

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

**GSO05/FDS /2012**

**CROISSANT**

**Prepared by:**  
**Gulf Technical Committee for Sector Standards of**  
**Food and Agriculture Product**

## 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 " technical committee for Sector Of foods and agriculture products " has prepared the GSO Standard No. The Draft Standard has been prepared by state of Kuwait .

This standard has been approved as 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. ( ).

## CROISSANT

### 1- Scope

This standard applies to basic requirement for croissant with its different types , shapes ,filling included the covered that intended for direct consumption .

### 2- Complementary References

- 2.1 GSO 9 "Labeling of prepackaged food stuffs"
- 2.2 GSO 150 " Expiration period of food products "
- 2.3 GSO 21 "Hygienic Regulations for Food Plants and their Personnel"
- 2.4 GSO 1016 " Microbiological criteria for foodstuffs"
- 2.5 GSO 839 "Food Packages – Part 1 – General Requirements".
- 2.6 GSO 194 "Wheat flour"
- 2.7 GSO 149 "Unbottled drinking water"
- 2.8 GSO 1992 "Butter"
- 2.9 GSO 1843 "Food grade salt"
- 2.10 GSO 148 "Sugar"
- 2.11 GSO 381 "Emulsifiers , stabeigers and thickeners premitted for use in food staffs .

### 3- Definition

**Croissant:** is crescent shape mostly sweet bread characterized by its flaky, golden brown crust and its might be plain or Filled or be coated, having 2-3 folds, layered tender crumb textured with uniform open cells and the rich, pleasant aroma of butter.

### 4- Essential Composition and Quality Factors

#### 4.1 Basic Ingredients

- 4.1.1 Wheat flour according to the GSO Standard mentioned in clause 2.6
- 4.1.2 Water according to the GSO Standard mentioned in clause 2.7
- 4.1.3 Butter according to the GSO Standard mentioned in clause 2.8
- 4.1.4 Sugar according to the GSO Standard mentioned in clause 2.10 and it should be either sucrose or glucose syrup in the rate that do not exceed 10%

**4.1.5** salt according to the GSO Standard mentioned in clause 2.9 and it should not exceed 1.5% .

## **4.2 Optional Additives**

**4.2.1** Wheat gluten not exceeding 4% on flour basis

**4.2.2** Skimmed milk powder or its derivatives 4-8%

**4.2.3** Emulsifier .

**4.2.4** Flour treatment agent (L cysteine) not exceeding 90 ppm.

**4.2.5** Ascorbic acid not exceeding 300 ppm.

**4.2.6** Preservative (Calcium propionate)or ( sorbic acid ) not exceeding 3000 ppm.

**4.2.7** Butter flavor may be added according to the good manufacturing practice.

**4.2.8** Chocolate, cheese, thyme, jams and honey Or any other material is allowed to use can be used as filling or coating according to the specification of each of them or for good manufacturing practices in the absence of a specification .

## **5- General Requirements**

**5.1** All the ingredients used in the manufacture of it must be in accordance with the standard specifications relating to them.

**5.2** The product must be processed in food plant that applies sanitary conditions according the Gulf standard mentioned in item 2.2

**5.3** The product should be free of extraneous substances, insects, eggs of insects and impurities.

**5.4** The product must be completely free of pork products and its derivatives.

**5.5** The microbiological limits shall not exceed the limits stated in the GSO standard mentioned in clause 2.4.

**5.6** The product shall be free from fungus phenomenon .

**5.7** The product shall not have off flavor or rancid odor.

**5.8** pH of products shall be 5 to 6.

**5.9** The butter or Margarine in the final product shall not exceed 35% .

**5.10** Moisture content of the croissant shall not exceed 26% from total weight .

**5.11** total ash of the croissant shall not exceed 6% .

**5.12** protein content of the croissant shall not exceed 18%.

**5.13** Crust must be homogeneous and free from unburned parts .

**5.14** croissant must be prepared in hygienic condition according to the GSO standard mentioned in clause 2.2.

## **6- Packaging and Transportation**

Without prejudice to what stated in Gulf standard mentioned in clause 2.4, the product shall be packed in packaging materials which will safe guard the hygienic and the other qualities of the food. The packaging material shall be made only of substances which are of food grade material, safe and suitable for product intended use.

## **7- Labeling**

Without prejudice to what has been mentioned in Gulf Standard stated in item (2.1), the following shall be declared on the label of the product :

**7.1** Name of the product

**7.2** List of ingredients

**7.3** Declaration of nutritive value.

**7.4** The production and expiration date according to the GSO Standard mentioned in clause 2.2

**7.5** Country of origin

**7.6** storage instruction

**7.7** net weight on the package, and specify determine the number of samples within the packaging and the approximate weight of each .

**7.7** Food allergen declaration.

**7.8** Identify the source of materials used in the event of emulsifying .

**REFERENCES :**

- KUWAIT FLOUR MILLS & BAKERIES CO.