

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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## Turkey

**Post:** Ankara

### **Turkey Announces New Meat and Slaughter Cattle Tender**

**Report Categories:**

Agricultural Situation  
Trade Policy Monitoring  
Livestock and Products  
Halal

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**Report Highlights:**

The Meat and Fish Institute (EBK) announced their ninth and tenth tenders. A tender for 6,000 MT of freshly chilled carcass meat will be held on February 02, 2011 and another for 2,000 MT of slaughter cattle will be held on February 04, 2010.

## **Tender Specification:**

Freshly chilled carcass meat may be imported from Estonia, Lithuania, Latvia, Hungary, Germany, Austria, United Kingdom, Belgium, Denmark, Czech Republic, Finland, France, Netherland, Ireland, Spain, Sweden, Malta, Italia, Luxembourg, Portugal, Poland, Greece, Slovakia, Slovenia and other countries approved by the General Directorate of Protection and Control of the Ministry of Agriculture and Rural Affairs.

### Physical specifications:

Carcass meat should be produced from male Angus, Hereford, Simmental, Charolais, Limousin, Belgian blue and brown Swiss culture breeds. The age of the animal should be a maximum 30 months.

Carcass meat: The whole body resulting from; exsanguinations of cattle, set the head apart from atlanto occipital joint, set feet from carpometacarpal and tarsometatarsal joints, stripping of the skin, removing of tail, spinal cord, internal organs such as kidney, kidney and pelvic fat, removing of genitalia and fats fixed to this organ.

Carcass meat produced will be at least quality R according to classification of carcass cattle meat by the European Union and at least 3rd quality according to classification of fatness.

During slaughter, it is necessary to pay attention to hygienic rules, no signs such as hair, skin, tripe content, blood and similar findings shall exist.

Each carcass meat average shall be 250-450 kg.

Meat must be light red in color and with specific odor,

Meat must be sealed by authorized veterinarians of combine/slaughter house that implemented the slaughter,

The carcass shall be divided into four parts in the form of two arms and two buttocks and as front and back quarters either from in between the 12<sup>th</sup> and 13<sup>th</sup> rib or in between the 5<sup>th</sup> and 8<sup>th</sup> rib

After slaughter, the meat should be exposed to pre-cooling for at least 24 hours at -1/+4 °C,

Before delivery, compliance with food preservation of stockinet should be certified and should be packed with this material.

### Inspection

Health of cattle subject to slaughter shall be controlled by interim inspection personnel that were assigned by the Ministry of Agriculture and Rural Affairs and the slaughter of the ones that are in compliance shall be allowed.

Slaughtering shall be implemented in the combines or slaughter houses that are licensed by

official authorities as found in compliance with technical, health and hygiene conditions. Officials from the Turkish Ministry of Agriculture and Rural Affairs shall inspect the facility before slaughter.

Slaughter of animals shall be conducted by Muslim butchers under control of the Meat and Fish Institute.

Every stage of production and loading shall be controlled by interim inspection personnel that were assigned by the Institute. As a result of postmortem inspection, unhealthy meat and ones that are not in compliance with the specification shall not be purchased.

A contractor will conduct the process of slaughtering at a maximum of two slaughtering points in each country. The number of countries in which slaughtering is made at the same time may not exceed two.

Doors of containers and vehicles to carry the meat to be delivered shall be sealed. Meats that were not sealed or were placed in improper vehicles shall be returned without receiving.

Required documents:

Original Invoice: Signed and sealed documents that indicate type, quantity and prices of goods to be imported, arranged for the importer company by exporter company.

Proforma Invoice: Stamped and signed documents which contain information in the original invoice to be submitted to related customs office during registration of the bill of entry (division of the carcass into four parts shall be specified in the proforma invoice)

Original Official Veterinary Health Certificate: Health certificate which is completely filled out, signed and sealed after necessary inspections of products to be exported by authorized official veterinary, by exporter country's veterinary services for fresh, cooled, frozen meats (carcass) of domestic cattle whose sample is presented below.

Certificate of Origin: This is the document issued and approved by authorized body of exporting country and indicating that meat to be imported is obtained from healthy animals born and grown in that country.

Document for Consumption: Approved documents received from relevant authority which indicate that they are edible and their slaughter and freezing dates, freezing, preservation and transportation levels were also indicated.

Report that shows exporting country has hormones and antibiotic residue monitoring plan. An analysis report that shows meat are under the limits of residue monitoring plan should be submitted.

Meat to be imported shall be kept subject to controls and/or analysis determined by Ministry at the phase of importation.

Documents required for obtaining control certificates shall be delivered to General Directorate of Meat and Fish Institute no later than 5 (five) days before the commencement of deliveries.

## Shipment

Shipment of freshly chilled carcass meat, in exporter country, shall be implemented with self-cooling (at -1/+4°C) containers or frigorific vehicles that are suitable for carrying products at -1/+4°C and that have an equipment showing temperature changes during shipment. Doors of vehicles shall be sealed at exit points.

Delivery of freshly chilled carcass meat should be done a maximum 6 days after slaughter.

## Delivery

2,000 MT of Freshly chilled carcass meat should be delivered to Sakarya and 4,000 MT should be delivered to Ankara EBK facility.

Other tender is slaughter cattle tender which will be held in February 04, 2011 in Ankara in Turkey.

Slaughter cattle shall be imported from Iceland, Norway, Estonia, Lithuania, Latvia, Hungary, Finland (excluding Northern Ostrobothnia Zone), Sweden (excluding Västmanland Zone), Greece (excluding Kilkis, Pella, Thessaloniki, Serres and Voreio), Austria (excluding Charding, Bregenz, Hallein, Gmünd, Salzburg-Umgebung, Perg, Lienz, St. Veit/Glan (sankt Vein an der Glan) Kirchberg/krems (Kirchdorf an der Krems), Wiener Neustadt Zones) and other countries that are approved by the Ministry of Agriculture and Rural Affairs.

## Animal specifications

Cattle for slaughtering shall be of Angus Hereford, Simmental, Charolais, Limousin, Belgian Blue, Brown Swiss or their cross breeds.

Ages shall be between 12 months and 24 months.

Their gender shall be male. Live weight shall be minimum 400 kg and maximum 750 kg.

Animal shall carry their breed characteristics and shall not have any physical defects (leg, eye, ear, tail, parts, etc.).

None of the animals shall be accepted for importation without health examination and check.

Animals shall carry signs providing individual identification (ear tag or microchip)

## Test

It shall enable cerebral samples to be obtained in compliance with random sampling method from 5% of animals at each age to be cut immediately after importation, be subject to BSE scanning in an approved laboratory and products obtained from live animals shall not be released to market until results are obtained.

Samples shall be taken from 1% of animals for antibiotics and hormones research and shall be sent to a laboratory for testing residues; the products shall not be released to the market until

results are obtained

1,000 MT of animals should be delivered to Sakarya EBK facility, 500 MT to Agri and 500 MT to Erzurum EBK facility.