

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

مشروع نهائي
Final Draft of Standard FDS

اعداد اللجنة الفنية الخليجية رقم TC 05

Prepared by GSO Technical Committee No. TC 05

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التوت المعلب
Canned raspberries

ICS: 67.080

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تقديم

هيئة التقييس لدول مجلس التعاون الخليج العربية هيئة اقليمية تضم في عضويتها أجهزة التقييس الوطنية في الدول الأعضاء، ومن مهام الهيئة إعداد المواصفات القياسية واللوائح الفنية الخليجية بواسطة لجان فنية متخصصة.

قرر (المجلس الفني لـ / مجلس إدارة) هيئة التقييس لدول مجلس التعاون لدول الخليج العربية في اجتماعه رقم () الذي عقد بتاريخ / / هـ، الموافق / / م اعتماد (المواصفة القياسية / اللائحة الفنية) الخليجية (/ التوت المقلب) باللغة (العربية / الإنجليزية) التي تم دراستها واعدادها ضمن برنامج عمل اللجنة الفنية الخليجية رقم (TC 05) " اللجنة الفنية الخليجية للمواصفات الغذائية والزراعية " المدرجة في خطة دولة قطر.

Canned raspberries

1- Scope and field of application:

This Gulf standard is concerned with canned raspberries of the genus (*Rubus idaeus* L. or *Rubus occidentalis* L.).

2- Complementary standards:

- 2.1 GSO (9) "Labeling of prepackaged foodstuffs".
- 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 (22) "Methods of test for colouring matter used in foodstuffs ".
- 2.5 GSO (23) " Coloring matters used in foodstuffs ".
- 2.6 GSO (150) "Expiration dates for food products ".
- 2.7 GSO (244) "Methods of test for vegetables, fruits and their products, first part : Organoleptic examination, determination of net weight and drained weight, determination of apparent viscosity, determination of extraneous matter and defective fruits ".
- 2.8 GSO (382) " Maximum allowable limits of pesticide residues in agricultural and food products - Part 1 ".
- 2.9 GSO (383) " Maximum allowable limits of pesticide residues in agricultural and food products - Part 2 ".
- 2.10 GSO (590) " Microbiological methods of food examination – Commercial sterility test for canned food ".
- 2.11 GSO (839) "Food packages – Part1: General requirements "
- 2.12 GSO (988) "Limits of radioactivity levels permitted in foodstuffs - Part1".
- 2.13 GSO (998) "Methods for detection of permissible radionuclide's limits in foodstuffs- Part 1: Gamma spectrometry analysis CS134, CS 137 .
- 2.14 GSO (1016) "Microbiological criteria for foodstuffs- Part 1".
- 2.15 GSO (1287) " Methods of sampling of prepackaged fruit and vegetable products "
- 2.16 GSO (1791) " Three piece steel round cans used for canning food stuffs "

3- Definitions:

Canned raspberries:

Canned raspberries is the product prepared from raspberries of varieties conforming to the characteristics of the genus *Rubus idaeus* L. or *Rubus*

occidentalis L. which are reasonably whole, reasonably sound ripe fruit and from which extraneous matter including calices and stems have been removed; packed with water or other suitable liquid packing medium; and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

4- Packing media:

4.1 Canned raspberries may be packed in any one of the following:

4.1.1 Water - in which water is the sole packing medium.

4.1.2 Fruit Juice - in which raspberries juice, or any other compatible fruit juice is the sole packing medium.

4.1.3 Water and fruit juices - in which water and raspberries juice, or water and any other single fruit juice or water and two or more fruit juices, are combined to form the packing medium.

4.1.4 Mixed fruit juices - in which two or more fruit juices, which may include raspberries, are combined to form the packing medium.

4.1.5 With sugar- any of the foregoing packing media 4.1.1 through 4.1.4 may have one or more of the sugars allow in this standard.

4.2 Classification of packing media when sugars are added :

4.2.1 When sugars are added to raspberries juice or other fruit juices, the liquid media shall be not less than 15⁰ Brix and shall be classified on the basis of the cut-out strength as follows:

4.2.1.1 Lightly sweetened (name of fruit) juice - Not less than 15⁰ Brix

4.2.1.2 Heavily sweetened (name of fruit) juice - Not less than 20⁰ Brix

4.2.2 When sugars are added to water or water and raspberries juice or water and fruit juices the liquid media shall be classified on the basis of the cut-out strength as follows:

4.2.2.1 Light Syrup - Not less than 15⁰ Brix

4.2.2.2 Heavy Syrup - Not less than 20⁰ Brix

4.3 packing media may be used:

4.3.1 Slightly Sweetened Water

4.3.2 Water Slightly Sweetened

4.3.3 Extra Light Syrup

4.3.4 Extra Heavy Syrup

} Not less than 11⁰ Brix but less than 14⁰ Brix

More than 26⁰ Brix

4.4 The cut-out strength of sweetened juice or syrup shall be determined on sample average, but no container may have a Brix value lower than that of the minimum of the next category.

5- Defects :

- 5.1 Blemished berries consisting of berries which are affected by wind rub, insects, disease, or which are deformed to the extent that the appearance or eating quality is materially affected.
- 5.2 Crushed or broken berries (consisting of berries in which more than 50% of the drupelets are crushed, broken, detached, or otherwise damaged conformation is destroyed).
- 5.3 Extraneous plant material contain Stalks (stems) or parts thereof, each longer than 3 mm and Leaves, calices, or portions of any of these, or other similar harmless extraneous plant material.

6- Requirements:

The following requirements shall be met in canned raspberries:

6.1 Physical requirements :

- 6.1.1 The raspberries shall be complete maturity and have sensory properties of the raspberries
- 6.1.2 The used fruits shall be consistent and free from scratches, bruises, damage, insect and fungal infection, and others.
- 6.1.3 The fruits shall be free from any fermentation or decompose in its tissues or ingredients.
- 6.1.4 Except for artificially coloured canned strawberries, the strawberries shall have normal colour characteristics for canned strawberries and typical of the variety used.
- 6.1.5 Canned raspberries shall have a normal flavour and odour free from flavours and odours foreign to the product.
- 6.1.6 The raspberries shall have a reasonably uniform texture and shall not be excessively firm or unreasonably soft.
- 6.2 All raw and additive materials used in the production shall comply with Gulf Standards specific to each.
- 6.3 The products shall be prepared and packaged with special care under Good manufacturing Practice (GMP) according to the Gulf Standard mentioned in item (2.3).
- 6.4 The net weight of package contents shall not be less than 90% of the water capacity of the package and drained weight not be less than 37%.
- 6.5 The following sugars are permitted to be added:
sucrose, invert sugar syrup, dextrose, dried glucose syrup and glucose syrup.
- 6.6 Artificial color are allowed to be added to the canned raspberries that confirm with Gulf standard mentioned in (2.5) .
- 6.7 The Contaminating metallic elements shall not exceed the limits indicated in front of each of them in table (1) .

Table (1)

Elements	Maximum level
Lead (Pb)	1 ppm
Tin (Sn)	250 ppm calculated as Sn

6.8 Defects shall not exceed the allowable maximum limits described in table (2).

Table (2)

Defects	Maximum limits	
Blemished berries	10 % m/m of drained raspberries	} 25 % combined
Crushed or broken berries	25% m/m of drained raspberries	
Stalks (stems) or parts thereof, each longer than 3 mm	2 piece per 100 grammes of drained raspberries	
Leaves, calices, or portions of any of these, or other similar harmless extraneous plant material	2 sq. cm. per 100 grammes of drained raspberries	

6.9 The product shall not have other defects other than these mentioned in item (6.8).

6.10 The maximum limits for pesticides residues in agricultural food products shall not exceed the limits given in the Gulf standard mentioned in (2.8), (2.9).

6.11 The radiation requirements shall not exceed the limits given in the Gulf standard mentioned in (2.12).

6.12 Microbiological characteristics shall not exceed the limits given in the Gulf Standard mentioned in item (2.14).

7- Sampling :

Samples shall be taken in accordance with the Gulf Standard stated in item (2.15).

8- Tests methods:

Tests shall be carried out on the representative sample taken according to Item (7) to determine its compliance with the following testing methods:

8.1 Determination of net weight and drained weight, apparent viscosity, extraneous matter and defective fruits accordance to GSO standard mentioned in Item (2.7).

8.2 Determination of contaminating metallic elements according to the Gulf Standard mentioned in item (2.2).

8.3 Determination of radioactivity according to the Gulf Standard mentioned in item (2.13).

- 8.4 Microbiological tests shall be carried out according to the Gulf standard mentioned in item (2.10).
- 8.5 Colouring matter shall be detected according to the Gulf standard mentioned in item (2.4).
- 8.6 In case of tin cans, they shall be tested to make sure they are free from excessive bloating, rust and corrosion in the inner coating layer.
- 8.7 To measure the concentration degree of the packing media Refractometer device shall be used at temperature of 20⁰C expressed as Brix degree.

9. Packing :

Without prejudice to what has been mentioned in Gulf standards stated in Items (2.11), (2.16) The product shall be packing in suitable and hygienic container tightly closed to protect the safety and quality of the product.

10 Transportation and Storage:

10.1 Transportation:

Transportation of the product shall be carried out using means that ensure its protection from damage and contamination.

10.2 Storage:

The product shall be stored in well-ventilated stores far from sources of heat, moisture and contamination.

11. Labeling:

Without prejudice to what is mentioned in the Gulf Standards stated in item (2.1) the following label shall be declared on the label :

- 11.1 The packing medium according to item (4) .
- 11.2 Optional food additives that are added and quantities.
- 11.3 Production and expiration date of the product according to the Gulf standard mentioned in item (2.6).

Main references

المراجع الرئيسية

Codex standard

مواصفة لجنة دستور الاغذية

CAC No. 60 / 1981

رقم 60 / 1981

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التوت المعبأ