

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

مشروع مواصفة نهائي
Final Draft of Standard FDS

إعداد اللجنة الفنية الخليجية رقم 05 TC

Prepared by GSO Technical Committee No. TC 05

GSO 05 /FDS/1992:2022
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الزبدة
Butter

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

هذه الوثيقة مشروع لمواصفة قياسية /لائحة فنية خليجية تم توزيعها لإبداء الملحوظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية/لائحة فنية خليجية إلا بعد اعتمادها من الهيئة.

تقديم

ل الأعضاء، ومن مهام الهيئة إعداد المواصفات القياسية واللوائح الفنية الخليجية بواسطة لجان فنية متخصصة.

قرر (المجلس الفني ل/مجلس إدارة) هيئة التقييس لدول مجلس التعاون لدول الخليج العربية في اجتماعه رقم () الذي عقد بتاريخ / / هـ ، الموافق / / م اعتماد تحديث اللائحة الفنية الخليجية (الزبدة) باللغتين العربية والإنجليزية ضمن برنامج عمل (اللجنة الفنية الخليجية لمواصفات المنتجات الغذائية والزراعية) رقم TC05 المدرجة في خطة (دولة الكويت). ويعتبر النص الانجليزي هو المرجع الأساس في حال وجود اختلاف بين النصين. على أن تلغى اللائحة الفنية رقم (GSO 1992/2013) وتحل محلها.

BUTTER**1- SCOPE:**

This Standard is concerned with butter intended for direct consumption or for further processing.

2- COMPLEMENTARY STANDARDS:

- 2.1 GSO 9 "Labeling of prepackaged foods".
- 2.2 GSO 20" Methods for the determination of contaminating metallic elements in food stuffs".
- 2.3 GSO 21 "Hygienic regulations for food plants and their personnel".
- 2.4 GSO 22" Methods of test for coloring matters used in food stuffs".
- 2.5 GSO 150-1 "Expiration dates for food products - Part 1: Mandatory expiration dates".
- 2.6 GSO150-2 "Expiration dates for food products - Part 2: Voluntary expiration dates
- 2.7 GSO 168" Conditions of storage facilities for dry and canned food stuffs".
- 2.8 GSO 323" General requirements for transportation and storage of chilled and frozen foods".
- 2.9 GSO 332 " Methods of test for cow milk cream. buttes and chee (saman)".
- 2.10 GSO 382 " Maximum limits of pesticide residues in agricultural and food products".
- 2.11 GSO 569 "Methods for sampling milk and milk products".
- 2.12 GSO 839" Food packages- Part 1: General requirements".

- 2.13 GSO 193" General Standard for contaminants and toxins in food and feed”.
- 2.14 GSO 998" Methods of the detection of permissible radionuclides limits in food- Part 1: Gamma spectrometry analysis: A-C_s 134, 137”.
- 2.15 GSO 1016 “Microbiology criteria of food products”.
- 2.16 GSO 1694" General rules for food hygiene”.
- 2.17 GSO 2500 "Additives Permitted for use in food stuffs"
- 2.18 GSO/CAC 229" Analysis of pesticide residues: Recommended methods”.
- 2.19 GSO 2481 "Maximum residues limits (Mrls) of veterinary drugs in food”.
- 2.20 GSO 2214 "Code of hygienic practice for milk and milk products ”.
- 2.21 GSO 2276 “Detection of lard in food ”.
- 2.22 GSO 2483 "Partially hydrogenated oils/fats”.
- 2.23 GSO 1843 "Food Grade Salt" .
- 2.24 GSO 2333 “Requirements for nutrition and health claim in the food”
- 2.25 GSO 2055-1 “HALAL FOOD - Part 1 : General Requirements”
- 2.26 GSO 2233” Requirements of nutritional labeling”.
- 2.27 GSO 2612 “Guidelines for salt target in food”.

3- DEFINITIONS:

- 3.1 Butter: Milk product rich in fat and exclusively derived from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil, and preparation with mechanical or manual methods or both.

4- REQUIREMENTS

The following requirements shall be met in butter:

- 4.1 The product shall be completely free from pig products or its derivatives and all the contradicts Islamic law.
- 4.2 The product shall be produced in plants conforming to Gulf Standards stated in Items (2.3, 2.15, 2,19).
- 4.3 The product shall meet the distinctive natural sensory qualities of the product in terms of shape, color, flavor, and homogeneous texture and is free of weaving, smell, and exotic taste.
- 4.4 The product shall be free of exotic substances, impurities, apparent mold, living and dead insects of all kinds and all its phases and parts.
- 4.5 The product shall be free of oils and other plant and animal fats (other than milk fat) and in conformity with the standard specifications in the item (2.22).
- 4.6 It is prohibited to carry out any renovation processes for the butter after appearance the spoilage signs on it.
- 4.7 The product shall be free from hydrogenated and non-hydrogenated vegetable oils.
- 4.8 Milk fat content shall not be less than 80% m/m.
- 4.9 Milk solids non-fat ratio shall not be more than 2% m/m.
- 4.10 Maximum water content shall not exceed than 16% m/m.
- 4.11 Table salt not exceeding 3% can be added in salted butter.
- 4.12 Food additives can be added according in accordance to Gulf Standard stated in Item (2.17).

- 4.13 The product shall comply with microbiological criteria stated in (2.15). The product should be completely free of pathogenic bacteria.
- 4.14 The maximum residue limits for veterinary drugs in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.19).
- 4.15 Pesticide residues in the product shall not exceed the limits mentioned in Gulf Standard stated in UAE.S MRL1: 2019 Maximum Residue Limits (MRLs) for Pesticides in agricultural and food products.
- 4.16 Limits of radiation in the milk shall be in accordance with GSO mentioned in item 2.14.

5- SAMPLING:

Samples shall be taken according to Gulf Standard stated in Item (2.11).

6- TEST METHODS:

- 6.1 Tests shall be carried out on the representative sample taken according to Item (5) according to Gulf Standards stated in Items (2.2, 2.4, 2.8, 2.13, 2.18).
- 6.2 Tests shall be carried out on the sample drawn according to Item (5) to determine its compliance with all the Items of this Standard.

7- PACKAGING, TRANSPORTATION AND STORAGE:

During packing, transportation, and storage the following shall be observed:

- 7.1 Containers shall be made of hygienic, clean, non-toxic, or harmful materials which are impermeable to light. Containers shall not cause any change to the properties of the product and comply to what mentioned in Gulf Standard stated in Item (2.12).

- 7.2 The product shall be packed in such a way as to prevent any contamination.
- 7.3 Transportation, distribution and storage shall be according to hygienic methods which do not affect the qualities of the product and according to the requirements mentioned in Gulf Standards stated in Items (2.7, 2.8), and at a temperature not more than (5°C) for chilled butter or (-18°C) for frozen butter, and no more than 25°C for canned butter.

8- LABELLING:

Without violation to the requirements mentioned in Gulf Standards stated in Items (2.1, 2.5), the following information shall be labeled on each product container:

- 8.1 Name of the product (butter) with a suitable qualification shall be used for butter with more than 95% fat.
- 8.2 Type of butter (salted or non-salted).
- 8.3 The source of the butter (cow – goat) should be labeled.
- 8.4 For labeling of non- retail containers; the following shall be appearing on the container or in accompanying documents: the name of the product, lot identification, and the name and address of the manufacturer or packer, provided that such a mark is clearly identifiable with the accompanying documents.
- 8.5 Declaration of milkfat content:
- If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either

8.5.1 as a percentage by mass.

8.5.2 in grams per serving as quantified in the label provided that the number of servings is stated.

9. Permitted ingredients:

9.1 Salt (sodium chloride).

9.2 Starter cultures of harmless lactic acid and/or flavor producing bacteria.

9.3 Potable water.

المصطلحات الفنية

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|--------------------|-------|--------------|
| Veterinary drugs | | أدوية بيطرية |
| Emulsion | | مستحلب |
| Contaminant | | ملوث |
| Renovation process | | عملية تجديد |
| Chilled butter | | زبدة مبردة |
| Frozen butter | | زبدة مجمدة |

References

Codex Alimentarius Commission
CAC 279/1971

CXS 279/2018

Revision 1999 Amendment 2010

Butter

المراجع

لجنة دستور الأغذية
مواصفة رقم 279/1971

تحديث 1999 تعديل
2010
الزبدة