

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

مشروع نهائي
Final Draft of Standards FDS

اعداد اللجنة الفنية الخليجية رقم / TC 05

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الأسماك ومنتجاتها
"السلمون الباسيفيكي المعبأ"
FISH AND THEIR PRODUCTS: CANNED
PACIFIC SALMON

ICS : 67.150

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هذه الوثيقة مشروع لائحة فنية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كلائحة فنية خليجية إلا بعد اعتمادها من 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 بواسطة لجان فنية متخصصة.

قرر مجلس إدارة هيئة التقييس لدول مجلس التعاون لدول الخليج العربية في اجتماعه رقم الذي عقد بتاريخ .../.../... هـ، الموافق ... / ... / ... م اعتماد تحديث اللائحة الفنية الخليجية رقم 524 / ... IGSO للأسماك ومنتجاتها "السلمون الباسيفيكي المقلب" التي تم دراستها وإعدادها ضمن برنامج عمل اللجنة الفنية رقم (5) " قطاع مواصفات المنتجات الغذائية والزراعية " ، المدرجة في خطة سلطنة عمان.

على ان تلغي اللائحة الفنية الخليجية رقم 524 / 1994 وتحل محلها.

FISH AND THEIR PRODUCTS: CANNED PACIFIC SALMON

1. SCOPE AND FIELD OF APPLICATION

This GSO standard is concerned with the characteristics and requirements that should be met in canned pacific salmon.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 "Labelling of Prepackaged Foods".
- 2.2 GSO 20 "Methods For The Determination Of Contaminating Metallic Elements In Foodstuffs".
- 2.3 GSO 21 "Hygienic Regulations for Food Plants and Their Personnel".
- 2.4 GSO 150-2 "Expiration dates for food products - Part 2: Voluntary expiration
- 2.5 GSO 168 "Requirements of storage facilities for dry and canned foodstuffs".
- 2.6 GSO 589 " Methods for physical and analysis of fish, shellfish and their Products".
- 2.7 GSO 655 "Methods of microbiological examination for meat, fish, shellfish And their products".
- 2.8 GSO 839 " Food packages – Part 1 : General requirements ".
- 2.9 GSO 988 "Limits of radioactivity levels permitted in foodstuffs – Part 1 ".
- 2.10 GSO 998 "Methods for detection permissible radionuclides limits in food Part 1 Gamma spectrometry analysis : A – Cs – 134, Cs – 137 ".
- 2.11 GSO 1016 " Microbiological criteria for foodstuffs ".
- 2.12 GSO 1861 " Determination of histamine in fish and their products".
- 2.13 GSO 1881 " Methods of sampling for fish, shell fish and their products ".

3. DEFINITIONS

- 3.1 Canned pacific salmon is the product prepared from **headed and eviscerated** fish of any of the species of fish mentioned below from which **the fins and tails have been removed, and to which salt , water, salmon oil and or other edible oils may have been added:**
 - *Salmo Salar*
 - *Oncorhynchus Nerka.*
 - *Oncorhynchus Kisutch.*
 - *Oncorhynchus Tschawytscha.*
 - *Oncorhynchus Gorbusha.*
 - *Oncorhynchus Keta.*
 - *Oncorhynchus Masou.*

4. FORMS OF PACKING

- 4.1 Regular pack consists of sections cut transversely and packed vertically in the can. The sections shall be packed so that the cut surfaces are approximately parallel with the ends of the container.
- 4.2 Skinless and boneless salmon pack consists of regular pack of canned salmon from which the skin and vertebrae have been removed.
- 4.3 Minced salmon pack consists of minced or ground salmon.
- 4.4 Salmon pieces pack consists of regular or irregular small pieces of salmon.

5. REQUIREMENTS

- 5.1 Production shall be carried out according to health requirements and shall be in accordance with the GSO standard mentioned in (2.3).
- 5.2 Canned pacific salmon shall be prepared from sound, clean, fresh or frozen salmon.
- 5.3 Salt content shall not be more than 2%.
- 5.4 Edible salmon oil comparable in colour, viscosity and flavour to the oil found naturally in the product, may be added.
- 5.5 The product shall have the colour, texture, and odour characteristic of each type of the canned salmon. It shall be free from any undesirable odour or taste.
- 5.6 The bones shall be soft and the flesh shall be free from bruises, blood spots, honey combing or abnormal colours.
- 5.7 The content shall be free from foreign materials, viscera, pieces of loose skin or scales.
- 5.8 In the case of cross-section parts regular packs shall be reasonably free from cross packs and pieces of skin or section of the vertebra across the top of the can.

5.9 Honey combed flesh in excess of 5% of the net contents.

- 5.10 The following metallic elements shall not exceed the limits mentioned below:

Elements	Maximum limit	g/kg.
Arsenic		1.0
Lead		0.5
Copper		10.0
Zinc		50.0
Tin		150.0
Mercury		0.5

- 5.11 Products having pH above 4.6 must have received a processing treatment sufficient to destroy all spores of *clostridium - botulinum*. The growth of residual spores shall be prevented by the product characteristics other than the pH provided that the pH does not exceed 6.7.
- 5.12 Microbiological Characteristics
The microbiological characteristics for canned pacific salmon shall be according GSO Standard which mention in item (2.11) .

6. SAMPLING

Samples shall be taken according to the GSO Standard mentioned in Item (2.13).

7. METHODS OF EXAMINATION AND TEST

7.1 Examination:

7.1.1 Sensory Test:

Sensory test shall be taken according to the GSO Standard mentioned in item (2. 6).

7.1.2 Detection of foreign materials:

Foreign materials shall be detected according to the GSO standard mentioned in item (2.6).

7.1.3 Determination of Moisture

Moisture shall be determined according to the GSO standard mentioned in item (2.5).

7.1.4 Determination of contaminated metallic elements

Contaminated metallic elements shall be determined according to the GSO standard mentioned in item (2.2).

7.1.5 Detection of rancidity

Rancidity shall be detected according to GSO mentioned in item (2.5).

7.1.6 Detection of salmonella

Salmonella shall be detected according to GSO standard mentioned in item (2.7).

7.1.7 Yeast and molds

Yeast and molds shall be detected according to GSO standard mentioned in item (2.5).

7.1.8 Determination of total count bacteria

Total count bacteria shall be determined according to GSO standard mentioned in item (2.7).

7.1.9 Detection of coliform bacteria

Coliform bacteria shall be detected according to GSO standard mention in item (2.7).

7.1.10 Detection of mineral impurities.

Mineral impurities content shall be detected according to GSO standard mention in item (2.2.)

7.1.11 Detection of histamine content

Histamine content shall be detected according to GSO standard mention in item (2.12).

7.1.12 Detection of radioactivity levels

Radioactivity levels shall be detected according to GSO standard mention in Item (2.10).

- 7.2 Tests shall be carried out on the representative sample taken according to item (5) to determine its compliance with all the items of this standard.

8. PACKAGING, STORAGE AND TRANSPORTATION

- 8.1 Packaging : The fish shall be well-washed, the body cavity thoroughly cleaned to remove blood and viscera. The fish shall be well-packed, in accordance with the form of pack desired, in clean containers which are free from dents, rust and seam defects. The containers shall be coated with enamel C or with any other material having the same characteristics that does not react with the product or the packaging medium. **Canned salmon is packed in hermetically sealed containers and shall have received a processing treatment sufficient to ensure commercial sterility.**

- 8.2 **Storage:** Product shall be stored in a temperature not exceeding 25°C.

- 8.3 Transportation:** shall be carried out in such a way as to protect the product from mechanical damage and contamination.

9. LABELLING

In addition to what has been specified in the GSO standard mentioned in item(2.2) and (2.4) the following requirements shall be met:

- 9.1 Name of the product.
- 9.1.1 The name of the product shall be characteristic of the species of fish packed, as shown below:
- Oncorhynchus - Nerka
 - Oncorhynchus - Kisutch
 - Oncorhynchus - Tschawytscha
 - Oncorhynchus - Corbuscha
 - Oncorhynchus - Keta
 - Oncorhynchus – Masou
- 9.1.2 **Except for the regular type and the regular pack, the type and the form of pack shall be declared according to items (3) and (4).**

References:

- GSO 524/1994 “FISH AND THEIR PRODUCTS: CANNED PACIFIC SALMON”
- CODEX STAN 3 – 1981” CODEX STANDARD FOR CANNED SALMON”