

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

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زعانف أسماك القرش المجففة
Dried shark fins

Prepared by :
Gulf technical committee for standards of food and agriculture products

This document is a draft Gulf standard circulated for comments, it is therefore, subject to change, and may not be referred to it as a Gulf standard, until approved by the board of directors.

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FOREWORD

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standard Bodies of GCC member States. One of GSO main functions is to issue Gulf Standard/ Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC NO.5 " Gulf technical committee for standards of food and agriculture products" Dried shark fins " the draft standard has been prepared by the state of Qatar. The draft standard has been prepared based on relevant ADMO, International and national foreign standards and references.

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

Dried shark fins

1- Scope and field of application:

This Gulf standard is concerned with dried shark fins intended for further processing.

2- Complementary standards:

- 2.1 GSO (9) "Labeling of prepackaged foodstuffs".
- 2.2 GSO (21) "Hygienic regulations for food plants and their personnel ".
- 2.3 GSO (150) "Expiration dates for food products ".
- 2.4 GSO (168) "Requirements for storage facilities for dry and canned foodstuffs".
- 2.5 GSO (382) "Maximum allowable limits of pesticide residues in agricultural and food products - Parts 1 ".
- 2.6 GSO (383) "Maximum allowable limits of pesticide residues in agricultural and food products - Parts 2 ".
- 2.7 GSO (589) "Methods of physical and chemical analysis of fish, shellfish and their products ".
- 2.8 GSO 655 "Methods of microbiological examination for meat, fish and shellfish"
- 2.9 GSO 839 "Food packages – Part1: General requirements "
- 2.10 GSO 988 "Limits of radioactivity levels permitted in foodstuffs - Part1".
- 2.11 GSO 998 "Methods for detection of permissible radionuclide's limits in foodstuffs- Part 1: Gamma spectrometry analysis CS134, CS 137 .
- 2.12 GSO 1016 "Microbiological criteria for foodstuffs- Part 1".
- 2.13 GSO 1881 "Round tin cans with triple pieces used in packaging of foodstuffs"

3- Definitions:

3.1 Dried shark fins :

are the dorsal and pectoral fins cut in the form of an arc and the lower lobe of the caudal fin cut straight, from which all flesh has been removed, and are cut from species of sharks which are safe for human consumption.

3.2 Odour :

A sample unit affected by persistent and distinct objectionable odours indicative of decomposition.

3.3 Texture :

Textural breakdown of the fin, indicative of decomposition, characterized by

softness.

- 3.3 Moisture :
The sample unit exceeds 18% moisture.

4- Presentation :

- 4.1 Dried shark fins may be presented with the skin on or as skinless.
- 4.2 Other Forms of Presentation
Any other presentation shall be permitted provided that it:
- 4.2.1 meets all other requirements of this standard; and
- 4.2.2 Is adequately described on the label to avoid confusing or misleading the consumer.

5- Requirements:

The following requirements shall be met for the product:

- 5.1 The production shall be carried out as per the requirements stated in the Gulf Standard mentioned in item (2.2).
- 5.2 The product shall be free from big products and its derivatives.
- 5.3 Dried shark fins shall be prepared from sound sharks which are of a quality fit to be sold fresh for human consumption.
- 5.4 The fins shall be subjected to a drying process so as to meet the requirements of item (9.5) and shall comply with the conditions laid down hereafter.
- 5.5 The product shall not contain other ingredients.
- 5.6 The final product shall be free from foreign material.
- 5.7 The product shall be free from objectionable odours.
- 5.8 The dried shark fins shall be free from objectionable textural characteristics.
- 5.9 The final product shall have a moisture content not exceeding 18%.
- 5.10 No additives are permitted.
- 5.11 The product shall be free from food materials that pose a threat to human health.
- 5.12 The maximum limits for pesticides residues in agricultural food products shall be as given in the Gulf standard mentioned in (2.5), (2.6).
- 5.13 The radiation requirements shall be as given in the Gulf standard mentioned in (2.10)
- 5.14 Microbiological characteristics shall be as per the requirements stated in the Gulf Standard mentioned in item (2.12).

6. Sampling :

Samples shall be taken in accordance with the Gulf Standard stated in item (2.13).

7. Tests methods:

7.1 Physical and chemical tests shall be carried out as per the Gulf Standard stated in item (2.7).

7.2 Microbiological tests shall be carried out as per the Gulf standard stated in item (2.8).

7.3 Radioactivity tests shall be carried out as per the Gulf Standard stated in item (2.11).

8. Packing, Transportation and Storage:

8.1 Packing:

8.1.1 The container shall be free from defects which effect hermetic seal.

8.1.2 The containers shall meet the requirements of Gulf Standard stated in item (2.9).

8.2 Transportation:

8.2.1 Transportation of the product shall be carried out using means that ensure its protection from any changes, mechanical damage and contamination.

8.3 Storage:

8.3.1 The product shall be stored in well-ventilated stores far from sources of heat and Contamination.

8.3.2 The stores shall comply with the requirements stated in the Gulf Standard mentioned in item (2.4).

8. Labeling:

Without prejudice to what is mentioned in the Gulf Standards stated in items (2.1), (2.5) .

the following label shall be declared on the label of the can:

8.1 The name of the of the product and presentation.

8.2 The name of the species, the type of fin, and its size

8.3 Name and address of the packer and trademark.

8.4 Production and expiration date.

8.5 Net weight.

9. Acceptance level:

Sample unit shall be considered defective in the case of :-

- 9.1 The total number of defectives as classified shall not exceed the acceptance limits mentioned in items (3.2) , (3.3), (3.4) and (3.5).
- 9.2 The average net weight of all sample units is not less than the declared weight, provided there is no unreasonable shortage in any container.
- 9.3 The total number of sample units not meeting the form of presentation mentioned in item (4).
- 9.4 the Food Additive, Hygiene and Handling and Labelling requirements shall be met the item (5) and (8).

