

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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عجينة الطعمية المجمدة
Frozen Tamia Paste

ICS: 67.080

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هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة لتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من الهيئة.

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 (/ عينة الطعمية المجمدة) باللغة (العربية / الإنجليزية) التي تم دراستها واعادها ضمن برنامج عمل اللجنة الفنية الخليجية رقم (TC 05) " اللجنة الفنية الخليجية للمواصفات الغذائية والزراعية " المدرجة في خطة دولة قطر.

Frozen tamia paste

1- Scope and field of application:

This Gulf standard is concerned with the requirements that shall be met in frozen tamia paste.

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 -2) "Expiration dates for food products – part 2".
- 2.4 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".
- 2.5 GSO (382) " Maximum allowable limits of pesticide residues in agricultural and food products - Part 1".
- 2.6 GSO (383) " Maximum allowable limits of pesticide residues in agricultural and food products - Part 2".
- 2.7 GSO (590) " Microbiological methods of food examination – Commercial sterility test for canned food".
- 2.8 GSO (839) "Food packages – Part1: General requirements".
- 2.9 GSO (988) "Limits of radioactivity levels permitted in foodstuffs - Part1".
- 2.10 GSO (998) "Methods for detection of permissible radionuclide's limits in foodstuffs- Part 1: Gamma spectrometry analysis CS134, CS 137 .
- 2.11 GSO (1016) "Microbiological criteria for foodstuffs- Part 1".
- 2.12 GSO (1287) " Methods of sampling of prepackaged fruit and vegetable products"

3- Definitions:

Frozen tamia paste:

It is the product prepared from shredding or mashing a mixture of dried peeled beans that soaked in water for an appropriate period with each or some of the following additions :

Coriander – parsley – leek – onions – garlic - salt and some spices and packing in suitable packaging, then freeze it at - 40 ° C and store it at -18 ° C to preserve the properties of the final product

4- Requirements:

- 4.1 All raw materials used in the production shall comply with Gulf Standards specific to each.
- 4.2 The product shall keep the natural properties.
- 4.3 The product shall free from undesired flavour and odor.
- 4.4 The product shall be in the form of a smooth paste and easy to form.
- 4.5 The moisture content shall not exceed 67%.
- 4.6 The protein content shall not less 8.5% (Calculated based on wet weight).
- 4.7 Total ash content shall not exceed 3% (Calculated based on dry weight).
- 4.8 The insoluble ash in the acid shall not exceed 0.3% (Calculated based on dry weight).
- 4.9 The products shall be prepared and packaged with special care under Good manufacturing Practice (GMP) according to the Gulf Standard mentioned in item (2.2).
- 4.10 The maximum limits for pesticides residues in agricultural food products shall not exceed the limits given in the Gulf standard mentioned in (2.5), (2.6).
- 4.11 The radiation requirements shall not exceed the limits given in the Gulf standard mentioned in (2.9).
- 4.12 Microbiological characteristics shall not exceed the limits given in the Gulf Standard mentioned in item (2.11).

5- Sampling :

Samples shall be taken in accordance with the Gulf Standard stated in item (2.12).

6- Tests methods:

Tests shall be carried out on the representative sample taken according to Item (5) to determine its compliance with the following testing methods:

- 6.1 Determination of net weight and drained weight, apparent viscosity, extraneous matter and defective fruits accordance to GSO standard mentioned in Item (2.4).
- 6.2 Determination of radioactivity according to the Gulf Standard mentioned in item (2.10).
- 6.3 Microbiological tests shall be carried out according to the Gulf standard mentioned in item (2.7).

7. Packing :

Without prejudice to what has been mentioned in Gulf standards stated in Item (2.9) the product shall be packing in suitable and hygienic container tightly closed to protect the safety and quality of the product.

8 Transportation and Storage:**8.1 Transportation:**

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

8.2 Storage:

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

8.2.2 The product shall be stored in - 18 °C and the heat shall not increase during transportation than - 10 °C to keep the final product in a frozen state until it arrived of the consumer and must not be frozen after melting.

9. 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 :

9.1 The name of the of the product and address of the packer and trademark, if any.

9.2 Net weight.

9.3 Importer's name, address and country of origin.

9.4 Storage and handling requirements.

9.5 The expiry date of the product shall be in accordance with the Gulf standard mentioned in item (2.3).

Main references

المراجع الرئيسية

Egyptian standards

المواصفة القياسية المصرية

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