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مشروع مواصفة نهائي
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اعداد اللجنة الخليجية رقم TC05

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اللحوم المجهزة - كفتة اللحم المبردة والمجمدة
Prepared meat – chilled or
frozen meat Kofta

ICS: 67.120.00

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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 1329:2022 titled " **Prepared meat – chilled or frozen meat Kofta**" 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.....

**PROCESSED MEAT: CHILLED OR
FROZEN MEAT KOFTA**

1- Scope and Field of Application

This standard is concerned with chilled or frozen meat kofta prepared from sheep, goats, beef or camel buffalo meats.

2- Complementary References

- 2.1 GSO 9 “Labelling of Prepackaged Foods”.
- 2.2 GSO 592 “Methods of Sampling Meat and Meat Products”.
- 2.3 GSO 589 “Methods for Physical and Chemical Analysis of Fish, Shellfish and Their Products”.
- 2.4 GSO 1754 “Edible Vegetable Oils - Part 1 ”.
- 2.5 GSO 20 “Methods for the Determination of Contaminating Metallic Elements in Foodstuffs”.
- 2.6 GSO 21 “Hygienic Regulations for Food Factories and Their Personnel”.
- 2.7 GSO 22 “Methods of Testing the Colouring Matter Used in Foodstuffs”.
- 2.8 GSO ISO 1443 “Meat and Meat Products - Determination of Total Fat Content”.
- 2.9 GSO ISO 937 “Meat and Meat Products - Determination of Nitrogen Content (Reference Method)”.
- 2.10 GSO 88 “Meat and Meat Products - Determination of Chloride Content (Reference Method)”.
- 2.11 GSO ISO 5554 “Meat and Meat Products - Determination of Starch Content (Reference Method)”.
- 2.12 GSO 91 “Meat and Meat Products - Determination of Moisture Content”.
- 2.13 GSO ISO 2918 “Meat & Meat Products - Determination of Nitrite Content”.

- 2.14 GSO 323 “General Requirements for Transportation and Storage of Chilled and Frozen Foods”.
 - 2.15 GSO 993 “Animal Slaughtering Requirements According to Islamic Law”.
 - 2.16 GSO 150-1 “Expiration Periods of Food Products - Part 1”.
 - 2.17 GSO 382 “Maximum Limits for Pesticide Residues in Agricultural Food Product - Part 1”.
 - 2.18 GSO 1816 “Minced Meat”.
- GSO Standard drafts to be approved by GSO on:
- 2.19 GSO 655 “Methods of Microbiological Examination of Meat, Fish, Shellfish and Their Products”.
 - 2.20 GSO 1016 “Microbiological Standards for Merchandise and Foodstuffs”.
 - 2.21 GSO 150-2 “Expiration Periods of Food Products - Part 2”.
 - 2.22 GSO 2276 “Detection of Lard in Foodstuffs”.
 - 2.23 GSO 193 “Contaminants and Toxins in Food and Feedstuffs”.
 - 2.24 GSO 998 “Methods for detecting the limits of permissible radioactive levels in foodstuffs - Part 1”.
 - 2.25 GSO 2500 “ Additives Permitted for Use in Foodstuffs”.
 - 2.26 GSO 839 “Foodstuff Containers - Part 1 - General Requirements”.
 - 2.27 GSO 1863 “Foodstuff Containers – Part 2: Plastic Containers - General Requirements”.
 - 2.28 GSO 2481 “Maximum Permissible Limits of Veterinary Drugs Residue in Food ”.
 - 2.29 GSO 2055 “Halal Foods – Part 1”.
 - 2.30 General requirements for areas of packing and repacking of various foodstuffs.
 - 2.31 General requirements for food contact materials standards.

3- Definitions

- 3.1 Meat kofta: Products prepared from chilled or frozen minced meat, to which some optional ingredients may be added, such as: spices, seasonings, oil, lemon, etc. According to the requirements of presenting the final product, whether chilled or frozen, and formed into balls, fingers, or discs, uncooked or partially cooked.
- 3.2 Chilled meat kofta: Meat kofta products chilled at a temperature of 4°C or less.
- 3.3 Frozen meat kofta: Meat kofta products frozen at a temperature of less than -18°C as quickly as possible.

4- Classification

Meat kofta are classified according to the total fat content as follows:

- 4.1 Low fat meat kofta: total fat content does not exceed 15% by mass.
- 4.2 Medium fat meat kofta: total fat content does not exceed 23% by mass.
- 4.3 High fat meat kofta: total fat content does not exceed 30% by mass.

5- Requirements

The following requirements shall be met in meat kofta:

- 5.1 The meat used in their processing shall be from meat of animals slaughtered in abattoirs in accordance with the GSO standard mentioned in 2.15.
- 5.2 That the meat be slaughtered according to what is mentioned in GSO standard clause 2.29.
- 5.3 It shall be prepared according to the hygienic regulations stated in the GSO standard mentioned in 2.6.
- 5.4 The ingredients used in the preparation of these products shall conform to the relevant applicable GSO standards.

- 5.5 The meat of one kind shall not be mixed with any of the other kind.
- 5.6 In preparing the product, it is prohibited to use the following organs and viscera: ears, scalp, nose, snouts (including lips and nose), mucous membranes, muscle tendons, reproductive system, lungs, udder, intestines and bladder.
- 5.7 It shall be free from rancidity, off odours and extraneous matter.
- 5.8 The final product shall have the characteristic taste and odour.
- 5.9 Temperature of the processing vicinity shall not exceed 12°C during preparation of products.
- 5.10 Total protein content in the product shall not be less than 16% by mass.
- 5.11 The percentage of meat in the product containing filling or binding agents shall not be less than 75% by mass.
- 5.12 Moisture content in the product shall not exceed 60%.
- 5.13 Salt content shall be according to the GSO standard clause 2.25.
- 5.14 The residues of veterinary drugs shall be according to the GSO standard clause 2.28.
- 5.15 Microbiological limits shall be in accordance with the GSO standard draft mentioned in item 2/20.
- 5.16 Radioactivity levels in the product shall not exceed the maximum permitted limits according to the GSO standard mentioned in 2.23.
- 5.17 Pesticide residues shall not exceed the maximum limits stated in the GSO standard mentioned in 2.17.
- 5.18 The additives to the product must comply with what is stated in GSO standard clause 2.25.
- 5.19 Oils may be used in partially or totally cooking of the product according to the GSO standard mentioned in 2.4.
- 5.20 It is permitted to use the following components in the processing of meat kofta:
 - 5.20.1 Condiments, spices and natural flavours.

- 5.20.2 Fillers: starch, flour, bread, bread crumb, sumag - in amounts not to exceed 3.5% by mass (singly or in combination).
- 5.20.3 Binders: Plant proteins, caseins, egg protein, and not to exceed 12% of the total product.
- 5.20.4 In case of using soy protein, the proportion of binders shall not exceed 6.8% of the isolate soy protein, which is equivalent to 12% of other binders.
- 5.20.5 Natural components: condiments, salt (sodium chloride), chili, glucose, dextrose, powdered milk.
- 5.21 In the case of frozen product
- 5.21.1 The final product shall be quickly frozen after cooking.
- 5.21.2 The temperature of meat used in processing of the product shall not exceed -4°C during preparation.
- 5.22 The maximum limit of contaminated elements should be according to GSO standard clause 2.23.
- 5.23 In case of imported meat kofta:
- It shall conform to all items from 5.1 to 5.22 in addition to the following:
- 5.23.1 It is prohibited to import meat kofta from a country infected with epidemic diseases according to quarantine regulations en force in the Kingdom, except after obtaining prior agreement of the authorities concerned in the Kingdom.
- 5.23.2 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, 2.29).
- 5.23.3 The imported shipment must be accompanied by an approved health certificate according to the regulations and legislation of GCC countries.

6- Sampling

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

7- Methods of Examination and Testing

7.1 Methods of examination

7.1.1 Moisture content shall be determined according to the GSO standard mentioned in 2.12.

7.1.2 Protein content shall be determined according to the GSO standard mentioned in 2.9.

7.1.3 Fat content shall be determined according to the GSO standard mentioned in 2.8.

7.1.4 Pork meat shall be detected according to the GSO standard mentioned in 2.21.

7.1.5 Lard shall be detected according to the GSO standard mentioned in 2.22.

7.1.6 Starch content shall be determined according to the GSO standard mentioned in 2.11.

7.1.7 Sodium chloride shall be determined according to the GSO standard mentioned in 2.10.

7.1.8 Ascorbic acid content shall be determined according to the GSO standard mentioned in 2.25.

7.1.9 Contaminating metallic elements shall be determined according to the GSO standard mentioned in 2.5.

7.1.10 Detection of colouring matter shall be determined according to the GSO standard mentioned in 2.7.

- 7.1.11 Nitrite content shall be determined according to the GSO standard mentioned in 2.13.
- 7.1.12 Microbiological examination shall be carried out according to the GSO standard mentioned in 2.20.
- 7.1.13 Radioactivity level shall be determined according to the GSO standard mentioned in 2.24.
- 7.1.14 Hormones and antibiotics residues shall be detected according to the GSO standard mentioned in 2.29.
- 7.1.15 Other required tests shall be carried out according to the GSO standard mentioned in item 2.3.

7.2 Tests

All necessary tests shall be carried out on the representative sample taken according to item (6) to determine its compliance with all items of this standard.

8- Packaging, Transportation and Storage

8.1 Packaging

Without prejudice to what is stated in the GSO standard mentioned in 2.26, 2.28, 2.30 and 2.31, the following shall be met in packaging: -

- 8.1.1 The packages used in packing shall be clean, hygienic and do not cause any change in the sensory characteristics of the product according to GSO standard clauses 2.26 and 2.27.
- 8.1.2 Packages shall provide the product with complete protection during transportation, storage and handling.
- 8.1.3 Product package units shall be uniform in size, shape and weight.

8.2 Transportation and Storage

Without prejudice to what is stated in the GSO standard mentioned in 2.14, the following shall be met:

- 8.2.1 Chilled uncooked product (kebab, kofta, meat balls) should be transported or stored at a temperature of $-0.5 \pm 1^{\circ}\text{C}$.

- 8.2.2 Chilled, partially cooked product should be stored at a temperature of 4°C or less.
- 8.2.3 Frozen, partially cooked product shall be stored at a temperature not exceeding -18°C
- 8.2.4 The shelf-life of the product shall be as specified in GSO standard clause 2.16 and 2.21.

9- Labelling

Without prejudice to what is stated in the GSO standard mentioned in 2.1, 2.16 and 2.21, the following information shall be declared on the label of the product:

- 9.1 The word “partially cooked” shall follow the name of the product (koftha meat), when the product is partially cooked.
- 9.2 To state the type of meat and classify the product according to the fat content as stated in clause (4).
- 9.3 Temperature of transportation and storage.
- 9.4 Number of product units inside the package shall be declared.

Technical Terms

Meat Kofta	كفتة اللحم
Mix Coating	عجينة الخليط
Rusk	بقسماط

References

**Food Standards and Labeling " United States Department of Agriculture
.2005" Policy Book**

**[https://www.fsis.usda.gov/sites/default/files/import/Labeling-Policy-
Book.pdf](https://www.fsis.usda.gov/sites/default/files/import/Labeling-Policy-Book.pdf)**