

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

مشروع نهائي
Final Standard FDS

TC 05 اعداد اللجنة الفنية الخليجية
Prepared by GSO Technical Committee No. TC 05

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الحلاوة القابلة للفرد
Spreadable Halawa

ICS: 67.070

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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 الإدارة لهيئة التقييس لدول مجلس التعاون لدول الخليج العربية في اجتماعه رقم () الذي عقد بتاريخ / / هـ ، الموافق / / م اعتماد اللائحة الفنية رقم () " الحلاوة القابلة للفرد"

باللغة العربية ، التي تم دراستها واعادتها ضمن برنامج عمل اللجنة الفنية رقم (5) TC No. 5 " اللجنة الفنية الخليجية لمواصفات المنتجات الغذائية والزراعية" المدرجة في خطة دولة قطر.

Spreadable Halawa

1. Scope:

This Gulf Standard is concerned with the requirements to be met in spreadable Halawa, which natural sugars are used in its processing.

2. Complementary Standards:

- 2.1** GSO 9:" Labeling of prepackaged food products"
- 2.2** GSO 20:"Determination methods for metallic elements contaminated of food stuffs."
- 2.3** GSO 21:" Hygienic regulations for food plants and their personnel"
- 2.4** GSO 150:" Expiration dates for food products- Voluntary expiration periods"
- 2.5** GSO 168:" Conditions of storage facilities for dry and packaged food stuffs".
- 2.6** GSO 839:" Food packages- Part 1: General requirements"
- 2.7** GSO 988:" Limits of radioactivity levels permitted in food stuffs- Part 1".
- 2.8** GSO 1000:" Sampling methods for packaged foods".
- 2.9** GSO 2500:" Permitted food additives used in food stuffs".
- 2.10** GSO/CAC 193:" General Standard for contaminants & toxins in food".
- 2.11** GSO/ISO 665:" Feeding stuffs- Determination of Aflatoxin B1 content "
- 2.12** GSO/ISO 6579:" Microbiology food animal feeding stuffs- General Guidelines for the detection of salmonella".
- 2.13** GSO/ISO 4833:" Microbiology of foods- Horizontal method of microorganisms: Part 1: Colony count at 30 degree C by the surface plating technique".
- 2.14** GSO/ISO 4831:" Microbiological of food and animal feeding stuffs- horizontal method for the detection and enumeration of coliform- Most probable number".
- 2.15** Gulf Standard which the Organization shall be approved concerning with "methods of test for Halawa Tehenia".
- 2.16** GSO 1016 " Microbiological critical for food products".
- 2.17** GSO 2032 "Tehena".
- 2.18** GSO 148 " Sugar".
- 2.19** GSO 2233 " Requirements for nutrition information on the label".

3. Definitions:**3.1 Spreadable Halawa:**

A product obtained by mixing natural sugars or mixture from it, with edible vegetable oils, then mixing with Tehina.

4. Requirements:

The following requirements shall be met in the product:

- 4.1** The production shall be carried out according to the hygienic requirements mentioned in Gulf Standard stated in Item (2.3).
- 4.2** Raw materials used in the production shall comply with Gulf Standards specific to each
- 4.3** The product shall be free from rancidity.
- 4.4** The product shall be easy spreadable and free from separated oils.
- 4.5** The total ash content shall not exceed 2% by weight.
- 4.6** Acid insoluble ash content shall not exceed 0.2% by weight.
- 4.7** Acidity content shall not exceed 2% calculated as oleic acid.
- 4.8** Peroxide number shall not exceed 10 milli equivalent from activated oxygen/ kg oil.
- 4.9** Additives used shall comply with what mentioned in Gulf Standard stated in Item (2.9).
- 4.10** It is permitted to add nuts, peanuts, and pieces of sugary fruits, dried fruits, cocoa, or any other allowed foodstuffs.
- 4.11** The product shall be free from any organic materials as starch, flour, soya bean flour, or non-organic as talc.
- 4.12** Contaminants and toxins in the products shall not exceed what mentioned in Gulf Standard stated in Item (2.10).
- 4.13** The product shall be comply with microbiological criteria mentioned in Gulf Standard stated in 2.16
- 4.14** The radioactive contamination level shall not exceed what mentioned in Gulf Standard stated in Item (2.7).
- 4.15** The ingredients used in the processing shall be fit for human consumption, food grade and comply with Gulf Standard specific for each.

5. Sampling:

Samples shall be taken according to what mentioned in Gulf Standard stated in Item (2.8).

6. Methods of examination and test:

All necessary tests shall be carried out on the samples taken according to Item (5), to indicate it's comply with this standard according to what mentioned in Gulf Standards stated in Items (2.2, 2.11, 2.12, 2.13, 2.14,).

7. Packaging, transportation and storage:

The following shall be consider during packaging, transportation and storage:

7.1 Packaging:

Without prejudice to what mentioned in Gulf Standard stated in Item (2.6):

7.1.1 The product shall be packed in suitable containers tightly closed to protect the product from humidity and contamination.

7.2 Transportation:

Transportation means shall protect the product from different influences that cause change in its characteristics or damage it.

7.3 Storage:

The product shall be stored in well ventilated stores, far away from heat sources and direct sun , and any materials lead to its contamination, taking into account the provisions of GSO Standard mentioned in (2.5).

8. Labeling:

Without prejudice to what mentioned in Gulf Standards stated in Items (2.1, 2.3), the following shall be declared on the labels of the products:

8.1 List of sugars used.

8.2 List of the types of added oils.

8.3 Net weight when packing.

8.4 Name of the product shall be "Spreadable Halawa Tehenia".