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Sugar and its product-Peanut Halawa

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

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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 prepared this Standard. The Draft Standard has been prepared by Qatar.

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

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

Sugar and its products –Peanut Halawa

1. SCOPE AND FIELD OF APPLICATION:

This GSO Standard is concerned with basic requirements for Peanut Halawa which is prepared from Tehena and natural sugars for human consumption.

2. COMPLEMENTARY Standards:

- 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 2”.
- 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 382" Maximum limits for pesticide residues in agricultural and food products- Parts 1".
- 2.9 GSO 839" Food packages- Part 1: General requirements".
- 2.10 GSO 998" Methods for the detection of permissible radionuclides limits in food- Part 1: : Gamma spectrometry analysis: A, Cs 134, Cs 137".
- 2.11 GSO 1000 “Methods of Sampling for Prepackaged Food Products”.
- 2.12 GSO 1016 “Microbiological Criteria for Foodstuffs – Part 1”.
- 2.13 GSO 1863" Food packages- Part 2: Plastic packages- General requirements".
- 2.14 GSO 2118" Methods of test for Al- HALAWA Al-TEHENIA" .
- 2.15 GSO 2233" Requirements for nutrition labeling on the label" .
- 2.16 GSO/CAC 193: General Standard for contaminants and toxins in food and feed".
- 2.17 GSO Standards which Organization shall be approved concerned with:
 - 2.17.1 " General Standard for food additives" .
 - 2.17.2 Methods for the determination of fungi toxins in food and animal feeds" .
 - 2.17.3 Guidelines for the use of flavorings.
 - 2.17.4 Methods for the determination of pesticide residues" .
- 2.18 GSO CAC GL 1 "General guidelines on claims.

3. DEFINITIONS**3.1 Peanut Halawa:**

A food product prepared by heat treatment for tehenia and natural sugars with Soapwort extract or its substitutes and then mixed with peanut paste

3.2 Tehenia:

Produced from ground, husked and roasted peanut .

3.3 Natural 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 requirements shall be met in peanut halawa:

- 4.1 The production shall be carried out according to GSO Standard mentioned in (2.3).
- 4.2 All raw materials used shall comply with relevant GSO 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, peanuts, dried fruits and/ or cocoa powder.
- 4.5 The product shall maintain its natural properties without separation of the oil, and shall be homogeneous, and be free from white and dark spots.
- 4.6 It shall be consistent in texture and easy to cut.
- 4.7 It shall be free from rancid taste, odour and other foreign tastes.
- 4.8 It shall be free from insects, their parts, secretions and any visible growth of fun gals.
- 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 peanut oil, and cacao fats in the case of adding cacao powder.
- 4.11 Use only natural sugars for sweetening.
- 4.12 Flavors permitted for use in foodstuffs and other additives according GSO Standards mentioned in Item (2.17.1, 2.17.3) .

4.13 The components shall be as mentioned in the following table:

Component	Permitted	
Moisture content	5% by weight	Maximum limit
Ash content	2% by weight	Maximum limit
Acid insoluble ash content	0.2% by weight	Maximum limit
Fat content (peanut oil)	25% by weight	Minimum limit

4.14 Peroxide value for extracted oils from the product shall not exceed 10 ml equivalent above oxide/kg oil.

4.15 The acidity value shall not exceed 0.2%, calculated as citric acid.

4.16 The total sugars shall not exceed than 40% calculated as inverted sugars (glucose).

4.17 The saponin content shall not exceed than 1% from product weight.

4.18 The microbiological requirements of the products shall be according to GSO Standard mentioned in Item (2.12).

4.19 The contaminants and aflatoxin shall not exceed the limits mentioned in GSO Standard mentioned in Item (2.16).

4.20 Pesticide residues in the product shall be in the limits according to GSO Standard stated in Item (2.8).

5. SAMPLING

Sampling for the examination and testing of the product shall be carried out according to Gulf Standard 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 GSO Standard stated in Item (2.2).

6.2 Determination of moisture, ash, acid insoluble ash and fat content shall be carried out according to GSO Standard stated in Item (2.14).

6.3 Determination of aflatoxins shall be carried out according to GSO Standard stated in Item (2.17.2).

6.4 Determination of pesticides residues shall be carried out according to GSO Standard stated in Item (2.17.4).

6.5 Detection of radioactivity limits shall be carried out according to GSO Standard stated in Item (2.10).

7. PACKAGING, TRANSPORTATION AND STORAGE:

The following shall be considered packaging, transportation and storage.

7.1 Packaging:

Without prejudice to what mentioned in GSO Standards stated in Items (2.9, 2.13), the following shall be observed:

7.1.1 Halawa 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.

7.2 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 GSO Standard mentioned in (2.6).

8. LABELING

Without prejudice to what mentioned in GSO Standards stated in Items (2.1, 2.5, and 2.15, 2.18), the following information shall be put directly on the label of the product:

8.1 The name of the product (Peanut Halawa)..

8.2 List of contents .

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

8.4 Net weight when packing. An exception of 2 % is allowed.

Technical Terms

Oil separation	انفصال الزيت
White spots	بقع بيضاء
Peanut Halawa	حلاوة الفول السوداني
Rancid smell	رائحة زنخة
Soapwort	عرق حلاوة
Contaminants	ملوثات
Sweetened fruits	فاكهه مسكرة
Filling materials.....	مادة مائه
Natural nutritive sweeteners.....	محلّيات مغذية طبيعية

References

- **Egyptian Standard**
ES 2967/2006
Peanut Halawa
- **Regional Standard**
CAC 309 R/2011
Halawa Tehenia
- **GSO 1071 /2014**
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