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Prepared by GSO Technical Committee No. TC05

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لحم المرتديلا (اللانسون)  
**Martadella (Luncheon) meat**

**ICS: 67.120**

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## 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 1818:.... titled "Martadella (Luncheon) 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 1818:2021.

## **Martadella (Luncheon) meat**

- 1- Scope:**  
This Gulf standard is concerned with mortadella meat (luncheon) prepared from red meat or poultry meat or from a mixture of both and packed in any suitable packing material.
- 2- Complementary references:**
- 2.1 GSO 9 “Labeling of prepackaged food stuffs.”
  - 2.2 GSO 21 “Hygienic regulations for food plants and their personnel.”
  - 2.3 GSO 193 “General Standard for contaminants & toxins in food.”
  - 2.4 GSO 323 “General requirements for transportation and storage of chilled and frozen foods.”
  - 2.5 GSO 839 “Food Packages – Part 1: General Requirements.”
  - 2.6 GSO 1694 “General Principles of Food Hygiene”
  - 2.7 GSO 1863 “Food packages - Part 2: Plastic package – General requirements.”
  - 2.8 GSO 2233 “Requirements of nutritional labeling.”
  - 2.9 GSO 2276 “Detection of lard in food.”
  - 2.10 GSO 996 “Fresh, chilled and frozen livestock meat.”
  - 2.11 GSO 707 “Flavouring permitted for use in foodstuffs.”
  - 2.12 GSO 2333 “Requirements for nutrition and health claim in the food.”
  - 2.13 GSO 1016 “Microbiological Criteria for Foodstuffs.”
  - 2.14 GSO 2841 “Maximum Residues Limits (Mrls) of Veterinary Drugs in Food.”
  - 2.15 GSO 2055-1 “Halal Food - Part 1: General Requirements.”
  - 2.16 GSO 168 “Requirement of storage facilities for dry and canned foodstuffs.”
  - 2.17 GSO 322 “Chilled chicken”
  - 2.18 GSO 986 “frozen chicken”
  - 2.19 GSO 993 “Animal Slaughtering Requirements According to Islamic Rules.”
  - 2.20 GSO 2500 “Additives Permitted for Use in Food Stuffs.”
  - 2.21 GSO 1791 “Three-piece steel round cans used for canning food stuffs.”
  - 2.22 GSO 1882 “Methods for Physical and Chemical Analysis of Meat and Meat”

- 2.23 GSO 969 “Stores for frozen and chilled foodstuff-PART 2: General requirements.”
- 2.24 GSO 150-2 “Expiration Dates for Food Products – Part 2: Voluntary Expiration Dates.”
- 2.25 GSO 2483 “Trans fat”

### **3- Definitions:**

#### 3.1 Martadella meat (Luncheon):

The product prepared from animal meat (meat or poultry meat) or a combination of these after being cured and exposed to heat treatment (to a temperature sufficient to ensure the products stability, safety and remains wholesome under the conditions of storage, transport and sale), and which may have been smoked.

#### 3.2 Meat:

The edible part from any mammal slaughtered in an abattoir (including edible offal) from any permissible animals or parts allowed to eat its meat according to Islamic rules.

#### 3.3 Edible offal:

Organs and guts extracted from carcasses suitable for human consumption that have been slaughtered according to the provisions of Islamic law, and which were examined before and after slaughter, except for the ears, scalp, nose, two snouts (including lips and nose), mucous membrane, muscle tendons, reproductive system (except for testicles), lungs, udder and intestines bladder, edible organs also include poultry skin.

#### 3.4 Poultry meat:

The edible part of any domesticated birds (including chickens, turkeys, ducks, geese, guinea-fowls or pigeons) slaughtered in an approved abattoir according to Islamic rules.

#### 3.5 Package:

Any suitable material used to package the product either partially or completely which may be composed of several layers or several types of materials when presented to consumer.

### **4- Essential Composition and Quality Factors:**

#### 4.1 Essential Ingredients

- Red meat or poultry meat or a mixture of both except (organs and offal).
- Water.

- Salting components consisting of table salt.
- 4.2 Optional Ingredients
- Permitted edible offal and its fat;
- Carbohydrate and protein binders such as: flour or starch prepared from grain, or potato or sweet potato, bread, biscuit or bakery product, milk powder skim milk powder, butter milk powder, caseinate, whey powder, egg protein, vegetable protein products;
  - Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);
  - Flavorings according to what is mentioned in item (2.11).
  - Hydrolyzed proteins that are soluble in water.
  - Nuts or vegetables, spices and condiments.
- 5- Requirement**
- The following requirements shall be met:
- 5.1 Shall be prepared according to hygiene requirements mentioned in Gulf standards in items (2.2, 2.6)
- 5.2 Product shall be completely free from any component which is not allowed according to Islamic rules and Gulf standard mentioned in item (2.15).
- 5.3 Meat and poultry meat shall be from animals and poultry slaughtered in licensed abattoirs and shall comply with the requirements in Gulf Standard mentioned in item (2.19).
- 5.4 Meat and poultry meat from which the product is prepared, shall meet requirements mentioned in Gulf standards in item (2.10, 2.17, 2.18).
- 5.5 Meat and poultry meat from which the product is prepared shall be fit for human consumption, free from objectionable odours and flavours, free from bruises and free from fungal or bacterial growth.
- 5.6 Meat and poultry meat from which the product is prepared, shall not be imported from places with epidemics, radiation and areas that authorities have banned imports from.
- 5.7 Meat shall be distributed uniformly and shall be sliceable.
- 5.8 Product shall be clean and substantially free from staining, contamination, gelatinous pockets and air pockets.
- 5.9 Meat and fat composition shall be according to Table 1:

Table 1 – Percentage of meat and fat in product

	Product with binder	Product without binder and edible offal
Minimum ingoing meat content	80% <sup>1</sup>	90%
Maximum fat content	35%	30%

Note1: The content of meat includes types of meat conforming to what is mentioned in item (5/2) and (5/3), edible offal and poultry meat.

- 5.10 Flavouring can be added in accordance to Gulf standard mentioned in item (2.11).
- 5.12 Trans fats must not exceed the maximum limits mentioned in the Gulf standard mentioned in item (2/25).
- 5.13 The limits of heavy metals in the product must not exceed the maximum permissible limits according to the Gulf Standard mentioned in item (2/3).
- 5.14 Food additives can be added according to GSO Standard mentioned in item (2.20).
- 5.15 Veterinary drugs residues shall not exceed the limits permitted according to GSO Standard mentioned in item (2.14)
- 5.16 Microbiological limits shall not exceed the limits permitted according to GSO Standard mentioned in item (2.13).
- 5.17 Temperature of the processing vicinity shall not exceed 12°C during preparation of products.
- 5.18 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 (2.15, 2.19)
- 5.19 The imported shipment must be accompanied by an approved health certificate according to the regulations and legislation of GCC countries

## 6- Packaging

Without prejudice to provisions of GSO Standard mentioned in item (2.5), (2.7) and (2.21), following shall be met when packing product:

- 6.1 The type of packaging of product shall be sufficient to ensure that the product presents no public health hazard, no signs of spoilage and remains wholesome under conditions of storage, transport and sale.

6.2 Product to be packed in ways that prevents any contamination.

## 7- **Transport and storage**

7.1 Product shall be transported and stored according to Gulf standards mentioned in items (2.4, 2.16, 2.23) taking into consideration the type of product and the type of packaging when deciding transport and storage conditions either as chilled food products or as shelf stable foods to be stored at suitable temperatures.

7.2 Products that cannot be preserved for a long time and that are packed in containers that are not sold directly to the consumer or are not intended for direct consumption, appropriate instructions shall be placed regarding their preservation and distribution

## 8- **Labelling**

Without prejudice to the provisions of the GSO Standards mentioned in items (2.1, 2.8, 2.12), following shall be declared in product label:

8.1 Product name (Martadella Meat "Luncheon").

8.2 Source of meat (Beef, Chicken, etc.) presence of binders and of edible offal.

8.3 Type of spices / herbs / flavors/ olives when added.

8.4 The shelf life of the product must be according to what is stated in the Gulf standard mentioned in item (2/24).

8.5 When claims are used about fat content, requirements shall be according to Gulf standard mentioned in item (2.16).

8.6 To mention the amount of fat in the product in accordance with the Gulf specification mentioned in item (2/8).

8.7 Nutritional information shall be according to Gulf standard mentioned in item (2.8).

**Technical Terms**

Mortadella.....	مرتديلا (لانتشون)
Gelatin pockets .....	جيوب جيلاتينية
Extraneous matters .....	المواد الغريبة
Apparent mold.....	العفن الظاهري
Air pockets.....	فراغات هوائية
Edible offal .....	الأحشاء الصالحة للأكل
Binders .....	مواد رابطة

**References:**

Standard for Luncheon Meat Codex Stan 89-2019.