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اعداد اللجنة الخليجية رقم TC05

Prepared by GSO Technical Committee No. TC05

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**اللحم المفروم ولحم الدجاج المفروم**

**Ground red meat and ground poultry meat**

ICS: ٦٧.١2٠

This document is a draft Gulf Technical Regulation circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a Gulf Technical Regulation until approved by GSO.

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.

## Foreword

GCC Standardization Organization (GSO) is a regional organization which consists of the national standardization bodies of GCC member states. One of GSO main functions is to issue gulf standards and technical regulations through specialized technical committees.

GSO Ministerial Committee in its meeting number (.....) held on ..../...../.....H, which corresponds to ..../..../....., has approved the update of the translation of Gulf Technical Regulation GSO 1816: titled " **Ground red meat and ground poultry meat** " in English language which was studied through the technical program of GSO Technical Committee for Food and Agricultural Products (.....) in ..... schedule . (Arabic) text is considered the official text in case of any conflicts between the two. This document will cancel and replace the Gulf Technical Regulation GSO 1327:2002 and GSO 1816:2007.

## **1- Scope and Field of Application**

This Gulf Standard is concerned with minced red meat or minced chicken, and includes pure minced meat (red meat or minced chicken) and minced meat with added soybean products or milk protein products and suitable for human consumption.

## **2- Complementary Standards**

- 2.1 GSO 9 “Labeling of prepackaged foodstuffs”.
- 2.2 GSO 20 “Methods of determination of contaminating metallic elements in foodstuffs”.
- 2.3 GSO 21 “Hygienic Regulation For Food Plants and Thier Personal”.
- 2.4 GSO 22 “Methods of test for coloring matters used in foodstuffs”.
- 2.5 GSO 88 “Meat And Meat Products -Determination Of Chloride Content (Reference Method)”.
- 2.6 GSO 149 “Unbottled drinking water”.
- 2.7 GSO 150-1 “Expiration Periods of Food Products - Part 1”.
- 2.8 GSO 150-2 “Expiration Periods of Food Products - Part 2”.
- 2.9 GSO 193 “Contaminants And Toxins In Food And Feed”.
- 2.10 GSO 322 “Chilled Chickens”.
- 2.11 GSO 323 “General Requirements for Transportation and Storage of Chilled and Frozen Foods”.
- 2.12 GSO 382 “Maximum Limits for Pesticide Residues in Agricultural and Food Products (Part 1)”.
- 2.13 GSO 592 “Methods of sampling for meat and meat products”.
- 2.14 GSO 593 “Meat and meat products- Physical tests”.
- 2.15 GSO 655 “Methods of Microbiological Examination of Meat, Fish, Shell-Fish and Their Products”.
- 2.16 GSO 815 “Code of Hygienic Practice for Preparation, Transportation, Handling and Storing of Fresh Meat”.

- 2.17 GSO 839 “Food Packages - Part 1: General Requirements”.
- 2.18 GSO 849 “Meat and Meat Products - Determination of Creatinine Content”.
- 2.19 GSO 937 “Meat and Meat Products -Determination of Nitrogen Content (Reference Method)”.
- 2.20 GSO 969 “Stores for Frozen and Chilled Foodstuff-PART 2: General Requirements”.
- 2.21 GSO 986 “Frozen Chickens”.
- 2.22 GSO 993 “Animal Slaughtering Requirements According to Islamic Rules”.
- 2.23 GSO 996 “Livestock Meat Chilled and Frozen”.
- 2.24 GSO 998 “Method for Detection of Permissible Radionuclides Limits in Food Part 1: Gamma Spectrometry Analysis A – Cs – 134, Cs – 137”.
- 2.25 GSO 1016 “Microbiological Criteria for Foodstuffs”.
- 2.26 GSO 1442 “Meat and Meat Products – Determination of Moisture Content (Reference Method)”.
- 2.27 GSO ISO 1443 “Meat and Meat Products - Determination of Total Fat Content”.
- 2.28 GSO 1863 “Food Packages - Part 2: Plastic Package – General Requirements”.
- 2.29 GSO 1882 “Methods for Physical and Chemical Analysis of Meat and Meat Products”.
- 2.30 GSO 2055-1 “HALAL FOOD - Part 1: General Requirements”.
- 2.31 GSO 2276 “Detection of Lard in Food”.
- 2.32 GSO 2294 “Meat and Meat Products - Determination of Total Phosphorus Content (Reference Method)”.
- 2.33 GSO 2481 “Maximum Residues Limits (Mrls) Of Veterinary Drugs in Food”.
- 2.34 GSO 2500 “Additives Permitted for Use in Food Stuffs”.

- 2.35 GSO 2917 “Meat and Meat Products – Measurement Of PH- Reference Method”. ○
- 2.36 GSO 2918 “Meat And Meat Products - Determination Of Nitrite Content (Reference Method)”.
- 2.37 GSO 3091 “Meat And Meat Products - Determination Of Nitrate Content (Reference Method)”.
- 2.38 GSO 3496 “Meat And Meat Products –Determination Of Hydroxyproline Content”.
- 2.39 GSO 4133 “Meat And Meat Products Determination Of Glucono-Delta-Lactone Content (Reference Method)”.
- 2.40 GSO 4134 “Meat And Meat Products – Determination Of L-(+)-Glutamic Acid Content – Reference Method”.
- 2.41 GSO 5553 “Meat And Meat products – Detection Of polyphosphates”.
- 2.42 GSO 5554 “Meat Products – Determination of Starch Content (Reference Method)”.

### **3- Definitions**

#### **3.1 Ground meat:**

A product prepared from grounding a meat of beef, buffalo, mutton, goat or camel fresh, frozen Meat after removing frozen state, with or without adding one or more of materials mentioned In item (5.2.13) and may be preserved by chilling or freezing.

#### **3.2 Minced chicken meat:**

A product prepared by mincing chilled or frozen chicken meat with added or not added one or more of the substances mentioned in item No. (5.2.13) and may be preserved by refrigeration or freezing.

#### **3.3 Pure ground meat**

Ground meat (item 3.1 or 3.2) without adding any additives, and preserved with chilling or freezing and complies with the specific requirements mentioned in this standard.

### **3.4 Ground meat with soya bean protein**

Produce from mixing ground meat (item 3.1 or 3.2) with soya bean protein.

### **3.5 Chilled minced meat**

Minced meat (3.1) or (3.2) has been cooled at a temperature of  $-0.5^{\circ}\text{C}$  to  $+1^{\circ}\text{C}$ .

### **3.6 Frozen Minced Meat:**

Minced meat (3.1) or (3.2) that has been frozen at a temperature not exceeding  $-30^{\circ}\text{C}$ .

### **3.7 Edible parts and viscera**

The liver from which gall bladder has been removed, the heart from which the pericardial sac has been removed, the gizzard from which the lining membrane has been removed, neck and feet after complete cleaning.

## **4- Classification**

Minced meat mentioned in item (1.3) is classified according to its total fat content as follows:

4.1 Lean minced meat: fat content of not more than 5% by weight.

4.2 Low Fat Minced Meat: Its total fat content does not exceed 13% by weight for beef minced meat and not more than 16% for sheep ground meat.

4.3 Minced meat of medium fat: its total fat content does not exceed 23% by weight.

4.4 High-fat ground beef: The total fat content of which is not more than 30% by weight.

## **5- Requirements**

The following shall be met in the product:

5.1 General requirements:

- 5.1.1 Beef, buffalo, mutton and goat fresh, chilled or frozen meat used in the production shall be comply with Gulf Standard stated in item (2.23), and the camel fresh, chilled and frozen meat used in the production shall be complying with Gulf Standard stated in items (2.10, 2.21), and the product shall be process from animals not struck with infectious diseases for human or breeding places with diseases harmful to human health.
- 5.1.2 Using meat shall produce from animals slaughtered according to Islamic rules mentioned in Gulf standard stated in item (2.22).
- 5.1.3 Using fresh, chilled or frozen meat in the production shall be free from any signs indicate For spoilage, damage or off odor, its preparation and transportation shall comply with what Is mentioned in Gulf standard stated in item (2.16).
- 5.1.4 The production shall be carried out according to hygienic regulations mentioned in Gulf standard stated in item (2.3).
- 5.1.5 Raw materials used in the production shall comply with the Gulf standards specific to each.
- 5.1.6 It is prohibit to using in the production any mucus tissues, argental system organs, any part From head, bladder, entrails, bone powder, bones, spinal cord, blood or its derivatives or Any other parts not used normally as human food.
- 5.1.7 It is not allow to mixing one type of meat with any other types of meat permitted according to item (5.1.1).
- 5.1.8 Fat granules shall be homogenously distributed in the product, provided that the percentage of fat in the final product shall not exceed 15% (m/m) item (3.2) and that the percentage of fat in the final product does not exceed 15% in minced chicken meat, item (3.2).
- 5.1.9 It is allow adding preferable or good slaughters fat from the same using meat to modify Fat content in the desired product, provided that not transgress the contents mentioned Limits in the item (5.1.8).
- 5.1.10 Temperature of the processing vicinity shall not exceed 12°C during preparation of products.

- 5.1.11 The product shall be cooled and frozen according to what is stipulated in the Gulf Standard mentioned in item (2.20).
- 5.1.12 The water used in the processing operations shall comply with what is stated in item (2.6)
- 5.1.13 The imported shipment must be accompanied by an approved halal certificate according to the regulations and legislation of GCC countries, in accordance with what is stated in items (2.22, 2.30)
- 5.1.14 The imported shipment must be accompanied by an approved health certificate according to the regulations and legislation of GCC countries
  
- 5.2 Technical requirements:
  - 5.2.1 The product shall be completely free from pork products and their derivatives according to what is stated in the Gulf standard mentioned in item (2.30)
  - 5.2.2 The product shall be free from coloring and preservatives matters, according to what mentioned in item (2.34).
  - 5.2.3 The residues of veterinary drugs in the product shall not exceed the maximum limits allowed in the Gulf Standard mentioned in item (2.33).
  - 5.2.4 the product shall be free from vegetable starch or vegetable fibers and any non-animal Protein, except which added to it soya bean products.
  - 5.2.5 Temperature of chilled meat during preparation and grounding shall not exceed 10°C, Provided that the time of preparation and grounding not exceed 4 hours, then quick frozen to the suitable temperature according to the state of the product (chilled-frozen).
  - 5.2.6 Volatile nitrogen compounds in the final products shall not exceed than 20mg/100g accordance with what is stated in the Gulf Standard Specification in item (3.1)
  - 5.2.7 Pesticide residues content in the product shall not exceed the maximum permissible Limits in Gulf Standard in item (2.12).

- 5.2.8 Limits of radioactivity levels in the product shall not exceed than maximum permissible Level in Gulf Standard stated in item (2.9, 2.24).
- 5.2.9 Microbiological level of the product shall not exceed than maximum levels mentioned in Gulf Standard stated in item (2.25).
- 5.2.10 Contaminating metallic elements content in the product shall not exceed than what Mentioned in item (2.9).
- 5.2.11 In case of preparing chilled or frozen minced chicken meat from chilled chicken meat, it shall be processed within a period not exceeding three days as of the slaughtering date.
- 5.2.12 In the case of preparation frozen ground meat from frozen meat, the following shall Be observed:
- 5.2.12.1 The frozen meat shall be thawing to the degree suitable for grounding process according to the technical method.
- 5.2.12.2 Grounding process shall be carried out at temperature not exceed than (-4) °C.
- 5.2.12.3 Freezing process for ground meat shall be carried out immediately during 60 min and quick as possible with quick frozen process (30-40) °C.
- 5.2.13 The following requirements shall be met in pure ground meat and in ground meat with soya bean protein:

	<b>Requirements</b>	<b>Pure ground meat</b>	<b>Ground meat</b>	<b>Ground meat with soya bean protein</b>
5.2.13.1	Additives	Free from additives	The additives used in the product shall be in accordance with what is stated in the Gulf Standard Specification in item (2.34)	
5.2.13.2	Moisture content	Not exceed 65%	Not exceed 65%	
5.2.13.3	Content of soya bean protein or milk protein products	Free	Free	Not exceed than 30% from total protein of the final product.

5.2.14 In case of imported frozen minced meat, items (5.1), (5.2) shall apply in addition to the following:

5.2.14.1 It is forbidden to import minced meat from any country where there are epidemic diseases as defined in the quarantine rules of the GSMO except after obtaining an advance agreement from the concerned authorities.

## **6- Sampling**

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

## **7- Examination and testing methods**

The product is inspected and tested according to the Gulf standard specifications mentioned in the following items: (2.2), (2.4), (2.5), (2.14), (2.15), (2.18), (2.19), (2.24), (2.26), (2.27), (2.29), (2.31), (2.32), (2.35), (2.36), (2.37), (2.38), (2.39), (2.40), (2.41).

## **8- Packaging, transportation and storage**

Without prejudice to the provisions of the Gulf Standard mentioned in (2.11), (2.16), the following shall be observed:

8.1.1 The containers or packaging materials used shall be of food grade materials, clean and made of a suitable material that does not affect the safety and quality of the product and does not cause pollution under normal conditions of transportation, handling and storage, and in conformity with what is stipulated in the Gulf specification mentioned in item (2.17).

8.1.2 The product shall be well packaged and the containers shall be tightly closed, homogeneously shaped and free from air pockets.

8.1.3 That the packages of the final product in the boxes that contain it are the same in shape, size, weight and type of product.

8.2 Transportation and storage

Without prejudice to what is stated in the GSO standard mentioned in (2.11),(2.16) the following shall be observed:

- 8.2.1 The inside temperature of chilled minced chicken meat shall not exceed -0.5 to -1 °C.
- 8.2.2 The inside temperature of frozen minced chicken meat shall not exceed -18 °C.
- 8.2.3 Expiration period of the frozen product prepared from frozen chicken meat shall not exceed the remaining expiration period of the frozen chicken meat starting from the date of slaughter.

## **9- Labelling**

Without prejudice to what is stated in the GSO standards mentioned in (2.1, 2.7 and 2.8) the following information shall be declared on the packages label:

- 9.1 Product name: Pure minced meat or minced meat if food additives are added, or minced meat with soy protein added if soy protein is added.
- 9.2 Type of meat used and percentage of fat content.
- 9.3 Country of Origin
- 9.4 Instructions for temperature storage and transportation.
- 9.5 Percentage of soybean proteins in ground beef and chicken meat with soy protein added.
- 9.6 The validity period shall be according to what is specified in the two standards mentioned in clauses (2.7) and (2.8).
- 9.7 Product condition (chilled - frozen).

## References

- Defra/FSA Interim advice on the labelling of minced meat under Regulation (EU) 1169/2011 September 2014.
- Food Standards and Labeling Policy Book (USDA) August 2005