

**GCC STANDARDIZATION ORGANIZATION (GSO)**

Draft Standard

**GSO 5/ FDS ...../2011**

**Juices with milk**

Prepared By

GSO Technical Committee No. 5 for standards of food and agriculture products

This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO Board Of Directors.

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**Foreword**

Standardization Organization for GCC (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 (TCs ). Standards / Technical regulation through specialized technical committees

technical committee for "Gulf GSO through the technical program of committee TC NO.5 standards of food and agricultural products" has updating Gulf Standard 474/1994 " Sultanate FLAVOURED YOGHURT " issued by GSO. The Draft standard has been prepared by of Oman.

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

## Juices with milk

### 1. SCOPE

This standard is concerned Juices with milk

### 2. COMPLIMENTARY REFERENCES

2.1	GSO 9	Labeling of Prepackaged Foodstuffs
2.2	GSO 10	Milk Powder
2.3	GSO 984	PASTEURIZED MILK
2.4	GSO 985	STERILIZED MILK
2.5	GSO 570	physical and chemical analysis of liquid milk.
2.6	GSO 571	methods of the microbiological examination of liquid milk.
2.7	GSO 21	Hygienic Regulations for Food Plants and Their Personnel.
2.8	GSO ....	sanitary requirements for the milking barn (Parlour), dairy plant and collection station for raw milk.
2.9	GSO 22	. Methods of Test for Colouring Matter Used in Foodstuffs.
2.10	GSO 150	Expiration Period for Food Products Part 1
2.11	GSO 174	Raw Milk
2.12	GSO 323	General Requirements for Transportation and Storage of Chilled and Frozen Foods
2.13	GSO 382	Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 1.
2.14	GSO 383	Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 2.
2.15	GSO 569	Methods for Sampling Milk and Milk Products.
2.16	GSO 678	Methods of Test for Fermented Milk

2.17	GSO 707	<b>Flavourings Permitted for use in Foodstuffs</b>
2.18	GSO 839	<b>Food Packages Part 1: General Requirements.</b>
2.19	GSO 841	<b>Maximum Limits of Mycotoxins Permitted In Food and Animal Feeds - Aflatoxins</b>
2.20	GSO 988	<b>Limits of Radioactivity Levels Permitted In Foodstuffs – part 1</b>
2.21	GSO 995	<b>Sweeteners Permitted for Use in Food Products</b>
2.22	GSO 998	<b>Methods for Detection of Permissible Radionuclides Limits in Food part 1: GAMMA Spectrometry Analysis A – Cs – 134, Cs – 137</b>
2.23	GSO 1016	<b>Microbiological Criteria in Foodstuffs-Part I</b>
2.24	GSO 149	<b>Unbottled Drinking Water</b>
2.25	GSO 1862	<b>Food packages - Part 2: Plastic package – General Requirements</b>
2.26	GSO 1102	<b>MILK PAPERBOARD CONTAINERS</b>
2.27	GSO	<b>Maximum Limits for Hormones and antibiotics residues in Foodstuffs</b>

### 3. DEFINITIONS

#### 3.1 Juices with milk

Raw or recombined milk fermented or not fermented with fruit juice or concentrated fruits. Stabilizer and emulsifiers, sugar and natural sweeteners may be added the drink should be homogenized and it must be heat treated with at least pasteurized temperature or equivalent treatment.

### 4. DESCRIPTION

The following requirements shall be met in Juices with milk:

- 4.1 The raw material used in manufacturing of Juices with milk shall comply with the relevant GSO.
- 4.2 Produced from raw milk or recombined milk from concentrated milk or powder (whole, low, skimmed) and butter or cream or any other sources of milk fat.
- 4.3 It shall be free from peps products and their derivatives
- 4.4 The product must be homogenous.
- 4.5 The fruits juice or concentrated fruit used in the product must be natural.
- 4.6 The fruits juice in final products must be at least 30% .
- 4.7 The products must be free from preservative materials

- 4.8 the addition of natural flavors and natural colors is allowed only
- 4.9 Stabilizers and emulsifiers within the maximum permitted limits as shown in Table (1).

**Table (1): Permitted stabilizers and emulsifiers and their rations:**

EEC No.	Stabilized and Emulsifiers	Maximum level ppm (mg/kg)
406	Agar-agar	500 ppm singly or in combination
407	Arabic gum	
141	Carrageen	
408	Furcellan	
412	Guar gum	
410	Locust (carobs) bean gum	
405	Propylene glycol alginate	
466	Sodium carboxymethyl cellulose (cellulose gum)	
401-404	Sodium, potassium, Calcium and ammonium alginates	
415	Xanthenes gum	
471	Mono and dieglycerides of fatty acid	
440	Pectin	
–	Starch and Modied starches	
471	Lecithin	

- 4.10 The addition of the following vitamins is recommended with the minimum of:
- vit. (A)        2000 IU/L
- vit. (D)        400 IU/L
- 4.11 The hygienic requirements and rules in GSO mentioned in item 2.7. and 2.8 shall be observed.
- 4.12 It shall be free from impurities extraneous matter.
- 4.13 Hormones and antibiotics residues in the products shall meet the requirements mentioned in item 2.27.
- 4.14 It shall be free from food poisoning microbes and any other pathogenic microbes.
- 4.15 The microbiological criteria of micro-organisms in Juices with milk shall be in accordance as with the GSO mentioned in item 2.23.
- 4.16 The radiation limits shall comply with the GSO as mentioned in item 2.20.
- 4.17 Pesticides residues in the product shall comply with GSO mentioned in 2.13 and 2.14.

4.18 Mycotoxins in the products shall comply with GSO mentioned in item.2.19

## **5. SAMPLING**

Samples shall be taken according to GSO mentioned in item 2.15.

## **6. METHODS OF TEST**

Test shall be carried out in accordance with the GSO mentioned in item 2.5 , 2.6 , 2.9 , 2.16 and 2.22.

## **7. PACKAGING**

The product shall be packed in suitable hygienic, airtight containers in such away as to prevent its contamination and shall comply with the GSO mentioned in item 2.18, 2.25 and 2.26.

## **8. TRANSPORTAION AND STORAGE**

Without prejudice to that stated in the GSO in item 2.12 the products shall be transported and stored at temperature not exceeding 5°C for pasteurized products and 25°C for ultrahigh temperature treated products and shall not **to be subjected to direct sunlight or freezing.**

## **. LABELLING**

Without prejudice to the provision of GSO mentioned in item 2.1 and 2.10. The following information shall be declared on the product containers:

- 9.1 The percentage and type of milk used for processing (fresh milk, powder milk). and the type of animal source of milk
- 9.2 The percentage of fruits juice and type of fruits used in the drink.
- 9.3 Fat percentage,
- 9.4 Production and expiry dates accordance with item 2.11
- 9.5 Type of heat treatment
- 9.6 natural flavors and natural colors

**RREFERECNES**

1. Saudi Standard ...../2005 Pasteurized milk.
2. Egypt Standard 1633/1987 Sterilized and fermented dairy drinking.
3. Saudi Standard 1472/..... Long live milk.