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STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

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Barely Flour

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

ICS: 67.060

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 of Foods and Agricultural products” has arranged this standard and prepared by Saudi Arabia after reviewing relevant references from National and International standards

Barley Flour

1. The Scope:

This specification applies to barley flour prepared for direct human consumption of barley grain (*Hordeum vulgare*) and does not include malt flour.

2. Supplementary References:

2\1 841 GSO "The maximum allowable mycotoxin in food and animal feed -- aflatoxin"

2\2 382 GSO "MRLs of pesticide residues in agricultural and food products – the first part"

2\3 383 GSO "MRLs of pesticide residues in agricultural and food products—the second part"

2\4 1016 GSO "The microbiological limits for goods and foodstuffs"

2\5 839 GSO "Food containers part one: general requirements"

2\6 1863 GSO "Food containers part two: plastic containers – general requirements"

2\7 9 GSO "packed foodstuffs cards"

2\8 150 GSO " The expiration period of food products – part one: mandatory expiration period"

2\9 168 GSO "The requirements of dry and packed foodstuffs preservation stores"

2\10 2500 GSO "Permitted additives for use in foodstuffs"

3. Definitions:

Barley flour is a product of grinding the whole barley grain or extracted barley flour (sifted).

4. Requirements:

4\1 shall to be fit for human consumption.

4\2 shall be free from foul smell and flavors

4\3 shall be devoid of live and dead insects with all their parts.

4\4 shall be non-lumpy and flail.

4\5 shall be free from filth both organic and inorganic impurities.

4\6 shall be free from parasites and fungal growth that are visible with the naked eye.

4\7 additives (if used) must be allowed and conform to the specification of the Gulf stated in item 2\10.

4\8 barley flour must have the characteristics as described in the following table:

Properties	limits
Humidity (maximum)	13.5%
Total ash (maximum)	3.0%
Ash non- dissolved in acid (maximum)	0.30%
Total acidity (maximum)	0.15%
Lipid acidity (maximum)	50 mg potassium hydroxide\ 100 gram barley flour
Protein (N × 5.7) on a dry weight (minimum)	7.5%

4\9 the level of mycotoxins shall not exceed the permitted limit as stated in the specification of the Gulf in item 2\1.

4\10 pesticide residues shall not exceed the permitted maximum limits as stated in items 2\2 and 2\3.

4\11 the concentration of microorganisms in barley flour shall be within the permitted limits that preserve human health as prescribed in the specification of the Gulf in item 2\4.

4\12 the content of heavy metals in barley flour shall not exceed limits below:

Lead 0.2 mg\kg

Cadmium 0.1 mg\kg

Mercury 0.05 mg\kg

Arsenic 1.0 mg\kg

4\13 the level of radiation in barley flour shall not exceed 10 Becquerel\kg.

4\14 85% of grinded barley (minimum) shall pass through a sieve whose openings are 315 microseconds.

5. Packaging:

5\1 The food containers shall protect the product in terms of hygiene, nutrition, and sensory attributes.

5\2 according to the requirements of the Gulf specifications in items 2\5 and 2\6, packaging materials must be made of woven polypropylene, cotton, jute padded with polyethylene or paper for foodstuffs packing.

5\3 on packaging, net weights of the contents must be as follows:

Small packages: 0.5 kg, 1 kg, 2 kg, 5 kg, 10 kg, 20 kg.

Large packages: 25 kg, 50 kg or larger packages for use in industry.

6. Labelling:

6\1 without violating the two Gulf standards in items 2\7 and 2\8, the following information shall be shown on the package:

6\1\1 the name of the product and its type (barley whole meal flour or extracted barley flour).

7. Transportation:

7\1 barley flour shall be transported in good conditions protecting it from air changes, insecticides infection, rodents, pollution and damage.

7\2 the means of transport shall be clean and not used in transporting pesticides, herbicides, toxin substances or any substances that can change flour

Characteristics.

8. Storing:

According to the Gulf standard in item 2\9, flour should be stored in places that do not pose a health risk. These places shall be adequate to protect flour from damages, pests, humidity or any other circumstances that affect the product quality in a bad way.

Reference:

Egyptian Arabic Standards 6639/2008 (barley flour)