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**STANDARDIZATION ORGANIZATION FOR GCC
(GSO)**

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الفاكهة والخضر ومنتجاتهما- مخلوط الخضر المعلبة
**Fruits and vegetables and their products-
Canned mixed vegetable**

Prepared by:

**Gulf technical committee for sector standards of
Food and agriculture products**

This document is a draft Gulf standard circulated for comments, it is therefore, subject to alteration and modification, and may not be referred as a Gulf standard, until approved by the Board of Directors.

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Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards/ Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.(5) "Gulf technical committee for sector Standards of Foods and Agricultural products" has revised the Gulf Standard for " " Fruits and vegetables and their products-Canned mixed vegetable" .

The draft Standard has been prepared by State of Qatar.

This Standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No. (), held on / / H, / / G. The approved standard will replace and supersede the GSO standard No. (GSO 1292:2002)* .

**Fruits and vegetables and their products-
Canned mixed vegetable**

1-Scope and field of application:

This Gulf Standard is concerned with canned mixed vegetables and offered for human consumption, it is not apply to canned vegetables intended for further processing, fermented vegetables, pickled or preserved in vinegar.

2-Complementary references:

- 2.1 GSO 9" Labelling of prepackaged food stuffs".
- 2.2 GSO 20" Methods for the determination of contaminating metallic elements in food stuffs.
- 2.3 GSO 21" Hygienic regulations for food plants and their personnel" .
- 2.4 GSO 123" General requirements for fresh fruits and vegetables" .
- 2.5 GSO 150" Expiration periods of food products" .
- 2.6 GSO 168" Conditions of storage facilities for dry and packed food stuffs".
- 2.7 GSO 177" Methods of physical and chemical tests of canned vegetables" .
- 2.8 GSO 178 Microbiological methods for testing of canned vegetables" .
- 2.9 GSO 244" Methods of test for vegetables and fruits and their products- Part 1: Organoleptic examination, determination of net weight and drained weight, determination of apparent viscosity, determination of head-space, determination of extraneous matter and defective fruits".
- 2.10 GSO 382, 383" Maximum limits for pesticide residues in agricultural and food products- Parts 1, 2" .
- 2.11 GSO 839" Food packages- Part 1: General requirements".
- 2.12 GSO 841" Maximum limits of fungi toxins permitted in food and animal feeds- Aflatoxin".
- 2.13 GSO 988" Limits of radioactivity levels permitted in food stuffs- Part 1".
- 2.14 GSO 998" Methods for the detection of permissible radionuclide in food- Part 1: Gamma spectrometry analysis: A, Cs 134, Cs 137".
- 2.15 GSO 1016" Microbiological criteria for food stuffs- Part 1".
- 2.16 GSO 1287" Methods of sampling of prepackaged fruit and vegetable products" .

2.17 GSO 1791 " Three piece steel round cans used for canning food stuffs".

2.18 GSO/CAC GL "Guidelines on good laboratory practice in pesticide residues analysis" .

2.19 GSO/CAC 193: General Standard for contaminants and toxins in food and feed".

2.20 Gulf Standards which Organization shall be approved concerned with:

2.20.1 " General Standard for food additives".

2.20.2 Methods for the determination of fungi toxins in food and animal feeds" .

2.20.3 Methods for the determination of pesticide residues" .

3- Definitions:

3.1 Canned mixed vegetables: A product prepared from a mixture of three kinds or more of sound fresh or frozen or cooked dried vegetables after washing and preparing processes ,packing under vacuum in suitable containers, with water or liquid medium appropriate to the type of canned vegetable and processed by heat in an appropriate manner, before or after being sealed in a container so as to prevent spoilage **when** storage at room temperature.

3.2 Drained weight: The weight of packed product after drainage of the packing medium.

4- Requirements:

The following shall be met in the products:

4.1 The raw materials used in the production shall be complying with the Gulf Standards specific to each; it should not use any genetically modified.

4.2 The production shall be carried out according to the requirements mentioned in Gulf Standard stated in Item (2.3).

4.3 The product shall be free from pig products and its derivatives.

4.4 Each vegetable component shall retain its physical properties, be homogenous in size and color.

4.5 The drained product shall have normal color characteristic of canned mixed vegetables.

4.6 They shall have a normal taste and flavor and be free from odors and flavors foreign to the product.

4.7 They shall be reasonably tender and reasonably uniform in texture and maturity.

4.8 One or more of the packing medium shall be added provided that the packing

medium content shall not exceed 20% of the drained weight of the container.

4.9 One or more of the following ingredients shall be added to the product:

4.9.1 Sugars and/ or foodstuffs with sweetening properties such as honey.

4.9.2 Edible vegetable and animal oils.

4.9.3 Aromatics plants, spices or its extracts.

4.9.4 Regular or concentrated fruit juices.

4.9.5 Tomato juice or sauce.

4.9.6 Vinegar.

4.9.7 Edible salt.

4.9.8 Garlic and onion.

4.10 The pressure inside the heat processed cans shall be negative .

4.11 Food additives:

4.11.1 Acidity regulators, colors, color retention agents and calcium salts of firming agents allow using according to Table No. (3) In Gulf Standard stated in Item (2.20.1).

4.11.2 Colors and color retention agents allow using according to the following table:

4.11.2.1 Colors:		
INS No.	Name of the food additive	Name of the food additive
102	Tartrazine	100 mg/kg
133	Brilliant Blue FCF	20 mg/kg
134	Fast Green FCF	200 mg/kg
150d	Caramel IV-sulfite ammonia caramel	50,000 mg/kg
4.11.2.2 Color retention agents:		
INS No.	Name of the food additive	Name of the food additive
385	Calcium disodium ethylenediaminetetraacetate	365 mg/kg (singly or in combination)
386	Disodium ethylenediaminetetraacetate	
512	Stannous chloride	25 mg/kg calculated as tin. Should not be added to foods in uncoated tin cans

4.12 The maximum limits for contaminating metals according to Gulf Standard stated in Item (2.19).

4.13 The additives to the product shall be allowed according to Gulf Standard stated in Item (2.20.1).

4.14 Pesticide residues in the product shall not exceed the allowable limits according to Gulf Standard stated in Item (2.10).

4.15 Microbiological criteria of the product shall comply with Gulf Standard stated in Item (2.15).

4.16 The radioactivity contaminant limits for the product shall comply with Gulf Standard stated in Item (2.13).

5- Sampling:

Samples shall be taken according to Gulf Standard stated in Item (2.16).

6- Methods of examination and test:

6.1 Measurement of vacuum and net and drained weight shall be carried out according to Gulf Standard stated in Item (2.7).

6.2 Detection of microbiological criteria shall be carried out according to Gulf Standard stated in Item (2.8).

6.4 Determination of aflatoxins shall be carried out according to Gulf Standard stated in Item (2.20.1).

6.5 Determination of pesticides residues shall be carried out according to Gulf Standard stated in Item (2.20.2).

6.6 Detection of radioactivity limits shall be carried out according to Gulf Standard stated in Item (2.14).

7- Packaging, transportation and storage:

7.1 Packaging:

7.1.1 Without prejudice to what mentioned in Gulf Standards stated in Items (2.11.2.17), the product shall be packaged in suitable containers to keep it and protect it from any contamination lead to change its properties or it's fitting for human consumption in normal condition of storage and handling.

7.1.2 Size of the contents shall not be less than 90 %(volume/ volume) of water capacity of the container.

7.1.3 The pressure inside the cans shall be negative (lower than atmospheric pressure).

7.1.4 The container shall be completely free from rust, corrosion and leakage.

7.1.5 The container shall be free from swelling and over-filling.

7.2 Transportation:

Product transportation shall be carried out by means of sound and clean means, do not previously used in transportation of any poisoning or harmful materials, and the transportation shall be carried out with a way do not lead to spoilage of the product.

7.3 Storage:

Without prejudice to what mentioned in Gulf Standards stated in Items (2.6), the stores shall be good ventilation and far from heat and contamination sources.

8- Labeling:

Without prejudice to what mentioned in Gulf Standards stated in Items (2.1, 2.5), the following shall be declared on the label in Arabic language, and may write in another language beside the Arabic language:

- 8.1 The name of the product (mixed vegetables), including packing medium
- 8.2 Ingredients and its contents.
- 8.3 Additives and food additives.
- 8.4 Conditions of keeping, storage and handling.
- 8.5 Statement "Packed under vacuum".

