

**هيئة التقييس لدول مجلس التعاون لدول الخليج العربية**  
**STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)**

**مشروع مواصفة نهائي**  
**Final Draft of Standard FDS**

**اعداد اللجنة الخليجية رقم TC05**

**Prepared by GSO Technical Committee No. TC05**

**GSO 05 FDS /ISO 1752 :2020**

**ISO1752:1999**

**Vanilla**

**الفانيليا**

**ICS: 67.180.10**

### 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 الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم 5 1999: GSO 1752 " اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية" بترجمة المواصفة القياسية الخليجية "Vanilla

وقد قامت دولة قطر بترجمة هذه المواصفة.

وقد اعتمدت هذه المواصفة كمواصفة (كمواصفة) خليجية في اجتماع مجلس إدارة الهيئة رقم ( ) ، الذي عقد بتاريخ هـ ، الموافق م

## Vanilla

### 1- Scope and Application:

This GSO Standards applies to vanilla, which belongs to (*Vanilla fragrans*) (*Salisbury Ames*) genus and not to vanilla extracts.

### 2- Complementary Standards:

- 2/1 GSO 9 (Labeling of Prepackaged Foods).
- 2/2 GSO 168 (Requirements of Storage Facilities for Dried and Canned Foodstuffs).
- 2/3 GSO 382 (Maximum Limits of Pesticides Residues in Agricultural and Food Products - Parts 1 & 2).
- 2/4 GSO 839 (Food Packages - Part1- General Requirements).
- 2/5 GSO 988 (Limits of Radioactivity Levels Permitted in Foodstuffs - Part 1).
- 2/6 GSO 988 (Methods for the Detection of Permissible Radionuclide Limits in Foodstuffs - Part 1 - Gama Spectrometry Analysis A- Cs-134, Cs-137).
- 2/7 GSO 1016 (Microbiological Criteria for Foodstuffs - Part 1).
- 2/8 GSO Approved Standard for:
- 2/8/1 GSO ISO 3493 Vanilla - Terms.
- 2/8/2 GSO ISO 5565-2 Vanilla - Methods of Testing.

### 3- Definitions:

Definitions stated in GSO approved Standard mentioned in Item (2/8/1) shall be applied.

### 4- Classification:

Vanilla is classified into the following four types:

- 4/1 Vanilla Pods: They contain whole pods, and they may be split pods that can be qualitatively classified according to Table (1) as follows:

Table (1)  
Qualitative classification of Vanilla Pods

Categories	Split	Advantages
Category (1)	Non-split	Whole, sound, tender, full pods of typical odor, ranging from dark-chocolate brown to reddish color with no dyes except for its mark.
	Split	This type has the same features of the previous one but with split pods.
Category (2)	Non-split	Whole, sound, tender, full pods of typical odor, ranging from dark-chocolate brown to reddish color, and may contain a few dyes not exceeding third of its length.

	Split	This type has the same features of the previous one but with split pods.
Category (3)	Non-split	Whole, sound, almost tender, odorous full pods, ranging from dark-chocolate brown to reddish color, and may contain many dyes not exceeding half of its length along with few red filaments that do not exceed third of the length of the pod.
	Split	This type has the same features of the previous one but with split pods.
Category (4)	Non-split	Whole, sound, hard, odorous full wooden stick-shaped pods, of reddish color, and may contain some dyes not exceeding half of its length.
	Split	This type has the same features of the previous one but with split pods.

- 4/2 Vanilla Cuts: Pieces of split or non-split pods, which are cut or broken.
- 4/3 Vanilla in Bulk (large packages): Containing vanilla pods and cuts in bulk.
- 4/4 Vanilla Powder: Vanilla produced by grinding vanilla pods after drying, with no additives.

## 5- Requirements:

The following requirements should be available in Vanilla:

### 5/1 Natural Requirements:

#### 5/1/1 Vanilla Pods:

5/1/1/1 They should have undergone a suitable treatment to improve their flavor.

5/1/1/2 Their color should range from chocolate brown to reddish.

Note: Vanilla pods' color may be shining white, due to their crystallization out to the surface, and they may have a mark on the last third.

5/1/1/3 They should not have undergone any treatment that may change the natural content of vanilla or any of the flavoring constituents.

5/1/1/4 They should not be infected with mites, putrid or treated with petroleum products or oxidized.

5/1/1/5 They should not have any extraneous odor other than vanilla odor.

#### 5/1/2 Vanilla Cuts:

5/1/2/1 They are obtained from Vanilla pods and should comply with the requirements stated in Item (5/1).

5/1/2/2 They should be sound and of very distinct flavor.

5/1/2/3 Their color should range from chocolate brown to reddish.

5/1/3 Vanilla in Bulk:

5/1/3/1 They are obtained from Vanilla pods and should comply with the requirements stated in Item (5/1).

5/1/3/2 Their color should range from chocolate brown to reddish.

**Note:** Pods and cuts are usually wooden and may contain many dyes.

5/1/4 Vanilla Powder

5/1/4/1 They are obtained from Vanilla pods and should comply with the requirements stated in Item (5/1).

5/1/4/2 They should be fine enough to pass through 1.25 openings sieve.

5/1/4/3 Their color should range from chocolate brown to reddish.

5/1/4/4 They should have the natural distinct flavor of vanilla.

5/1/4/5 They should not have undergone any treatment that may change the natural content of vanilla or any of the flavoring constituents.

5/1/4/6 They should not contain any extraneous substances.

5/1/4/7 They should not contain any putrid odor, petroleum odor, or any odors other than original vanilla odor.

**5/2 Chemical Requirements:**

5/2/1 Moisture content:

Moisture Content should be according to Table (2).

Table (2)  
Moisture Content in Vanilla

Characteristics	Requirements					
	Vanilla Pods				Vanilla Cuts and Vanilla in Bulk	Vanilla Powder
	Category (1)	Category (2)	Category (3)	Category (4)		
Max. Percentage of Moisture Content	38	38	30	25	30	20

5/2/2 Vanilla Content:

Vanilla content should range from 1.6% to 2.4% on wet weight basis.

Note: If Vanilla content in pods is less than 1.6%, this could be a result of faulty treatment. On the other hand, if the vanilla content is more than 2.4%, it should

undergo some tests to investigate the possibility of fraud due to adding synthetic vanillin.

**5/3 Biological Requirements:**

5/3/1 Product should be free of living or dead insects, their contaminating leftovers and toxins, within permissible limits.

5/3/2 Microbiological limits should be in conformity with the GSO Standard mentioned in Item (2/7).

**6- Sampling:**

Samples should be taken according to GSO Standard mentioned in Item (2/8/2), considering the following:

6/1 Lab sample should not be less than 100 gm.

6/2 In case of vanilla pods, sample should be representative of the samples in all packages when picked for testing.

6/3 Samples should be stored in well-sealed packages away from the sources of heat, and should be analyzed once received.

**7- Testing Methods:**

Samples should be taken according to GSO Standard mentioned in Item (2/8/2), in order to indicate to what extent it is in conformity with the items of this Standard.

**8- Packaging, Transportation and Storage:**

**8/1 Packaging:**

8/1/1 Vanilla Pods:

8/1/1/1 Vanilla pods should be packed in clean, sound packages of the same length, which are impermeable to water and free of undesired odors, in accordance with GSO Standard mentioned in Item (2/4).

8/1/1/2 Packages should be made of a material that does not affect the product, (for example, metal package or parchment paper).

8/1/1/3 Initial packaging of pods' packages should be identical, and constituents should be either identical or various amounts of various types.

8/1/2 Vanilla Cuts:

8/1/2/1 Vanilla cuts should be put in packages or packed in bundles if they are of similar lengths.

8/1/2/2 Packages should be clean, sound, impermeable to water and free of undesired odors, and should be made of a material that does not affect the product.

8/1/3 Vanilla in Bulk and Vanilla Powder:

8/1/3/1 Product should be packed in clean, sound, impermeable- to- water packages which are free of undesired odors, and should be made of a material that does not affect the product.

**8/2 Transportation:**

8/2/1 Means of transportation should be clean, impermeable to water, and has not been used before in the transportation of any toxic hazardous materials.

8/2/2 It should be protected from rain, sun, or any other source of high temperature or undesired odors.

**8/3 Storage:**

8/3/1 Product packages should be stored (before and after packaging) in storage facilities that are away from sources of heat, moisture, high temperature and insects, in accordance with GSO Standard mentioned in Item (2/2).

8/3/2 Storage facilities should be well ventilated and well sealed during moist weather.

**9- Labeling:**

The product label must have the following:

9/1 Product Name as per the plant genus.

9/2 Name and address of the producing or packaging entity.

9/3 Batch Number or Code.

9/4 Net Weight.

9/5 Producing Country.

9/6 Any other data as per the importing country requirements.

9/7 In case of vanilla powder, if it is put in glass containers, the word "Fragile" should be written.