO representatives and the slaughtering has been done as per Islamic rites under supervision of IRAN religious representatives , the production date (date of slaughtering) , the expire date ( one year after production date ), the name of the slaughterhouse and sanitary code , keeping condition ( keep at: -18°C) , and the labels must be put inside between two polyethylene bags, over each wrapping of the cuts and both end-side of each carton from outside .

The cartons will be subject with four straps without over weights of any class in the boxes and a correct accommodation of the meat inside the box is needed to provide a perfect shut of the latter.

The weight and the specifications of all empty cartons should be the same.

The cartons for our purpose should be moisture proof and made from strong tissue material in order to prevent tearing during loading, stow aging and discharging.

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

### **FREEZNING AND STORAGE:**

All products should be frozen in freezing tunnel with minus 35 to 45 degrees of centigrade within 24 to 48 hours , the temperature of meat in deepest part after freezing should be minus 18 degree of C at the time of going to the cold store .

The meat shall be kept in cold storage with not warmer than minus 18 degrees of centigrade . The meat should be transferred to the final loading point with temperature of minus 18 degrees of C and lower.

· The maximum duration from slaughter to export shipment shall be not more that 60 days. If not so, the IVO representative/s should give a special authorization for embarkation.

### **6.Transportation:**

The conveyances used to transport beef entered for export to the Islamic Republic of Iran are fitted with intended refrigeration equipment and recording thermographs.

**Annex-II**

**IR2009-3/04 Health Requirements for Import FRESH FROZEN BONELESS BUFFALO  
MEAT from INDIA into I.R.IRAN**

(Last Update 23/11/2009)

**SCOPE**

This document serves to detail requirements for the preparation of FRESH FROZEN BONELESS BUFFALO MEAT in INDIA for export to the Islamic Republic of Iran. The Veterinary Services of INDIA shall be responsible for ensuring that the requirements of the export in relation to the preparation of meat subject to this agreement have been met and for assisting the representative of the Iran Veterinary Organization (IVO) for verifying that the requirements of this agreement have been met.

**GENERAL REQUIREMENTS:**

1. Iran Veterinary Organization (IVO) is entitled to dispatch its own representatives (At least 3 representatives as per each slaughterhouse at discretion of IVO) to carryout ante-mortem, during slaughter and post-mortem inspection and final handling, including storage and loading.
2. Observing and carrying out chapter 11.6 (especially articles 11.6.12 and 11.6.14) OIE international Health Code (2009) shall be guaranteed by related official and competent authority and ensured to be conducted by present official veterinarian inside slaughterhouse.
3. The animals have been derived from a zone that is free from FMD according to OIE international Health Code.
4. The meat has been derived from healthy animals subjected to veterinary examination not more than 12 hours prior to and immediately after slaughter and found free of disease and:
  - Not exceeding 30 months (thirty) of age according to dental formulation.
  - Were born and reared in the Country of Origin.

- Came from herds or areas officially registered with the administrative Veterinary of Country of Origin.
- Came from herds or areas in which OIE notifiable disease, not reported during 12 months ago.
- Were not fattened on foodstuffs which included animal derived proteins (based on official prohibition on feeding of products containing mammalian derived ingredients to cattle, official inspection of feed dampeners and inspection of feeds / concentrates by officers of related official and competent authority of country of origin.

5. The meat was produced under conditions which fully comply with European Union standards and Codex alimentations and SPS agreements.

6. Upon entry in to ports of Iran, the consignment will be checked and the samples will be test organoleptically and microbiologically (as below) and the results must be in compliance with the national and IVO standards and bench marks. The imported buffalo meat is not allowed for direct family purpose but exclusively meat products exposed to heat i.e. Sausage and Salami and canned meat loaf

7. All animals were individually identified by official ear tags and were accompanied at time of slaughter by official identification documents and were:

7.1. Subject to origin and health status checks using the national by the Official Veterinary Service of the Country of origin and Iran Veterinary Organization representative.

7.2. Subject to ante and post mortem inspection by the Official Veterinary Service of the Country of origin and Iran Veterinary Organization representative/s and were found to be free of clinical signs of any contagious and infections diseases .

7.3.The animal have been slaughtered in approved slaughterhouses situated in the quarantine area of free zone and found to be healthy before and after slaughter approved by IVO representative/s .

7.4. Slaughtered in approved slaughterhouses under the control and inspection of the Official Veterinary Service of the Country of Origin and IVO representative/s.

## **SPECIFIC CONDITIONS**

### **1. The meat in this consignment;**

- Is fit for human consumption.
- Is free of contamination by excrement and blood clots.
- With normal odour , without burn freezing
- Additional fat must be removed; visible fat must be maximum 7 PCT.
- shows no evidence of pathogenic agent ( bacterium , fungus , parasites )

In this respect, the infestation of skeletal muscle with sarcocyst cysts is of significant importance and following criteria should be deemed acceptable and are to be implemented by official veterinarian:

Carcasses with acute infestation with sarcocyst cysts macroscopically (more than 3 cysts as per one Palm (6.72 cm): whole carcass should be condemned.

Carcasses with non acute infestation with sarcocyst cysts macroscopically: infested muscles should be detained.

<b>Test</b>	<b>n</b>	<b>C</b>	<b>m</b>	<b>M</b>
<b>Total Count ( CFU/g )</b>	<b>5</b>	<b>2</b>	<b>10<sup>5</sup></b>	<b>10<sup>6</sup></b>
<b>E. coli ( CFU/g )</b>	<b>5</b>	<b>2</b>	<b>50</b>	<b>350</b>
<b>Salmonella spp.</b>	<b>5</b>	<b>-</b>	<b>-</b>	<b>Negative in 25 g</b>

**2. The carcasses of the animals from which the meat to be exported to the Islamic Republic of Iran were derived from;**

- Not injured, bruised or physiologically icteric (yellow) carcasses which;  
I- are washed and cleaned completely with potable water .

II-were kept in chilling rooms which were maintained at temperatures of between 0 and 4 degree centigrade for a period of between 24 and 72 hours.

III-Chilled to a core temperature not higher than 7 degree centigrade at the time of removal from the chilling rooms.

IV- Produced from animal examined by an official veterinary Inspector of veterinary service of country of origin and IVO Representative/s before, during and after slaughtering, and found to be fit for human consumption and which also controlled during Processing and final handling.

### **3. Deboning, chilling, and cutting conditions**

- The temperature of deboning hall/ cutting room must be maintained at or below +10 centigrade.
- All obvious lymphatic glands and nervous tissues were removed.  
Carcasses should be kept at chilling room for 24 to 72 hours before going to deboning hall. The temperature of chilling must be between 0 to +4 degree C and the deep bone temperature should be reached to +7degree C at the time of deboning and PH of the meat should be less than 6 after chilling room.
- Deboning hall should have sanitary equipments of deboning and cutting the meat and temperature of deboning hall must not be warmer that +10 degree C.

#### **4. Packing & labeling requirements**

- The net weight range of each carton shall be 23 to 30 kilograms.
- Packing of one quarter and fraction cut by its natural veins in order to use whole capacity of a carton is allowed.
- Different cuts shall not be mixed in the same carton.
- Color coding of the cartons must be as follow:
- Forequarter meat with red marking.
- Hindquarter with black marking.
- Topside with grey marking.
- Flank meat with blue marking.
- Strip lion with green marking.
- Tenderloin with orange marking.
- When needed to complete the weight of the boxes with fractions of the respective forequarters the cuts could be added.
- Each cuts must hold a label and The same label identification sheet stating in Farsi and English should be attached on cartons and must indicate the following information :
- The type of cut , the name of consignment , the type of use , the country of origin , the name and address of importing company/ordered by , that the production has been done under supervision of IVO representatives and the slaughtering has been done as per Islamic rites under supervision of IRAN religious representatives , the production date (date of slaughtering) , the expire date ( one year after production date ) , the name of the slaughterhouse and sanitary code , keeping condition ( keep at: -18°C ) labels must be put inside between two polyethylene bags , over each wrapping of the cuts and both end-side of each carton from outside .

- The cartons will be subject with four straps without over weights of any class in the boxes and a correct accommodation of the meat inside the box is needed.
- The weight and the specifications of all empty cartons should be the same.
- The cartons for our purpose should be moisture proof and made from strong tissue material in order to prevent tearing during loading, stow aging and discharging.
- Tare weight of each empty carton should not be less than 1000 grams.

#### **5. FREEZING AND STORAGE:**

- All products should be frozen in freezing tunnel with minus 35 to 45 degree centigrade within 24 to 48 hours; the temperature of meat in deepest part after freezing should be minus 18 degree of C, at the time of going to the cold store.
- The meat shall be kept in cold storage with not less than minus 18 degrees C. The meat should be transferred to the final loading point with temperature of -18 degree C at least.  
The maximum duration from slaughter to export shipment shall be not more that 60 days. If not so, the IVO's representative/s should give a special authorization for embarkation.

#### **6. Transportation:**

The containers used to transport meat intended for export shall be equipped with refrigeration equipment and recording thermographs.

7. This document must be approved and countersigned by APEDA (Agricultural & Processed Food Products Export Development Authority).

**Iran Veterinary Organization**