

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية  
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع نهائي

GSO 05/FDS/1813:2012(E)

دبس التمر  
DATES SYRUP (Dibs Altamr)

إعداد  
اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية

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.

## 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 5 " اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية " بتحديث المواصفة القياسية الخليجية رقم 1813 " دبس التمر " . وقامت (الامارات العربية المتحدة) بإعداد مشروع هذه المواصفة.

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

## 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 standards of food and agriculture products " " has updated the GSO Standard No. : 1813 " DATES SYRUP (Dibs)". The Draft Standard has been prepared by (United Arab Emirates).

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

## **DATES SYRUP (Dibs Altamr)**

### **1. SCOPE**

This standard is concerned with dates syrup (debis) that extracted from mature dates fruits, which is prepared for direct consumption or for the production of other food items such as sweets and pastries.

### **2. COMPLEMENTARY REFERENCES**

- 2.1 GSO (9): "Labeling of Prepackaged Foods".
- 2.2 GSO (21): "Hygienic Regulations for Plants and Their Personnel".
- 2.3 GSO (122): "Methods of Test for Honey".
- 2.4 GSO (656): "Prepacked Whole Dates".
- 2.5 GSO (20): "Methods for the Determination of Contaminating Metallic Elements in Foodstuffs".
- 2.6 GSO (168): "Requirements of Storage Facilities for Dry and Canned Foodstuffs".
- 2.7 GSO (147): "Honey".
- 2.8 GSO (839): "Food Packages – Part 1: General Requirements".
- 2.9 GSO (1016): "Microbiological Criteria for foodstuffs – Part 1"
- 2.10 GSO ISO (2448): "Fruit and Vegetable Products - Determination of Ethanol Content"

### **3. DEFINITIONS**

- 3.1 Dates syrup (debis): Thick liquid extract from palm date mature fruits (*Phoenix Dactylifera L.*) after being separated from the fiber cores and cones, free of impurities and foreign matters. It is extracted in various ways including pressing, high temperature pressure and boiling.
- 3.2 Foreign matters: Any material that is out of the product.
- 3.3 Degree of purity :Percentage of the total sugar divided by the total dissolved solids (Brix degrees Bx° ).
- 3.4 Total Dissolved Solids: Percentage of total dissolved solids in 100 grams at a temperature of 20 ° C.

### **4. REQUIREMENTS**

Dates syrup shall meet the following requirements:

- 4.1 Dates which dates syrup is made of shall comply with GSO standard mentioned in item(2.4).
- 4.2 Production of dates syrup shall be according to GSO standard mentioned in item (2.2).
- 4.3 It should be homogenized, viscous liquid, un crystallized.
- 4.4 It should be free of impurities, sediment, foreign matters and live insects.
- 4.5 It should be free from food additives.
- 4.6 Dates syrup (debis) shall have the natural taste, color and odor of the dates.
- 4.7 It should be free from fermentations and ethanol.
- 4.8 pH shall not be less than 4.0.

- 4.9 The degree of purity not less than 80%.
- 4.10 Total Soluble solids shall not be less than 70% Bx° at 20 C° .
- 4.11 Metallic elements shall not exceed the following limits in the final product:

Chemical substance	Maximum permissible level (ppm)
Arsenic	1.0
Lead	1.0
Copper	2.0
Tin	150

- 4.12 The produce should comply with any microbiological criteria established in accordance with the standard mentioned under clause 2.9.
- 4.13 Moisture content shall not be more than 27% (m/m).
- 4.14 Total Ash content shall not be more than 2% (m/m) expressed on dry matter bases.
- 4.15 Total sugars shall not be less than 68% (m/m).

## 5. SAMPLING

Samples shall be taken according to GSO standard mentioned in item (2.7).

## 6. METHODS OF TESTING

### 6.1 Total sugars

Determined according to GSO standard mentioned in item (2.3).

### 6.2 Moisture

Determined according to GSO standard mentioned in item (2.3).

### 6.3 Total Soluble solids

Determined according to GSO standard mentioned in item (2.3).

### 6.4 Total Ash content

Determined according to GSO standard mentioned in item (2.3).

### 6.5 pH : Determined according to GSO standard mentioned in item (2.3).

### 6.6 Determination of Ethanol Content

Determined according to GSO standard mentioned in item (2.10).

### 6.7 Contaminating metallic elements

Determined according to GSO standard mentioned in item (2.5).

## 7. PACKAGING, TRANSPORTATION AND STORAGE

7.1 Packaging: The product shall be packed in hygienic and impermeable to moisture container and well sealed according to GSO standard mentioned in item ( 2.8 ).

7.2 Transportation: Shall be carried out in such a way as to protect packages from mechanical damage , contamination and direct sunshine.

7.3 storage: The packages shall be kept in stores that clean, well-ventilated, and far away from sources of heat, moisture, and contamination, according to GSO standard mentioned in item 2.6.

## **8. LABELLING**

Without prejudice to the requirements mentioned in GSO standard (item 2.1) the following shall be considered:

8.1 Production Dates.

8.2 Type extraction method (optional).

8.3 Determine the product was extracted from one class of dates and if drawn from more than one type must be noted a " mixture of dates" or different varieties.

8.4 Concentration of soluble solids % (m/m).