

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية  
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

**Final draft Standard**

**GSO /2011**

**Dried Sour Cherries : Specification(E)**

إعداد

**Technical committee for food and agricultural products standards.**

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة الخليجية.

## تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية ، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم " TC5 " للجنة الفنية الخليجية لقطاع المواصفات الغذائية و الزراعية " بإعداد هذه المواصفة القياسية الخليجية " الكرز الحامض المجفف " من قبل دولة الكويت ، وقد تم استعراض المواصفات القياسية العربية والاجنبية والدولية والمؤلفات المرجعية ذات الصلة.

وقد اعتمدت هذه المواصفة كمواصفة (لائحة فنية) خليجية في اجتماع مجلس إدارة الهيئة رقم ( ) ، الذي عقد بتاريخ / / هـ ، الموافق / / .

## 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 " foods and Agriculture sector " has prepared this gulf standard " Dried Sour Cherries : Specification "

". The Draft Standard has been prepared by (*State of Kuwait*).

The draft Standard has been prepared based on relevant ADMO,International and National foreign Standards and references.

This standard has been approved as a Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No.( ),held on / / H , / /

## **Dried Sour Cherries**

### **1- Scope**

This Gulf Standard Specifies requirements for dried sour cherries, obtained from fruits of the sour cherry tree (*prunus cerasus L.*) for human consumption.

### **2- COMPLEMENTARY REFENCES**

- 2.1 GSO 9 " Labeling of prepackaged foods " .
- 2.2 GSO 1287 " Methods of Sampling of Prepackaged fruit and Vegetable products " .
- 2.3 GSO 21 " Hygienic Regulations for food plants and their personnel " .
- 2.4 GSO 244 " Methods of test fruits and Vegetable and their products – part 1 : Orgnoleptic Examination , Determination of net weight and drained weight, determination of Apparent Viscosity Head Space, Extrancons Matter and Defective Fruits " .
- 2.5 GSO 299 " Methods of test for Vegetables , fruits and their products , part II: Determination of Moisture , Total Solids Unsoluble in Alcohol , Total Ash , Calcium , Mineral Oil , Ascorbic Acid.
- 2.6 GSO 150 " Expiration periods of food products " .
- 2.7 GSO 282 , GSO 283 " Maximum Limits for pesticide Residues in Agricultural and food products – part 1 and part 2 " .
- 2.8 GSO 839 " Food packages – part 1 – General Requirements " .
- 2.9 GSO 988 " Limits of Radioactivity Levels Allowed in foodstuffs – part 1 " .
- 2.10 GSO 998 " Methods of Detection of permissible radionuclides limits food – part 1 : Gamma Spectrometry Analysis " .
- 2.11 GSO 1016 " Microbiological Criteria for foodstuffs – part 1 " .

2.12 GSO 1382 " Code of Hygienic practice for the production of dried Fruits ".

### **3. DEFINITIONS**

- 3.1** Dried sour cherries : are sun-or artificially dried , ripe and sound fruits of prunus cerasus L . They should be whole , unpitted , sound and clean .
- 3.2** Fruit infested by insects and mites : fruit infested by the presence of dead and or mites.
- 3.3** Decay : Decomposition caused by bacteria or fungi making the flesh of the prune unfit for consumption.

### **4- GENERAL REQUIREMENTS**

- 4.1** It shall be prepared, processed and prepackaged under sanitary conditions in accordance with Gulf standards mentioned in (2.3), (2.12).
- 4.2** Fruits shall be fully ripe and having the cherry ' s natural features.
- 4.3** Sound and free from mechanical damages such as scratching and bruises.
- 4.4** Free from foreign smell and/or taste **including Rancidity and decomposition.**
- 4.5** Clean and practically free from obvious foreign matter.
- 4.6** Moisture shall not exceed 25% .
- 4.7** Dried fruits other than sour cherry contend shall not exceed what is stated in table (1).
- 4.8** Pesticide residues content shall not exceed what is stated in the Gulf standards mentioned in (2.7).
- 4.9** Radiation levels in the product shall not exceed what is stated in the Gulf standards mentioned in (2.9).

**4.10** Microbiological limits comply with criteris stated in the Gulf standards mentioned in (2.11).

## 5- Special Requirements

Dried Sour cherries are graded on the basis of the number of fruits per 100g and the other criteria given in Table 1 . If not graded , they should satisfy at least the criteria of the class II given in the table.

**Table 1 – Requirements for grades of dried sour cherries**

Grade designation	Number of fruits per 100g	Pest-infested and spoiled fruits % max	Extraneous matter content % (by mass) max	Dried fruits other than sour cherry % max
Extra	≤ 100	0 . 25	0.25	0

## 6- PACKAGING

Without prejudice to what is stated in the Gulf standards mentioned in (2.8) the product shall be packed in suitable , clean , and hermetically sealed containers that will maintain the hygienic and the quality of the product .**The product can be packed in small package (1.2kg , 0.5 kg) for direct consumption and a suitable number of these packages can be added in wooden boxes or cardboordes , so the whole weight will be not more than (50 kg) for each box.**

## 7- SAMPLING

Samples shall be taken according to Gulf standards mentioned in (2. 2).

## 8- TESTING

Tests shall be carried out on the representative sample taken according to (7) to determine its compliance to this standard.

**8.1** Test for determination of net weight defective units and organoleptic examination shall be carried out according to the Gulf standards mentioned in (2.5).

**8.2** Determination of moisture and total ash according to the Gulf standards mentioned in (2.5).

**8.3** Detection of limits of radiation levels shall be carried out according to the Gulf standards mentioned in (2.10).

## **9- LABELLING**

Without prejudice to what as stated in the Gulf standards mentioned in (2.1) the following shall be declared on each package.

**9.1** Name and shape of product

**9.2** No. of fruits per pack and the grade.

**9.3** Moisture content.

**9.4** Expiration periods for product according to the Gulf standards mentioned in (2.6).

## **10- TRANSPORTAION AND STORAGE**

**10.1** Transportation of Dried sour cherry shall be with appropriate means so to protect it from damage and spoilage.

**10.2** Storage of dried sour cherry packs shall be done in warehouse with a good ventilation and far from heat. Humidity and contamination sources.