

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

مشروع نهائي
Final Draft of Standard FD

اعداد اللجنة الفنية الخليجية رقم 05 TC

Prepared by GSO Technical Committee No. TC 05

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المصطكة (المستكه)
Mastic

ICS: 67.220.10

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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 (/ المصطكة (المستكه)) 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.

Mastic

1-Scope:

This Gulf Standard is concerned with the requirements should be met in mastic.

2-Complementary Standards:

2.1 GSO 9:"Labeling of prepackaged food stuffs".

2.2 GSO 20:" Methods for the determination of contaminating metallic elements in Foodstuffs".

2.3 GSO 21:" Hygienic regulations in food plants and their personnel".

2.4 GSO 150:" Expiration periods for food products- Voluntary expiration periods".

2.5 GSO 168:" Conditions of Storage Facilities for Dry and packaged Foodstuffs"

2.6 GSO 363:" Methods of test for spices and condiments- Part 1: Determination of the Defected Fruits Percentage, Mass Per Liter, Degree of Fineness of Grinding, Crude Fiber Percentages total, Nitrogen Percentage, Starch Percentage, Scoville Index and Volatile Content.

2.7 GSO 382, 383:" Maximum Limits for Pesticide Residues in Agricultural and Food Products – Parts 1, 2".

2.8 GSO 839:" Food Packages -Part 1: General Requirements".

2.9 GSO 998:" Limits of Radioactivity Levels Permitted in Foodstuffs – Part 1".

2.10 GSO/CAC 193:'Contaminants and toxins in foods".

2.11 GSO/ISO 658:" Oil seeds- Determination of impurities percentage".

2.12 GSO/ISO 2825:" Spices and condiments:" Spices and condiments- Preparation of ground sample for analysis".

2.13 GSO/ISO 948:" Spices and condiments- Sampling".

2.14 Gulf Standards which the Organization will be approved concerning with methods of microbiological test for food products.

3-Definitions:

3.1 Mastic: Resin lobes automatically produced from the tree of *Pistacia Lentiscus* of the family *acardiaceae* or when removed of the bark slices or when made a longitudinal cracks in trunk tree and in large branches of the plant, it's oval, spherical or irregular shape, its crumbles when chewing to small parts and then gather in chewable rubbery pieces.

3.2 Acid number: Number of milligrams of potassium hydroxide or sodium hydroxide need to neutralize the free acids present in one gram of the material.

4- Requirements:

The following shall be met in the product:

- 4.1 The production shall be carried out according to Gulf Standard stated in Item (2.3).
 - 4.2 The product shall be in a good smell like as turpentine smell.
 - 4.3 The product shall be negotiable bombing, with crystalline glass shape.
 - 4.4 The product shall be free from qlfinuh materials.
 - 4.5 The color of the product shall be according to the picking during the same year:
 - 4.5.1 First picking: Whitish color, this the best species and quality.
 - 4.5.2 Second picking: Light yellow color.
 - 4.5.3 Third picking: Grey color.
 - 4.6 Moisture content shall not exceed than 1% in 25 gm. sample weight from crushed coarse powder material.
 - 4.7 Oil volatile content shall not be less than 0.7% and not exceed than 3%.
 - 4.8 Total ash content shall not exceed than 0.5%.
 - 4.9 Insoluble acid ash content shall not exceed than 0.2%.
 - 4.10 Foreign materials content shall not exceed than 2%.
 - 4.11 Acid value shall be between 50- 70.
 - 4.12 The product shall not dissolve in water, and shall be dissolve at 15.5° C in benzoyl or in a solution consists of 50% chloroform and 50% ether (diethyl ether).
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- 4.13 Insoluble materials in pure alcohol shall not exceed than 20%.
 - 4.14 Insoluble materials diethyl ether shall not exceed than 3%.
 - 4.15 Insoluble material in acetone or benzoyl shall not exceed than 2%.
 - 4.16 It is not permissible to add any natural or artificial resins to the product.
 - 4.17 It is not permissible to add any coloring matter or flavoring agents to the product.
 - 4.18 Aflatoxins content shall in the range according to Gulf Standard stated in Item (2.10).
 - 4.19 Contaminants and toxins shall not be exceed than to what mentioned in Gulf Standard stated in Item (2.10).
 - 4.20 Limits of radioactivity levels shall not be exceed than to what mentioned in Gulf Standard stated in Item (2.9).
 - 4.21 Maximum limits for pesticide residues shall not be exceed than to what mentioned in Gulf Standard stated in Item (2.7).
 - 4.22 Microbiological criteria shall be as follows:
 - 4.22.1 In the case of added boiling water before using:
 - 4.22.1.1 Aerobic total count bacteria shall not exceed than 10⁵ per gram.
 - 4.22.1.2 Total count of yeast and molds shall not exceed than 10³ per gram.
 - 4.22.1.3 Total count of entero bacteria shall not exceed than 10³ per gram.
 - 4.22.1.4 Total count of E. coli bacteria shall not exceed than 10 per gram.
 - 4.22.1.5 The product shall be free from clostridia, salmonella and shigella bacteria per gram.
 - 4.22.2 In the case of direct using:
 - 4.22.2.1 Aerobic total count bacteria shall not exceed than 10⁷ per gram.
 - 4.22.2.2 Total count of yeast and molds shall not exceed than 10⁴ per gram.
 - 4.22.2.3 Total count of entero bacteria shall not exceed than 10⁴ per gram.
 - 4.22.2.4 Total count of E. coli bacteria shall not exceed than 10² per gram.
 - 4.22.2.5 The product shall be free from clostridia, salmonella and shigella bacteria per gram.

4.23 The product shall be free from live insects and fungi, and shall be practically free from dead insects, their parts and from remnants of rodents for visual eyes or when using 10 X magnification.

5- Sampling:

Samples shall be taken according to Gulf Standard stated in Item (2.13).

6-Methods for examination and test:

The examination and test shall be carried out according to Gulf Standards stated in Items 2.12, 2.2, 2.6, 2.11, 2.14.

7- Packaging, transportation and storage:

7.1 Packaging:

Using containers for the product shall be clean, firm, dry and made from materials not effect in product properties or in its fitting for human consumption, and shall be comply with the requirements of Gulf Standard stated in Item (2.8).

7.2 Transportation and storage:

7.2.1 The containers shall be transport in a way to protect it from moisture and direct heat sources and from mechanical damage and contamination.

7.2.2 Product containers shall be stores protected from sun, rains and excessive heat, and shall be free from objectionable odors, and well closed, and not permitted to entire insects and contaminated air, and shall be comply to what mentioned in Gulf standard stated in Item (2.5).

8- Labeling:

Without prejudice to what mentioned in Gulf Standards stated in Items (2.1), (2.4), the following shall be mention on the label of the product:

8.1 Product name- commercial name if available.

8.2 Producer or filler name and its trade mark, if available, country of origin, and importer address in the case of importing.

8.3 Using method (boiling water- direct), in the case of raw plant, write raw.