

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية

GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع نهائي

GSO 5/FDS...../2009

جبنة القشدة

Cream cheese

إعداد:

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الزراعية والغذائية

هذه الوثيقة مشروع لمواصفة قياسية خليجية، تم توزيعها لإبداء الرأي والملاحظات عليها، لذلك فهي عرضة للتغيير

والتبديل، ولا يجوز الرجوع اليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

## Cream cheese

### 1-Scope and field of application:

This Gulf Standard is concerned with cream cheese intended for direct consumption or for further processing, in conformity with the items of this standard, and does not apply to high fat ripened hard cheese.

### 2- Complementary Standards:

- 2.1 GSO (9): Labeling of prepackaged foodstuffs.
- 2.2 GSO (21): Hygienic regulation for food plants and their personnel.
- 2.3 GSO (150): Expiration dates for food products.
- 2.4 GSO (168): Requirements of storage facilities for dry and packed foods.
- 2.5 GSO (171): Methods of chemical test of cheese.
- 2.6 GSO (179): Methods of microbiological examination of cheese.
- 2.7 GSO (323): General requirements for transportation and storage of chilled and frozen foods.
- 2.8 GSO (382): Maximum allowable limits of pesticides residue in agricultural and food products-  
Part 1.
- 2.9 GSO (569): Methods of sampling for milk and milk products.
- 2.10 GSO (839): Food packages- Part 1: General requirements.
- 2.11 GSO (988): Limits of radioactivity levels permitted in foodstuffs \_ Part 1.
- 2.12 GSO (998): Methods for the detection of permissible radionuclide's limits in foods- Part1:  
Gama A spectrometry analysis – Cs134, Cs137.
- 2.13 GSO (1016): Microbiological criteria for foodstuffs – Part 1:

- 2.14 GSO (1836): Food packages- Part2: Plastic containers.
- 2.15 GSO/CAC 193: General standard for contaminants and toxins in food.
- 2.16 GSO/CAC/MRL 02: Maximum residue limits for veterinary drugs in foods.
- 2.17 GSO.....: Cheese.
- 2.18 GSO/CAC (57): Code of hygienic practice for milk and milk products.

### 3- Definitions:

Cream cheese: Food products is a soft, spreadable cheese and mixes ready with other foods And unripened, rindless , has a near white to light yellow color. The texture is smooth without Holes, and comply with Gulf Standard stated in item (2.16).

### 4- Requirements:

The following requirements shall be met in cream cheese:

- 4.1 The production shall be carried out according to hygienic regulations mentioned in Gulf Standards stated in item (2.2),(2.18).
- 4.2 The raw materials intended in the production shall be comply with Gulf Standards specific to each.
- 4.3 The product shall be free from pig products or its derivatives.
- 4.4 Cow milk and/or its derivatives shall be used in the production.
- 4.5 The PH shall be ranged from 4.3 to 4.9.
- 4.6 The composition shall be according to table (1):

Table (1)  
Composition of cream cheese

Reference limit(m/m)	Maximum limit(m/m)	Minimum limit(m/m)	The product
60-70%	Not restricted	25%	Milk fat in dry matter
Not specified	-	67%	Moisture on fat free basis
Not specified	Not restricted	22%	Dry matter

4.7 Contaminated metallic elements content for the product shall not exceed to what mentioned in Gulf standard stated in item (2.15).

4.8 Maximum limits for pesticides in the product shall not exceed to what mentioned in Gulf Standard stated in item (2.8).

4.9 Microbiological criteria content for the product shall not exceed to what mentioned in Gulf standard stated in item (2.13).

4.10 Limits of radioactivity content in the product shall not exceed to what mentioned in Gulf standard stated in item (2.11).

4.11 The following materials permitted to use in the production:

4.11.1 Starter cultures of harmless lactic acid and/or flavor producing bacteria and cultures of other harmless micro-organisms.

4.11.2 Rennet or other safe and suitable coagulating enzymes.

4.11.3 Sodium chloride or potassium chloride as a salt substitute.

4.11.4 Potable water.

4.11.5 Safe and suitable processing aids.

4.11.6 Gelatin and starches: These substances can be used as stabilizer, provided they are added

Only in amount functionally as governed by GMP taking into account any use of the stabilizer

And thickeners listed in the table.

4.11.7 Vinegar.

4.12 The following food additives shall be allowed to use:

Use for surface treatment	Use in cheese mass	Additive function
-	X1	Colors
-	-	Bleaching agents
-	x	Acids
-	x	Acidity regulators
-	X2	Stabilizers
-	X2	Thickeners
-	x	Emulsifiers
-	x	Antioxidants
-	X2	Preservatives
-	X3	Foaming agents
-	-	Anticaking agents

X1 only to obtain the color characteristics as described in the definition.

X2 Stabilizers and thickeners including modified starches may be used to modified milk products

And heat treated milk products.

X3 for whipped products only.

X To use for technologically purposes.

- To use is not technologically purposes.

Maximum level	Name of additive	INS (E)
		Preservatives:
1000 mg/kg singly or in combination as sorbic acid	Sorbic acid	200
	Sodium sorbate	201
	Potassium sorbate	202
	Calcium sorbate	203
12.5mg/kg	Nisin	234
Limited by GMP	Propionic acid	280
	Sodium propionate	281
	Calcium propionate	282
	Potassium propionate	283

		Acidity regulators:
Limited by GMP	Calcium carbonate Potassium carbonate Potassium diacetate Sodium acetate Calcium acetate Sodium lactate Potassium lactate Calcium lactate Sodium hydrogen malate Sodium malate Potassium hydrogen malate Potassium malate Calcium malate Sodium carbonate Sodium hydrogen carbonate Sodium sesquicarbonate Potassium carbonate Potassium hydrogen carbonate Magnesium carbonate Magnesium hydrogen carbonate Glucono-delta-lactone Potassium gluconate- Calcium gluconate	170(i) 261(i) 261(ii) 262(i) 263 325 326 327 350(i) 350(ii) 351(i) 351(ii) 352(ii) 500(i) 500(ii) 500(iii) 501(i) 501(ii) 504(i) 504(ii) 575 577 578
Limited by GMP		
		Acids:
Limited by GMP	Acetic acid Acetic acid(L-,D-,and DL-) Malic acid(DL-) Citric acid	260 270 296 330
800mg/kg as phosphorus	Orthophosphoric acid	338
Limited by GMP	Hydrochloric acid Sodium dihydrogen citrate Potassium dihydrogen citrate Calcium citrate	507 331(i) 332(i) 333
1500mg/kg singly or in combination as tartaric acid	Tartaric acid(L(+)-) Monosodium tart rate Disodium tartrate Monopotassium tartrate Dipotassium tartrate Potassium sodium tartrate	334 335(i) 335(ii) 336(i) 336(ii) 337
		Stabilizers:
	Monosodium orthophosphate Disodium orthophosphate	339(i) 339(ii)

<p>4400mg/kg singly or in combination, expressed as phosphours</p>	<p>Trisodium orthophosphate  Monopotassium orthophosphate  Dipotassium orthophosphate  Tripotassium orthophosphate  Monocalcium orthophosphate  Dicalcium orthophosphate  Tricalcium orthophosphate  Monoammonium orthophosphate  Diammonium orthophosphate  Dimagnesium orthophosphate  Trimagnesium orthophosphate  Disodium diphosphate  Tetrasodium diphosphate  Tetrapotassium diphosphate  Dicalcium diphosphate  Pentasodium triphosphate  Pentapotassium triphosphate    Sodium polyphosphate  Potassium polyphosphate  Calcium polyphosphate  Ammonium polyphosphate</p>	<p>339(iii)  340(i)  340(ii)  340(iii)  341(i)  341(ii)  341(iii)  342(i)  342(ii)  343(ii)  343(iii)  450(i)  450(iii)  450(v)  450(vi)  451(i)  451(ii)  452(i)  452(ii)  452(iv)  452(v)</p>
<p>Limited by GMP</p>	<p>Alginic acid  Sodium alginate  Potassium alginate  Ammonium alginate  Calcium alginate</p>	<p>400  401  402  403  404</p>
<p>5000 mg/kg</p>	<p>Propylene glycol alginate</p>	<p>405</p>
<p>Limited by GMP</p>	<p>Agar  Carrageenan and its sodium, potassium, ammonium, calcium et magnesium salts(includes furcelleran)  Processed Euchema seaweed PES  Carob bean gum  Guar gum  Tragacanth gum  Xanthan gum  Karaya gum  Tara gum    Gellan gum    Sodiun carboxymethyl cellulose</p>	<p>406  407    407a  410  412  413  415  416  417  418  466</p>
		<p>Stabilizer(modified starches)</p>
	<p>Dextrins,roasted starch  Acid-treated starch  Alkaline treated starch  Bleached starch</p>	<p>1400  1401  1402  1403</p>

Limited by GMP	Oxidized starch	1404
	Starches,enzyme treated	1405
	Monostach phosphate	1410
	Distarch phosphate	1412
	Phosphated distarch phosphate	1413
	Acetylated distarch phosphate	1414
	Starch acetate	1420
	Acetylated distarch adipate	1422
	Hydroxypropyl starch	1440
	Hydroxypropyl distarch phosphate	1442
		<b>Emulsifiers:</b>
Limited by GMP	Lecithins	322
	Salt of myristic,palmitic and stearic acids with ammonia,calcium,potassium and sodium	470(i)
	Salts of oleic acid with calcium,potassium and sodium	470(ii)
	Mono-and di-Glycerides of fatty acids	471
	Acetic and fatty acid esters of glycerol	472a
	Lactic and fatty acid esters of glycerol	472b
	Citric and fatty acid esters of glycerol	472c
10000mg/kg	Diacetyltartaric and fatty acid esters of glycerol	472e
		<b>Antioxidants:</b>
Limited by GMP	Ascorbic acid	300
	Sodium ascorbate	301
	Calcium ascorbate	302
500mg/kg singly or in combination as ascorbyl stearate	Ascorbyl palmitate	304
	Ascorbyl stearate	305
200mg/kg singly or in combination	Mixed tocopherol concentrate	307b
	di-alpha-Tocopherol	307c
		<b>Colors:</b>
35mg/kg singly or in combination	beta-Carotene(synthetic)	160a(i)
	beta-Carotene(Blakeslea trispore)	160-a(iii)
	beta-apo-8-Carotenal	160e
	beta-apo-8-carotenoic acid,methyl or ethyl ester	160f
600mg/kg	Beta-carotens,vegetable	160a(ii)
25mg/kg	Annatto extracts-norbixin based	160b(ii)
Limited by GMP	Titanium dioxide	171
		<b>Foaming agent:</b>
Limited by GMP	Carbon dioxide	290
	Nitrogen	941

**5- Sampling:**

Samples shall be taken according to Gulf Standard mentioned in item (2.9).

**6- Methods of examination and test:**

Physical and chemical tests mentioned in item (2.5) and microbiological tests mentioned in item (2.6)

And radiological tests mentioned in item (2.12) shall be carried out on the representative sample taken according item (5) to determine its complying with the items of this standard.

**7- Packaging, transportation and storage:****7.1 Packaging:**

7.1.1 The product shall be packed in any suitable shape of packaging.

7.1.2 The containers used in the packaging shall be comply with Gulf standards mentioned in items (2.10), (2.14).

**7.2 Transportation:**

7.2.1 Transportation of the product shall be carried out in a way to keep it from contamination  
And damage.

7.2.2 Transportation means shall be chilled and does not previously used in transportation of  
harmless or poisoning materials.

7.2.3 Transportation process shall be comply to the requirements mentioned in Gulf Standard  
stated in item (2.6).

**7.3 Storage:**

7.3.1 The product shall be stored and offered for sale in well ventilated places far from direct  
sunlight and any sources for heat, moisture and harm materials.

7.3.2 Storage process shall be comply with the requirements mentioned in Gulf Standard stated  
in item (2.7).

**8- Labeling:**

Without prejudice to what mentioned in Gulf Standard stated in item (2.1), the following

Information shall be declared on the label:

8.1 Name of the product (cream cheese).

8.2 Country of origin (processing country).

8.3 Milk fat content in dry matter.

8.4 Product type according to fat proportion.

8.5 Source of rennet used in the manufacturing.

8.6 Statement (made from dried or concentrated milk) shall be add to the name of the product in clear

Write in the case of producing the product from dried or concentrated milk.

8.7 Expiry date according to Gulf standard stated in item (2.3).