

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

مشروع نهائي

GSO 05 FDS 1328 / 2015

اللحوم المجهزة — سجق الدواجن (النقانق)
PREPARED MEAT — POULTRY SAUSAGE

إعداد

اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملحوظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

ICS: 67.120.10

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 " اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية " بتحديث المواصفة القياسية الخليجية رقم 1328 : اللحوم المجهزة - سجق الدواجن (نقانق)، وقامت (دولة الإمارات العربية المتحدة) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كلائحة فنية خليجية في اجتماع مجلس إدارة الهيئة رقم () ، الذي عقد بتاريخ هـ ، الموافق / / م على أن تلغى المواصفة رقم (2002/1328) وتحل محلها.

PREPARED MEAT — POULTRY SAUSAGE**1. SCOPE AND FIELD OF APPLICATION**

This standard is concerned with chilled or frozen (cooked and uncooked), smoked or unsmoked poultry meat sausages and does not include dried or canned sausages.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9: Labelling of Prepackaged Foods.
- 2.2 GSO 592: Methods of Sampling for Meat and Meat Products.
- 2.3 GSO 1882: Methods for Physical and Chemical Analysis of Meat and Meat Products.
- 2.4 GSO 986: Frozen Chickens.
- 2.5 GSO 20: Methods for the Determination of Contaminating Metallic Elements in Foodstuffs.
- 2.6 GSO 21: Hygienic Regulations for Food Plants and Their Personnel.
- 2.7 GSO 22: Method for Test for Colouring Matter Used in Foodstuffs.
- 2.8 GSO ISO 1443: Meat and Meat Products – Determination of Total Fat Content.
- 2.9 GSO ISO 5553: Meat and Meat Products – Determination of Polyphosphates.
- 2.10 GSO ISO 937: Meat and Meat Products – Determination of Nitrogen Content.
- 2.11 GSO 88: Meat and Meat Products – Determination of Chloride Content.
- 2.12 GSO CAC/MRL 2: Maximum residue limits for veterinary drugs in foods.
- 2.13 GSO 91: Meat and Meat Products - Determination of Moisture Content.
- 2.14 GSO ISO 2918: Meat and Meat Products – Determination of Nitrite Content.
- 2.15 GSO 322: Chilled Chicken”.
- 2.16 GSO 323: General Requirements for Transportation and Storage of Chilled and Frozen Foods.
- 2.17 GSO 993: Animal Slaughtering Requirements According to Islamic Law.

- 2.18 GSO 149: Unbottled Drinking Water.
- 2.19 GSO 384: Ice for Human Consumption.
- 2.20 GSO 707: Flavoring Permitted for Use in Foodstuffs.
- 2.21 GSO 795: Methods for Detection of Antioxidants Permitted for Use in Foodstuffs.
- 2.22 GSO 1389: Chilled and Frozen Poultry and Rabbits.
- 2.23 GSO 655: Method of microbiological examination for meat, fish, and shell fish.
- 2.24 GSO 1016: Microbiological Criteria for Foods - Part 1.
- 2.25 GSO 382, 383: Maximum allowable limits of pesticides residue in agricultural and food products – 1st and 2nd parts.
- 2.26 GSO 150-1: Expiration dates for food products- part 1: Mandatory Expiration dates.
- 2.27 GSO/CAC 193: General Standard for Contaminants and Toxins in Food and Feed.
- 2.28 GSO 839: Food Packages - Part I - General Requirements.
- 2.29 GSO 2276: Detection of Pork Lard in Foods.
- 2.30 GSO 998: Methods of Detection of Limits of Radiation Level Permitted in Foodstuffs.
- 2.31 GSO 1694: General principles of food hygiene.
- 2.32 GSO 1863: Food Packages - Part II - Plastic Packages - General Requirements.
- 2.33 Gulf standard which the GSO will be approved concerning with:
 - 2.33.1 Methods for Detection of Maximum Limits of veterinary drugs in Foodstuffs.
 - 2.33.2 Methods for Detection of Maximum Limits of Pesticides in Foodstuffs.
 - 2.33.3 Additives Permitted for use in Foodstuffs.
- 2.34 GSO 150-2: Expiration Dates of Food Products - Part 2: Voluntary Expiration Dates.
- 2.35 GSO 2233: Requirements of nutritional labeling.
- 2.36 GSO R 87: Quantity of Product in Packages.
- 2.37 GSO CAC GL 1: General Guidelines on Claims.
- 2.38 GSO 2055-1: General Requirements for Halal Food.
- 2.39 GSO 2333: Requirements for nutrition and health claim in the food.

3. DEFINITIONS**3.1 Poultry sausage**

A product prepared from one or more of chilled or frozen boneless poultry meat which has been minced and mixed with spices and other permitted ingredients, and which is stuffed in natural or artificial casings with differed shapes.

3.1.1 Chilled poultry sausage

Sausage as in (3.1) which is stored cooled at (4.4°C or below) .

3.1.2 Frozen poultry sausage

Sausage as in (3.1) which is frozen at not less than -35°C so that its temperature at thermal center reaches to -18°C at the lowest possible time from entering the freezing room.

3.1.3 Cooked poultry sausage

Sausage as in (3.1) which is thermally treated for sufficient temperature and time then maintained at chilled or frozen state.

3.1.4 Smoked poultry sausage

Sausage as in (3.1) which is chilled or frozen or cooked after it has been treated by one of the smoking methods to give the desirable colour and flavour.

3.2 Deboned poultry meat

Meat prepared by separation, manually or mechanically, of the skeletal bones and cartilage from the muscles of the carcass.

3.3 Natural casing:

Viscera of slaughtered animals according to Islamic Shareah rituals (2.17) which are cleaned, fat removed with proper purgation to be fit for human consumption

3.4 Artificial casings

Clean safe casings produced from materials fit for human consumption or from materials incapable of causing any harm against health and are removed before consumption.

3.5 Foreign material:

Any material which is not out of the product or its inputs.

3.6 Poultry:

Any birds such as chickens, turkeys, ducks, geese, pigeons, and guinea quail.

4. REQUIREMENTS**4.1 General requirements**

The following requirements shall be met in poultry sausage:

- 4.1.1 Meat which is used in processing the product shall be driven from poultry slaughtered in an abattoir according to the GSO standard mentioned in 2.17.
- 4.1.2 Meat which is used in processing the product shall be in compliance with the GSO standards mentioned in 2.4, 2.15 and 2.22.
- 4.1.3 The product shall be prepared according to the hygienic requirements stated in the GSO standard mentioned in 2.6 and 2.31.
- 4.1.4 All non meat ingredients used in the product preparation shall be in compliance with their relevant GSO standards.
- 4.1.5 The product should be completely free from whatever violates the Provisions of the Islamic Sharia, without any contradiction with the Gulf Standard set forth in Item (2.38).
- 4.1.6 The product shall be free from foreign materials, impurities and any undesirable smell or flavor
- 4.1.7 Not to add to the product any of the organs or the internal viscera of poultry such as liver, heart, gizzard as well as other organs such as the neck, legs, skin, bones, cartilage and intestines.
- 4.1.8 The total fat content in the finished product shall not exceed 15% by mass.
- 4.1.9 Frozen poultry meat used in product preparation shall be ground at temperature not exceeding -4° C.
- 4.1.10 The total calcium content (on dry basis) shall not exceed 1.0 % by mass.
- 4.1.11 The ratio of insoluble ash in acid shall not exceed 1.5% by mass.
- 4.1.12 Not to exceed the weight ratio (w / w) of table salt to 3%.
- 4.1.13 Subject to the provisions mentioned in the standard item 2.27. The heavy metals in poultry sausage should not exceed the following values (p.p.m):

Mercury	0.2
Arsenic	0.02
Lead	0.1
Cadmium	0.05

- 4.1.14 Microbiological limits of the product shall comply with the GSO standard mentioned in item 2.24.
- 4.1.15 Pesticide residue content shall not be more than the limits permitted according to the GSO standard mentioned in 2.25.
- 4.1.16 Radiation level content shall not be more than limits permitted according to the GSO standard mentioned in 2.27.
- 4.1.17 Shall not exceed the maximum permitted limits of residues of veterinary medicines according to the GSO standard mentioned in 2.12.
- 4.1.18 Without prejudice to the provisions mentioned in 4.1.20.4 The product shall be free from artificial coloring agents.
- 4.1.19 In poultry sausage, the following basic ingredients shall be met:
 - 4.1.19.1 Poultry meat shall not be less than 85% of the product final weight.
 - 4.1.19.2 Natural spices and seasoning added according to GMP, natural flavors added in accordance with the GSO standard mentioned in 2.20.
 - 4.1.19.3 Water and ice used in manufacturing shall conform to the requirements of the GSO standard mentioned in 2.18 and 2.19.
- 4.1.20 It is allowed in poultry sausage using one or more of the following optional components so that its percentage not more than a total of 15% of the final product weight:
 - 4.1.20.1 Fillers Such as: Wheat rusk, potato starch, rice starch, ground rice, bread, biscuits, maize flour. The added fillers shall not exceed 3.5% by mass, individually or in combination.
 - 4.1.20.2 Binders Such as: Skimmed milk powder, casienate, whey powder, egg protein, wheat gluten, soy proteins. The total added binders shall not exceed 3.5% by mass, individually or in combination.
 - 4.1.20.3 Natural carbohydrate sweeteners Such as: Sugar, dextrose and Glucose syrup.
 - 4.1.20.4 Allows the addition of food additives and the proportions determined by the items relating to the product in accordance with the GSO standard mentioned in 2.33.3.
 - 4.1.20.5 Smoking natural solutions can be added in accordance with good manufacturing practices.
 - 4.1.20.6 Any added additives containing oil or fats shall be from the same type of animal used for manufacturing the product.
- 4.2 In the uncooked poultry sausage, the following requirements shall be met in addition to what has been mentioned in item 4.1:
 - 4.2.1 Product shall be prepared from chicken meat only.

- 4.2.2 The total protein content shall not be less than 12 % by mass.
- 4.2.3 The total moisture content shall not exceed four times the protein content $\pm 3\%$.
- 4.3 In Cooked and smoked poultry sausage the following requirements shall be met in addition to what has been mentioned in 4.1 and 4.2.1:
 - 4.3.1 The total protein content shall not be less than 15% by mass.
 - 4.3.2 The total moisture content shall not be more than four times the protein content $\pm 10\%$.
- 4.4 For imported poultry sausage, all requirements stated in item 4 shall be met in addition to the following:
 - 4.4.1 It is forbidden to import poultry sausage from any country where there are epidemic diseases as defined in the quarantine rules of the GCC and the Republic of Yemen.
 - 4.4.2 That the imported consignment be accompanied by a health certificate accredited and certified by the embassies of the GCC and the Republic of Yemen or those acting on its behalf to prove the date of slaughter and type of animal, as it describes the sound and free from infectious diseases and are valid for human consumption.
 - 4.4.3 The imported lot shall be accompanied with a certificate approved and ratified by the embassies of the GCC and the Republic of Yemen or those acting on its behalf, indicating the country from which the product is imported.
 - 4.4.4 The imported consignment should be accompanied by a certified Halal certificate according to regulations and legislation in force in the Gulf Cooperation Council (GCC) and the Republic of Yemen.
- 4.5 The quantity of the product in the package should be conformable to the requirements mentioned in the Gulf Standard set forth in Item (2.36).

5. SAMPLING

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

6. METHODS OF INSPECTION AND TESTS

6.1 Methods of Inspection

- 6.1.1 Total fat content shall be determined according to the GSO standard mentioned in 2.8.
- 6.1.2 Total protein content shall be determined according to the GSO standard mentioned in 2.10.
- 6.1.3 Sodium chloride shall be determined according to the GSO standard mentioned in 2.11.

- 6.1.4 Phosphate shall be determined according to the GSO standard mentioned in 2.9.
- 6.1.5 Moisture content shall be determined according to the GSO standard mentioned in 2.13.
- 6.1.6 Nitrite content shall be determined according to the GSO standard mentioned in 2.14.
- 6.1.7 Pork shall be detected according to the GSO standard mentioned in 2.29.
- 6.1.8 Microbiological examination shall be carried out according to the GSO standard mentioned in 2.23.
- 6.1.9 Contaminating metallic elements shall be determined according to the GSO standard mentioned in item 2.5
- 6.1.10 Detection of limits of radioactivity levels shall be determined according to the GSO standard mentioned in 2.30.
- 6.1.11 Detection of residues of veterinary medicines in accordance with. GSO standard mentioned in 2.34.1.
- 6.1.12 Detection of limits of pesticides levels shall be determined according to the GSO standard mentioned in 2.34.2.
- 6.1.13 Detection of colouring agents shall be carried out according to the GSO standard mentioned in 2.7.
- 6.1.14 Detection of antioxidants shall be determined according to the GSO standard mentioned in 2.21.
- 6.1.15 Physical and chemical tests shall be carried out in accordance to the GSO standard mentioned in 2.3.

6.2 Tests:

All required tests shall be carried out on the representative samples taken according to item (5) of this standard to determine its compliance with this standard.

7. PACKAGING, TRANSPORTATION AND STORAGE

7.1 Packaging

Without prejudice to the provisions of the GSO standard mentioned in 2.28 and 2.32, the following shall be met during packaging:

- 7.1.1 The packages used in packing shall be clean, non- opaque, hygienic, made of suitable material which would not affect the product quality and wholesomeness and would not cause contamination during transportation, handling and storage.
- 7.1.2 Products shall be well packed and free of air pockets.
- 7.1.3 The product units in each package shall be identical in the shape, size and weight.

7.2 Transportation and storage

Without prejudice to the provisions of the GSO standard mentioned in 2.16, the following shall be met during transportation and storing of the product.

7.2.1 Transportation shall be carried out by suitable means which have not been previously used in transportation of poisonous or deleterious substances.

7.2.2 Transportation and storage shall be carried out by means which protect the product from mechanical damage and spoilage

7.2.3 Chilled uncooked sausage, Chilled Cooked sausage, Chilled Cooked sausage vacuum packaged shall be stored at (4.4°C or below).

7.2.4 Cooked, frozen sausage shall be stored at -18°C

7.2.5 Without prejudice to the provisions of the GSO standard mentioned in 8/5, the shelf-life of product shall not exceed the shelf-life of the meat made from.

8. LABELLING

Without prejudice to the provisions of the GSO standard mentioned in 2.1, 2.39, 2.37 the following information shall be declared on the label:

8.1 Name of the product and its status (cooked, smoked, chilled, frozen ... according to its status).

8.2 Kind of poultry meat used.

8.3 Instructions of use, storage, and transportation

8.4 In case of artificial casing which is uneatable (as in 3.4), a statement declaring that should be mentioned on the label.

8.5 Shelf life in accordance to what is contained in the standard mentioned item (2.26) and (2.34).

8.6 Nutritional labeling in accordance to what is contained in the standard mentioned item (2.35).

References:

- Syrian Standard 2721: sausages.
- Jordan Standard 816: Meat and meat products - sausage products.
- Indian Standard 13400: poultry sausage - Specifications.
- New Zealand guide specification 2.2.1: meat and meat products.