

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

مشروع مواصفة نهائي
Final Draft of Standard FDS

GSO 05 FDS 1874 / 2017

منتجات دهن الحليب
MILKFAT PRODUCTS

إعداد
اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية

هذه الوثيقة مشروع مواصفة 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.

ICS: 67.100

MILK FAT PRODUCTS

Date of GSO Board of Directors' Approval :
Technical regulation:

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 kingdom of Saudi Arabia.

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

This standard has been approved as a Gulf Technical regulation by GSO Board of Directors in its meeting No. (), held on / / h (/ /). The approved standard will replace and supersede the standard No. GSO 333/2012 and GSO 1847/2008.

MILK FAT PRODUCTS

1. SCOPE:

This Gulf standard is concerned with anhydrous milk fat, milkfat, milk fat anhydrous butter oil, butter oil and ghee, which are used for further processing or culinary use.

2. COMPLEMENTARY STANDARDS:

- 2.1 GSO 9 "Labeling of prepackages food stuffs".
- 2.2 GSO 2500 " Additives Permitted for Use in Food Stuffs "
- 2.3 GSO 1931 " HALAL FOOD Part (1): General Requirement "
- 2.4 GSO 21 "Hygienic regulations for food plants and their personnel".
- 2.5 GSO 168 "Requirement of storage facilities for dry and canned food stuffs".
- 2.6 GSO 323 "General requirements for transportation and storage of chilled and frozen foods".
- 2.7 GSO 839 "Food packages – Pat 1: General requirements".
- 2.8 GSO 382 , 383 "Maximum allowable limits of pesticides residue in agricultural and food products - parts 1,2".
- 2.9 GSO 150 "Expiration dates for food products – Part 1,2".
- 2.10 GSO 1016 "Microbiological criteria for food stuffs".
- 2.11 GSO 1694 " General Principles of Food Hygiene".
- 2.12 GSO / CAC 193 " General Standard for contaminants & toxins in food".
- 2.13 GSO 988 "Limits of radioactivity levels permitted in foods stuffs – Part 1".
- 2.14 GSO 1863 " Food packages - Part 2: Plastic package – General requirements "
- 2.15 GSO 2481 " Maximum Residues Limits (MRLs) of Veterinary Drugs In Food "

3 DEFINITIONS:

- 3.1 Anhydrous milk fat, milk fat, anhydrous butter oil and butter oil: Are fatty products derived from milk fat and / or products obtained from milk by means of process which result in almost total removal of water and non – fat solids.
- 3.2 Ghee: Is a product obtained from milk, cream or butter by means of processes which results in almost total removal of water and non – fat solids with an especially flavour and physical structure.

4 REQUIREMENTS:

- 4.1 The product shall be completely free from all contravenes Islamic Law for example, pig products or its derivatives, within the condition mentioned in item (2.3).
- 4.2 The product shall be produced in plants conforming to the GSO standard mentioned in (2.4 and 2.11).
- 4.3 The products shall be produced from raw materials complying with the relevant Gulf Standards.
- 4.4 The product shall be free from any vegetable fats or oils; hydrogenated or hydrogenated expecting butter or cream fat for milky animals mentioned in item (1) of this standard.
- 4.5 The taste and odour shall be acceptable after heating a sample to 40-45°C.
- 4.6 It shall be natural in its characteristics by being free from rancid flavor or any other objection able flavor and raw materials residue extracted from them.
- 4.7 The texture shall be homogeneous with small smooth granules and free from block.
- 4.8 It shall be free from impurities and foreign matter.
- 4.9 Minimum milkfat and maximum water content for these products are shown in the following table:

Fat content	Anhydrous milkfat/ anhydrous butter oil	Milk fat	Butter oil	Ghee
Minimum milkfat (% m/m)	99.8	99.6	99.6	99.6
Maximum water (% m/m)	0.1	-	-	-

- 4.10 Maximum free fatty acids and peroxide value shall not exceed the limits given against each :

Fat content	Anhydrous milk fat/ anhydrous butter oil	Milk fat	Butter oil	Ghee
Free fatty acids (% m/m)	0.3	0.4	0.4	0.4
Peroxide value	0.3	0.6	0.6	0.6

- 4.11 The contaminants and toxins in the products shall not exceed the limits of GSO standard mentioned in item (2.12).
- 4.12 Not allow to mix different kinds of Ghee (Saman) together.
- 4.13 The milk or cream or butter shall be pasteurized which used in production of ghee (saman) with suitable methods.
- 4.14 All milkfat products shall be comply to GSO stated in item 2.2 .
- 4.15 The microbiological criteria shall not exceed the permitted limits of GSO standards mentioned in item (2.10).
- 4.16 The limits of pesticides residues shall not exceed the limits of GSO standards mentioned in items (2.8).
- 4.17 Verterinrial residues content in the product shall not exceed to what declared in Gulf standard mention in item (2.15).
- 4.18 Radioactivity requirements in the product shall be according to Gulf standard mentioned in item (2.13).

5 PACKAGING AND TRANSPORTATION AND STORAGE:

The following shall be taken in to consideration on packaging:

- 5.1 Containers used in packaging the product shall be healthy, suitable and comply with Gulf standard mention in item (2.14).
- 5.2 In case the product is packed in air tight metallic containers, they shall be flushed with an inert gas before, during and after filling. Carbon dioxide is not acceptable for This purpose.

- 5.3 The product shall be transported and storage in suitable way which protect it from contaminant or damage and away from sun exposure sources and in well ventilation and in case the products packed in non-airtight containers the temperature shall not more than 10°C during transportation and storage with considering the requirements in GSO standard mentioned in item (2.7).
- 5.4 Its prohibited to packed the Ghee (Saman) in Poly Vinyl Chloride containers (PVC).

6 LABELLING:

Without prejudice to what has been mentioned in Gulf standard mentioned in item (2.1 , 2.9), Each prepackage label or labeling shall be as following:

- 6.1 The name of the product shall be:
- 6.1.1 Anhydrous milk fat, milk fat, anhydrous butter oil, butter oil and ghee as specified in item (3).
- 6.1.2 Kind of animal or animal whose milk fat the product is produced.

References:

- 1- Codex Standard 280 (STANDARD FOR MILKFAT PRODUCTS).**