

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية

GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع نهائى

GSO 5/FDS...../2009

الشأى المنكه (المعطر)

Flavoured (Scented) tea

إعداد:

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لأبداء الرأى والملاحظات بشأنها ، لذلك فأنها عرضة للتغيير

والتبديل ، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد إعتماها من مجلس إدارة الهيئة الخليجية.

Flavoured (Scented) tea

1- Scope and field of application:

This Gulf Standard is concerned with flavoured (scented) tea with its types: black tea- green tea- instant tea in powder form or after preparation.

2- Complementary standards:

- 2.1 GSO (9): Labelling of pre-packaged foodstuffs.
- 2.2 GSO (21): Hygienic regulations of food plants and their personnel.
- 2.3 GSO (150): Expiration periods of food products.
- 2.4 GSO (382): Maximum limits for pesticides residues in agricultural and food products- Part 1.
- 2.5 GSO (458): Wrapping paper and paper bags.
- 2.6 GSO (671): Methods of test and examination of tea.
- 2.7 GSO (839): Food packages- Part 1: General requirements.
- 2.8 GSO (978): Tea.
- 2.9 GSO (988): Limits of radioactivity levels in food stuffs- Part 1.
- 2.10 GSO (1016): Microbiological criteria for food stuffs – Part 1.
- 2.11 GSO/CAC (192): General standard for food additives.
- 2.12 GSO/CAC (193): General standard for contaminants and toxins in foods.

3- Definitions:

In addition to the definitions mentioned in Gulf standard stated in item (2.8), the following definition shall be used:

Flavoured (scented) tea: Food product produced from black tea, green tea or instant tea of varieties of the species *Camellia Sinensis*, flavoured (scented) with any aromatic vegetable parts (such as mint- jasmine-lemon-orange...etc) or its extracts or with flavoured agents and other permissible additives.

4- Requirements:

4.1 Requirements of the product in powder form:

The following requirements shall be met in the product:

4.1.1 Tea used in the production shall be complying with Gulf standard mentioned in item (2.8).

4.1.2 The production shall be carried out according to hygienic requirements mentioned in Gulf Standard stated in item (2.2).

4.1.3 Aromatic vegetable parts used in the production shall be produced from plants complying with Gulf standards specific to each.

4.1.4 Additives used in the production as flavoured agents shall be comply to Gulf standard stated in item (2.12).

4.1.5 The product shall be kept with the flavour distinguished its type.

4.1.6 The product shall be free from strange flavour except added flavours.

4.1.7 The product shall be easy to pour from the packet.

4.1.8 The product shall be free from strange plants tissues, and formed only from distinguish tea tissues.

4.1.9 It is not allow adding any colouring matters to the product.

4.1.10 Moisture content in black or green flavoured tea shall not exceed 8.5%, and not more than 6% in flavoured instant tea.

4.1.11 Pesticides residues in the product shall not exceed the limits declared in Gulf standard stated in item (2.4).

4.1.12 Without prejudice to what mentioned declared in Gulf standard stated in item (2.12),

The microbiological criteria for the product shall be as follows:

4.1.12.1 It shall be free from pathogenic microorganisms.

4.1.12.2 It shall be free from yeasts and moulds.

4.1.12.3 It shall be free from toxic substances produced from microorganisms.

4.1.13 Radiological levels in the product shall not exceed the levels declared in Gulf standard stated in item (2.9).

4.2 Requirements of the liquid prepared from flavoured tea powder:

4.2.1 Flavoured instant tea powder shall be completely dissolve in boiling water within 30 seconds and in cold water within 3 minutes with continuous stirring.

4.2.2 Taste, smell and colour of the prepared liquid shall be distinguished for colour type and Flavours added.

4.2.3 Produced liquid shall not contain any objectionable taste, smell or colour.

4.2.4 Produced liquid shall not contain any sediments except natural sediments from the components.

4.2.5 Contaminants metallic elements in the product shall not exceed the levels declared

4.2.6 In Gulf standard stated in item (2.13).

5- Sampling:

Samples shall be taken according to Gulf standard stated in item (2.11).

6-Methods of examination and test:

Tests mentioned in Gulf standard stated in item (2.6) shall be carried out on the representative samples taken according item (5), to determine its compliance with the items of this standard.

7-Packaging and storage:

7.1 Packaging:

7.1.1 Using containers shall be complying with Gulf standards mentioned in items (2.5), (2.7).

7.1.2 Containers shall be healthy, well sealed, not previously used, clean, dry and sound.

7.1.3 Containers shall be kept the physical and chemical properties for the product.

7.1.4 Containers shall be free from any insect or mould contaminants and from any foreign or undesirable odour.

7.1.5 When tea is packed in small bags, these bags shall be made of suitable materials, permit soluble solids of the tea to penetrate it, these bags shall be packed in packages made of firm paper.

7.2 Storage:

7.2.1 Flavoured tea shall be stored in suitable, well-ventilated and dry places, away from moisture and contaminated sources and any materials having particular odours.

7.2.2 Small flavoured tea packets shall be packed by packing it in well sealed big packages.

8- Labelling:

Without prejudice to what is mentioned in Gulf standards stated in items (2.1), (2.3), the following information shall be declared in each flavoured tea packages:

8.1 Flavoured tea type (black- green- instant).

8.2 Name of flavour used.

8.3 Permissible other additives.

8.4 Production and expiry dates, the expiry date shall not exceed than 24 months from the production date.