

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

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الفاكهة والخضر ومنتجاتهما - الخضروات المشكلة المجمدة
Fruit and Vegetable Products - Frozen Mixed Vegetables

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Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards/ Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.(5) "Gulf technical committee for sector Standards of Foods and Agricultural products" has prepared the Gulf Standard for "Fruits and vegetables and their products- Frozen Mixed Vegetables". The draft Standard has been prepared by State of Qatar.

This Standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No. (), held on / / H, / / G.

Fruit and Vegetable Products - Frozen Mixed Vegetables

1. Scope:

This standard is concerned with mixed frozen vegetables which are prepared for immediate consumption after appropriate manufacturing processes before subjected to fast freezing process.

2. Complementary Standards:

- 2.1. GSO 21 "Hygienic regulations for food plants and their personnel".
- 2.2. GSO 1016 "Microbiological criteria for foods – Part 1".
- 2.3. GSO 382 "Maximum limits of pesticide residues in agricultural and food products – Part 1".
- 2.4. GSO 383 "Maximum limits of pesticide residues in agricultural and food products – Part 2".
- 2.5. GSO 988 "Limits of radioactivity levels permitted in food stuff Part –1".
- 2.6. GSO 839 "Food packages –Part 1: general requirements
- 2.7. GSO 1863 "Food packages –Part 2: plastic package - general requirements".
- 2.8. GSO 1287 "Methods of sampling of pre-packaged fruit and vegetable products".
- 2.9. GSO 177 "Methods of physical and chemical test of canned vegetables".
- 2.10. GSO 244 "Methods of test for vegetables, fruits and their products, first part: organoleptic examination, determination of net weight and drained weight, determination of apparent viscosity, determination of head-space, determination of extraneous matter and defective fruits".
- 2.11. GSO CAC 229 "Analysis of pesticide residues: recommended methods".
- 2.12. GSO 20 "Methods for the determination of contaminating metallic elements in foodstuffs".
- 2.13. GSO 998 "Method for determination of detection of permissible radionuclides limits in food Part 1: gamma spectrometry analysis A – Cs – 134, Cs – 137".
- 2.14. GSO 323 "General requirements for transportation and storage of chilled and frozen foods".
- 2.15. GSO 9 "Labelling of pre-packaged foods".
- 2.16. GSO 150 "Expiration periods of food products".
- 2.17. GSO/CAC 193" General Standard for contaminants and toxins in food and feed".

3. DEFINITIONS

- 3.1. Frozen Mixed Vegetables: A product prepared from a mixture of three or more types of fresh or frozen or dry washed clean and sound vegetables, prepared via appropriate manufacturing processes and subjected to quick freezing process to reach a temperature of -18°C .
- 3.2. Major blemish: Insect or pathological damage affecting an area greater than 6 mm diameter circle or blemished by other means to a degree which greatly detracts the product from its appearance.
- 3.3. Minor blemish: Insect or pathological damage affecting an area of 3-6 mm diameter circle or blemished by other means to a degree which noticeably detracts the product from its appearance.
- 3.4. Mechanical damage: A unit which is split in two parts or crushed to an extent that the appearance is seriously affected.
- 3.5. Misshapen: Units showing branching, twisting or other forms of distortion which detract seriously from the appearance of the products.

4. Requirements:

The following requirements shall be met in the final product:

- 4.1. Shall be prepared in hygienic conditions according to the GSO standard mentioned in Item (2.1).
- 4.2. Raw materials used in the final product should be complying with their relevant Gulf Standards.
- 4.3. Each vegetable component shall retain its physical properties, be homogenous in size.
- 4.4. Shall have a normal taste and flavor and free from any foreign taste or odor.
- 4.5. Shall be reasonably tender; uniform in texture and ripeness.
- 4.6. Shall be free from impurities and foreign materials, and all the stages of insect life cycle.
- 4.7. The proportion of each single vegetable ingredient shall not be less than 25 % of the total weight.
- 4.8. Shall be free from any added preservatives or artificial colors.
- 4.9. Microbiological limits shall not exceed the limits given in Gulf Standard mentioned in Item (2.2).

- 4.10. Contaminating metallic elements limit shall not exceed the limits given in Gulf Standard mentioned in Item (2.17).
- 4.11. Pesticide residues shall not exceed the limits given in Gulf Standards mentioned in Items (2.3, 2.4).
- 4.12. Radiation levels shall not exceed the limits given in Gulf Standard mentioned in Item (2.5).

5. Packaging:

Without prejudice to what is stated in Gulf Standards mentioned in Items (2.6, 2.7) the following requirements shall be met in each package:

- 5.1. Shall be suitable; maintain the sensory characteristics of the product and its quality as well as prevent any contamination which may occur to the product that affect its properties and suitability for human consumption.
- 5.2. Shall be hermetically sealed, free from any physical defects which may lead to any change in physical properties of the products during manufacturing, storage and handling processes.

6. Sampling:

Sampling shall be taken according to Gulf Standard mentioned in Item (2.8).

7. Methods of test:

Methods of test shall be carried out in accordance with the Gulf Standards stated in Items (2.9, 2.10, 2.11, 2.12, and 2.13).

8. Transportation and storage:

Without prejudice to the provisions of the Gulf standard mentioned in Item (2.14); the temperature of the product shall not exceed (-18° C) during transportation and storage, and the stores shall be well ventilated and away from heat sources and pollution.

9. Labeling:

Without prejudice to the provisions of the Gulf Standards mentioned in Items (2.15, 2.16); the following information shall be declared on the product:

- 9.1. Product type.
- 9.2. Ingredients.
- 9.3. Method of preparing the product for consumption (cooking method).
- 9.4. Nutritional value.
- 9.5. The phrase "store at (-18° C).
- 9.6. Date of packaging and expiration date.