

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

Final draft

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Sugar and its products –Al- Halawa Al-Tehenia

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: 67.180.10

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 "Sugar and its products – **Al- Halawa Al-Tehenia** ". The draft Standard has been prepared by State of Qatar.

This Standard has been approved as a Gulf Technical Regulation without any technical modifications by GSO Board of Directors in its meeting No. (), held on / / H, / G.

Sugar and its products –

Al- Halawa Al-Tehenia

Date of GSO Board of Directors' Approval :
Issuing Status : **Technical Regulation**

Sugar and its products – Al- Halawa Al-Tehenia**1. SCOPE AND FIELD OF APPLICATION**

This GSO Standard is concerned with Halawa Tehenia which is prepared from white Tehena and natural nutritive sugars, its include Al- Halawa Al-Tehenia with consistent texture and lump of threads Halawa (Halawa shaar).

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labeling of Prepackaged Foods”.
- 2.2 GSO 20" Methods for the determination of contaminating metallic elements in food stuffs".
- 2.3 GSO 21 “Hygienic Regulations for Food Plants & Their Personnel”.
- 2.4 GSO 148 “White Sugar”.
- 2.5 GSO 150 “Expiration Periods Food Products – Part 1”.
- 2.6 GSO 168 “Conditions of Storage Facilities for Dry and Canned foodstuffs”.
- 2.7 GSO 274 “Sesame Seeds for Food Industries”.
- 2.8 GSO 839" Food packages- Part 1: General requirements".
- 2.9 GSO 841 “Maximum Limits of Omycotoxins Permitted in Foods and Animal Feeds – Aflatoxins”.
- 2.10 GSO 988" Limits of radioactivity levels permitted in food stuffs- Part 1".
- 2.11 GSO 998" Methods for the detection of permissible radionuclides limits in food- Part 1: : Gamma spectrometry analysis: A, Cs 134, Cs 137".
- 2.12 GSO 1000 “Methods of Sampling for Prepackaged Food Products”.
- 2.13 GSO 1016 “Microbiological Criteria for Foodstuffs – Part 1”.
- 2.14 GSO 1863" Food packages- Part 2: Plastic packages- General requirements".
- 2.15 GSO 2118" Methods of test for Al- HALAWA Al-TEHENIA" .
- 2.16 GSO CAC GL" Guidelines for the use of flavoring".
- 2.17 GSO/CAC 192" General Standard for food additives" .
- 2.18 GSO/CAC 193: General Standard for contaminants and toxins in food and feed".
- 2.19 Gulf Standards which Organization shall be approved concerned with:

- 2.19.1 Methods for the determination of fungi toxins in food and animal feeds" .
- 2.19.2 Methods for the determination of pesticide residues" .
- 2.20 GSO CAC GL 1 "General guidelines on claims.

3. DEFINITIONS

3.1 Halawa tehenia:

A food product obtained by heat treatment for tehenia and natural nutritive sugars with Soapwort extract or its substitutes and added citric acid, may be solid consistency.

3.2 Tehenia:

Produced from ground, husked and roasted white Sesame Seeds .

3.3 Natural nutritive sweeteners:

Natural carbohydrate sugars for example: Sucrose, glucose and fructose or a mixture of them.

3.4 Extract of Soapwort:

An extracted produced from boiling bark , leaves and roots of soapwort plant and call it extract of soapwort or saponin.

4. REQUIREMENTS:

The following shall be met in halawa tehenia:

- 4.1 The production shall be carried out according to Gulf Standard mentioned in (2.3).
- 4.2 All raw materials used shall comply with relevant Gulf Standards for each material, the added nuts shall be clean and completely free from impurities and hard shells.
- 4.3 The primary ingredients for the product shall be: Tehina, natural sugars, and soapwort extracted or authorized substitutes.
- 4.4 The following optional ingredients can be used in product processing: almonds, pistachios, walnuts, dried fruits and/ or cocoa powder.
- 4.5 The product shall maintain its natural properties and shall be homogeneous ,and be free from white and dark spots, and the oil shall be inseparable.
- 4.6 It shall be consistent in texture and easy to cut without crumbling, and to be crispy for Halawa al- shaar.

- 4.7 It shall be free from rancid taste and other foreign tastes.
- 4.8 It shall be free from insect, their parts, secretions and any visible growth of fungals.
- 4.9 It shall be free from organic filling materials like starch and flour or bleaching materials as talcum powder or any artificial sweeteners .
- 4.10 It shall be free from any oils or fatty materials with the exception of Sesame oil.
- 4.11 Use only natural nutritive sugars for sweetening.
- 4.12 Flavors permitted for use in foodstuffs Gulf Standard mentioned in Item (2.17)
- 4.13 Fat emulsifiers permitted for use according to Gulf Standard mentioned in (2.16).
- 4.14 The components shall be as mentioned in the following table:

Component	Permitted	
Moisture content	2.5% by weight	Maximum limit
Ash content	2% by weight	Maximum limit
Acid insoluble ash content	0.2% by weight	Maximum limit
Fat content (sesame oil)	25% by weight for Halawa with consistent texture and 15% for Halawa shaar	Minimum limit

- 4.15 Peroxide value for extracted oils from the product shall not exceed 10 ml equivalent above oxide/kg oil.
- 4.16 The acidity value shall not exceed 0.2%, calculated as citric acid.
- 4.17 The total sugars shall not exceed than 55% calculated as inverted sugars (glucose).
- 4.18 The saponin content shall not exceed than 1% from product weight.
- 4.19 The microbiological requirements of the products shall be according to Gulf Standard mentioned in Item (2.13).
- 4.20 The contaminants and aflatoxin shall not exceed the limits mentioned in Gulf Standard mentioned in Item (2.18).

5. SAMPLING

Sampling for the examination and testing of the product shall be carried out according to GS mentioned in (2.12).

6. METHODS OF EXAMINATION AND TEST

The Following tests shall be carried out on the sample taken according (5):

- 6.1 Determination of contaminating metallic elements shall be carried out according to Gulf Standard stated in Item (2.2).
- 6.2 Determination of moisture, ash, acid insoluble ash and fat content shall be carried out according to Gulf Standard stated in Item (2.15).
- 6.3 Determination of aflatoxins shall be carried out according to Gulf Standard stated in Item (2.19.1).
- 6.4 Determination of pesticides residues shall be carried out according to Gulf Standard stated in Item (2.19.2).
- 6.5 Detection of radioactivity limits shall be carried out according to Gulf Standard stated in Item (2.11).

7. PACKAGING, TRANSPORTATION AND STORAGE:

The following shall be considered packaging, transportation and storage.

7.1 Packaging:

Without prejudice to what mentioned in Gulf Standards stated in Items (2.8, 2.14). the following shall be observed:

- 7.1.1 Halawa Tehenia shall be packed in suitable and well-sealed containers to protect product from physical , chemical and biological and any materials that cause reaction with the constituents of the product and manner that prevents contamination and moisture.
- 7.1.2 It is permitted to exceed a decrease of 5% of net weight mentioned on label.

7.2 Transportation:

When transporting, the product shall be protected from physical, chemical and biological contaminants and various atmospheric conditions which cause change in its properties.

7.3 Storage:

The product shall be stored in well-ventilated stores, far away from any source of heat and direct sun and any material that may contaminate the product taking into account the provisions of Gulf Standard mentioned in (2.6).

8. LABELING

Without prejudice to what mentioned in Gulf Standards stated in Items (2.1, 2.5, and 2.20), the following information shall be put directly on on the label of the product:

8.1 The name of the product (Halawa Tehenia) and it is permitted to write (made from sucrose 100%) if you use sucrose only.

8.2 List of contents and type of natural nutritive sugars used beside sucrose.

8.3 Optional ingrediens,if used, shall be mentioned next to the name of the product.

