

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

مشروع مواصفة نهائي
Final Draft of Standard FDS

TC05 اعداد اللجنة الخليجية رقم

Prepared by GSO Technical Committee No. TC05

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اللحوم المجهزة – لحوم البقر والكورنيد المعلبة
Prepared meats- Canned Beef And Corned Beef

ICS: 67.120.00

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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 1293.... titled " **Prepared meats- Canned Beef And Corned Beef** " 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 1293:2002

Prepared Meats - Canned beef and corned beef

1. Scope And Field of Application

This GSO standard is concerned with canned beef and mutton meat intended for human consumption, packed in hermetically sealed containers.

2. Complementary References

- 2.1 GSO 9 “Labeling of Prepackaged foods”.
- 2.2 GSO 592 “Methods of sampling meat and meat products”.
- 2.3 GSO 996 “Fresh, chilled and frozen livestock meat”.
- 2.4 GSO 1794 “ Two-piece round tin cans used for food packing”.
- 2.5 GSO 655 “Methods of microbiological examination for meat, fish, shellfish”.
- 2.6 GSO 20 “Methods for the determination of contaminating metallic elements in foodstuffs”.
- 2.7 GSO 21 “Hygienic regulations for food plants and their personnel”.
- 2.8 GSO 22 “Methods of test for coloring matter used in food stuffs”.
- 2.9 GSO ISO 1443 “Meat and meat products- Determination of total fat content”.
- 2.10 GSO ISO 937 “Meat and meat products- Determination of nitrogen content (Referenced method)”.
- 2.11 GSO 88 “Meat and meat products- Determination of chloride content (Referenced method)”.
- 2.12 GSO 91 “Meat and meat products- Determination of moisture content”.

- 2.13 GSO ISO 2918 “Meat and Meat Products - Determination of nitrate content (Reference method)”.
- 2.14 GSO 590 “Microbiological methods of food examination Part III: Commercial sterility test for canned foods”.
- 2.15 GSO 993 “Animal slaughtering requirements according to Islamic law”.
- 2.16 GSO 2500 “Additives allowed for use in food products”.
- 2.17 GSO 150-1 “Shelf life of food products - Part 1: Mandatory shelf
- 2.18 GSO 839 “Food stuffs container - Part I: General requirements”.
- 2.19 GSO 1016 “Microbiological Criteria for Foodstuffs”.
- 2.20 GSO 998 “Methods for detection of permissible radionuclides limits in food Part 1: Gama spectrometry analysis: A-C_s 134, C_s 137”.
- 2.21 GSO 2276 “Detecting pork fat in foods”.
- 2.22 GSO 193 “Contaminants and toxins in food and animals feed”.
- 2.23 GSO 150-2 “Shelf life for Food Products - Part Two: Optional shelf life”
- 2.24 GSO 1882 “Physical and chemical methods for testing meat and meat products”.
- 2.25 GSO 2600 “General requirements for areas of packing and repacking of various foodstuffs”
- 2.26 GSO 2231 “General requirements for food contact materials standards”.
- 2.27 GSO 2055-1 “Halal food – part 1: General requirements for halal food”

3. Defintions

3.1. Beef or mutton corned

Boneless minced meat (heat-treated) resulted from slaughter of cows or mutttons, organs and guts suitable for human consumption (from cows or mutttons) excluding ears, scalp, nose, snouts (including lips and nose), mucous membrane, muscle tendons, reproductive system, lungs, udder, intestines and bladder. The product is considred ground beef and which was previously cooked with the addition of raw meat

not exceeding 5%. In both cases, the meat should be grounded before or after packing in the container and packed in tightly sealed containers and heat treated to prevent spoilage and contamination in accordance with the GSO standard item (4.2).

3.2 Salted meat

It is the meat of a boneless beef that has been cut into coarse pieces and salted, which has previously been cooked or may be a mixture of cooked and uncooked meat 95% and 5%, respectively. In addition, it has been packed in impermeable containers that are tightly closed as well as subjected to heat treatment sufficient to eliminate all harmful microorganisms and to ensure that the product is preserved under normal storage conditions. The meat may include heart meat, head meat, and tail meat, but it does not include any type of animal guts.

3.3 Additional definitions

- **Sealed container:** fully enclosed, watertight container made of any material suitable for the product covered by the GSO standard.
- **Edible guts of slaughtered animal:** Organs and guts extracted from slaughtered animal suitable for human consumption and which have been slaughtered according to the provisions of Islamic law, except for the ears, scalp, nose, snouts (including lips and nose), mucous membrane, muscle tendons, reproductive system (except for testicles), lungs, udder, intestines and bladder.

4. Requirements

As the following requirements should be met in canned corned meat:

- 4.1 The product must be completely free from pork meat products, lard and their derivatives as stated in the GSO standard item (2.27)
- 4.2 The product must be prepared from the meat of healthy animals, which were examined by a veterinary inspector before and after slaughter to ensure that they are unaffected by infectious diseases, and that the process of slaughtering was carried out in accordance with the requirements set out in GSO standard item (2.15).

- 4.3 The product should be prepared from meat that retains all its distinctive characteristics and is free from rancidity and from manifestations of corruption and any other harmful substance and is suitable for human consumption.
- 4.4 The product must be prepared from ground meat that has been pre-cooked and may contain a maximum of 5% raw minced meat for canned beef and mutton (corned).
- 4.5 In addition to meat, the product must contain the following basic ripening substances:
- 4.5.1 Salting ingredients shall be according to the GSO standard mentioned in item (2.16).
- 4.6 Without prejudice to what has been mentioned in GSO standard item (2.16), the following substances may be added:
Sugar, invert sugar, dextrose, lactose, maltose, or glucose syrup.
- 4.7 The texture of the product should be free of color spots, homogeneous and can be cut into slices after cooling.
- 4.8 Ascorbic acid and its salts can be added according to GSO standard mentioned in item (2.16).
- 4.9 The total protein content in the final product should not be less than 21% by weight.
- 4.10 The pressure inside the package should be less than the atmospheric pressure at room temperature for canned beef and mutton (corned).
- 4.11 The imported meat used in the canned meat industry should follow the requirements for imported slaughtered meat mentioned in GSO standard item (2.3).
- 4.12 The canned product should be free of pathogenic microbes and their secretions, and that the number of vegetative bacteria spores must not exceed 50 cells/100 grams of meat according to what is stated in GSO standard item (2.19).
- 4.13 The maximum limits of pollutants and toxins in the product should not exceed what is specified in the GSO standard mentioned in item (2.22)

4.14 The moisture content of the canned product should not exceed 58%.

4.15 The following conditions must be met:

Classification in terms of	Canned beef and mutton (corned)	Canned salted beef
The percentage of fatty substances	Not exceeding 18%	Not exceeding 30%
Table Salt	Not exceeding 3.5%	Not exceeding 3%

4.16 The product should be treated with commercial sterilization to a degree sufficient to eliminate the bacteria Clostridium and Salmonella to ensure that it does not cause food poisoning.

4.17 The production is carried out in accordance with the hygienic rules and methods of processed meat products.

4.18 All materials used in production shall conform to the standard specifications issued for them.

4.19 The product should be free from foreign substances, skin, hair and hair roots.

4.20 In the case of adding soybean protein, the percentage should not exceed 30%.

4.21 Temperature of the processing vicinity shall not exceed 12°C during preparation of products.

4.22 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, 2.27)

4.23 The imported shipment must be accompanied by an approved health certificate according to the regulations and legislation of GCC countries

5. Packing

Without prejudice to what was stated in the GSO standard mentioned in items (2.18, 2.21, 2.25, 2.26). The containers used for packing must have the following:

- 5.1 The inner surface of the container must be coated with a paint suitable for packing meat and meat products.
- 5.2 To be free from mechanical defects, venting and rust.
- 5.3 The inner surface of the container must be free from black spots and corrosion.
- 5.4 The product must be packed in tightly sealed containers that do not allow any contamination and must be clean with proper appearance in addition of evidence of internal emptying.
- 5.5 The containers should be handled after manufacturing in a way that preserves them and prevents any contamination.
- 5.6 The end product must be completely clean and free from stains and contamination resulting from interaction with the inner surface of the package – homogeneous, uniformly salted and capable of being sliced.

6. Sampling and Testing

6.1 Sampling

Samples shall be taken according to the GSO standard mentioned in item (2.2).

6.2 Methods of testing and examination

- 6.2.1 To detect the presence of pork fat in the product in accordance with the GSO standard mentioned in item (2.21).
- 6.2.2 The rest of the tests shall be carried out in accordance with the GSO standard specifications mentioned in items (2.2) (2.5) (2.24).

7. Labelling

Without prejudice to what is stated in the GSO standard mentioned in item (2.1-2.17– 2.23) , the following information shall be clearly declared on the package:

- 8.1 The word “corned beef” or “corned mutton” must be declared on the canned product labels.
- 8.2 Expiry date and production date.
- 8.3 Net weight and drained weight.

Technical terms

Canned corned	كورنيد معلب
Pathogenic microbes.....	ميكروبات ممرضة
Food additives	إضافات غذائية
Hrrmetically sealed container	عبوة محكمة الغلق
Lot identification	علامة إنتاج
Anti - mortem and post - mortem inspection	فحص قبل وبعد الذبح
Edible offal	فضلات غذائية للذبيحة
Corned beef	لحم مملح
Canned corned beef	لحم مملح معلب
Optional ingredients	مكونات اختيارية
Essential ingredients	مكونات رئيسية

References

- CODEX standard #88 “canned corned beef”