

STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع نهائي

GSO 5/FDS..... / 2011

**PREPARED MEATS: HEAT TREATED
PRESSED MEATS**

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 Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " The Gulf Technical Committee for Food and Agricultural Standards Products" has prepared this Standard . The Draft Standard has been prepared by (**KINGDOM OF Saudi ARABIA**)

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

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

**PREPARED MEATS: HEAT TREATED
PRESSED MEATS**

**Date of GSO Board of Directors' Approval :
Issuing Status :**

PREPARED MEATS: HEAT TREATED

PRESSED MEATS

1. SCOPE AND FIELD OF APPLICATION

This standard is concerned with Pressed meats treated with heat prepared from beef or buffalo or camel or lamb or domesticated birds or rabbit meats free of bones, cartilages and tendons and packed in suitable containers.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labelling of Pre-Packaged Foods”.
- 2.2 GSO 592 “Methods of Sampling for Meat and Meat Products”
- 2.3 GSO 1794 “Hermetically Sealed Round tin Cans Used for Canning Foodstuffs”.
- 2.4 GSO 655 “Methods of Microbiological Examination of Meat, Fish and Shellfish”.
- 2.5 GSO 20 “Methods for Determination of Contaminating Metallic Elements in Foodstuffs”.
- 2.6 GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”.
- 2.7 GSO 22 “Methods of Test for Coloring Materials Used in Foodstuffs”.
- 2.8 GSO ISO 2918 “Meat and Meat Products- Determination of Nitrite Content (Reference Method).
- 2.9 GSO 590 “Microbiological Methods for Food Examination: Commercial Sterility Test for Canned Food”.
- 2.10 GSO 323 “Requirements for Transportation and Storing Chilled and Frozen Foods”.
- 2.11 GSO 993 “Animal Slaughtering Requirements According to Islamic Law”.
- 2.12 GSO 1863 “Foodstuffs Containers – Part 2: Plastic Container – General Requirements”.
- 2.13 GSO 1016 “Microbiological Criteria for Foodstuffs – Part 1”.
- 2.14 GSO 988 “Limits of Radioactivity Levels Permitted in Foodstuffs Part 1”.
- 2.15 GSO 998 “Detection Methods of Allowed Limits of Radioactivity Levels in Foodstuffs”.
- 2.16 GSO CAC/MRL 02 " Maximum Residue Limits for Veterinary Drugs in Food".
- 2.17 GSO/CAC 193 " General Standard for contaminants & toxins in food ".

GSO to be approved by the Organization concerning:

- 2.18 “Detection of Pork Meat in Foodstuffs”.

- 2.19 “Detection of Lard in Food Stuffs”.
- 2.20 “Maximum Level of Pesticides Residues Permitted in Agricultural and Food Products – Part 3”.
- 2.21 “Methods of Detection of Maximum Limits of Pesticide Residues Permitted in Foodstuffs”.
- 2.22 “Detection and Determination of veterinary drugs in food ”.

3. DEFINITIONS

- 3.1 Heat treated pressed meat: Food product prepared from cured beef or buffalo or camel or lamb or domesticated birds or rabbit meats to which milk proteins, sugar and spices are added and heat treated after packing by pressing in suitable containers.
- 3.2 Heat treated pressed unmixed meat cuts: Heat treated pressed meat (item 3.1) prepared from certain boneless carcass cuts like leg or breast.
- 3.3 Heat treated pressed mixed meat cuts: Heat treated pressed meat (item 3.1) prepared from a mixture of boneless carcass cuts -
- 3.4 Canned heat treated pressed meat: Heat treated pressed unmixed or mixed meat cuts(items 3.2, 3.3) which was packed in suitable plastic bass prior to insertion in tinned cans.
- 3.5 Packed heat treated pressed meat: Heat treated pressed unmixed or mixed meat cuts(items 3.2 , 3.3) which was vacuum packed in suitable casinos.
- 3.6 Packed heat treated pressed meat slices: Heat treated pressed unmixed or mixed meat cuts (items 3.2 , 3.3) cut into slices and vacuum packed in suitable plastic containers.

4. PRESSED MEATS TYPES

- 4.1 Heat treated pressed meats are classified according to the meat cuts used for their preparation into:
 - 4.1.1 Heat treated pressed unmixed meat cuts (item 3.2).
 - 4.1.2 Heat treated pressed mixed meat cuts (item 3.3).
- 4.2 Heat treated pressed meat are classified according to the product packing method into:
 - 4.2.1 Canned heat treated pressed meat (3.4).
 - 4.2.2 Packed heat treated pressed meat (3.5).
 - 4.2.3 Packed heat treated pressed meat slices (3.6).

5. REQUIREMENTS

The following requirements shall be met in pressed meat:

- 5.1 It shall be prepared according to hygienic regulations stated in GSO standard mentioned in item 2.6.
- 5.2 The meats used to produce the product shall be derived from animals slaughtered according to GSO standard mentioned in item 2.11.
- 5.3 The meats used for pressed meat processing shall be in compliance with GSO of their concern.
- 5.4 All the other ingredients used for fresh meet processing, shall be in compliance with GSO of their concern.
- 5.5 Shall be free from pork-meat products and lard or their derivatives.
- 5.6 The meat used for their processing shall be from one type.
- 5.7 If mechanically deboned meat is used, its percentage shall not exceed 10% of the total weight of the raw meat used to produce the product.
- 5.8 The heat treatment shall be sufficient to ensure safety and Wholesomeness of the product.
- 5.9 It shall be free from spoilage signs, foreng smell and dirtiness.
- 5.10 The flavour of pressed meats shall be characteristic of the meat type
- 5.11 The product shah be homogenous and sliceable upon cutting.
- 5.12 It shall be free from artificial coloring materials.
- 5.13 The percentage of meat in the product shall not be less than 80%.
- 5.14 The moisture content shall not exceeds 4 times the protein content (%) + 10%.
- 5.15 The fat content in the final product shall not exceed 30% for red meats product and 1 0% for the domesticated birds product.
- 5.16 The sodium choloride content in the final product shall not exceed 3 % by mass.
- 5.17 The toxins and contaminants limits shall comply with those maximum limits mentioned in GSO standard stated in item (2.17).
- 5.18 Additives
- 5.18.1 Preservatives
- Sodium and / or potassium nitrite content in the final product shall not exceed 125ppm.
 - Potassium chloride- according to good manufacturing practice (GMP).
- 5.18.2 Antioxidants
- Ascorbic acid and it sodium or -potassium salts }
 - Isoascorbic acid Sodium or potassium salts
Expressed as ascorbic acid and shall not exceed 500 ppm, singly or combinedly.
 - Erythorbic acid or its sodium or potassium salts
Expressed as erythorbic acid and shall not exceed 500 ppm, singly or combinedly.

- 5.18.3 Water binding agents
Mono, di-or poly-Sodium or potassium phosphate expressed as P₂ O₅ and shall not exceed 3000 ppm, singly or combinedly.
- 5.18.4 Flavoring agents
– Spices, condiments and natural flavour}
– liquid smook}
according to good manufacturing practice (GMP).
- 5.18.5 Flavour enhancers
– Mono Sodium glutamate shall not exceed 5000 ppm
- 5.18.6 Thickening agents
– Agar} according to GMP.
– carragenan} according to GMP.
- 5.18.7 Binding agents
– vegetable proteins and their products milk proteins and shall not exceed 3.5%
- 5.18.8 Filling agents
– Sucrose, dextrose and glucose and shall not exceed 3.5%
- 5.19 Microbiological limits shall not exceed limits stated in GSO mentioned in item 2.13
- 5.20 The limits of pesticide residues shall not exceed the maximum limits stated in GSO mentioned in item 2.20.
- 5.21 Radioactivity levels shall not exceed the maximum limits stated in GSO mentioned in item 2.14.
- 5.22 The limits of Veterinary Drugs shall not exceed than the limits stated in GSO standard mentioned in item (2.16).
- 5.23 Imported pressed meats
In addition to items 5.1 – 5.21 the following requirements shall be met:
- 5.23.1 It is forbidden to import pressed meats from any country where there are epidemic diseases as defined in the quarantine rules of Gulf except after obtaining in advance permission from the concerned authorities.
- 5.23.2 The imported lot shall be accompanied with a certificate approved and ratified by the Gulf Consulate or any delegated body indicating that the meat used in pressed meats processing was from animals slaughtered according to Islamic law, as well as the date of slaughtering, animal type and that the product has been found free from infectious diseases and fit for human consumption.
- 5.23.3 The imported lot shall be accompanied with a certificate of the country of origin indicating the country from which the product was imported , approved and ratified by the Gulf Consulate or its representative

6. SAMPLING

Samples shall be taken according to GSO mentioned in item 2.2.

7. METHODS OF TESTING AND EXAMINATION

7.1 Examination methods

- 7.1.1 Detection of microbiological limits shall be carried out according to GSO mentioned in item 2.4.
- 7.1.2 The contaminating metallic elements shall be determined according, to GSO standard mentioned in item 2.5.
- 7.1.3 Detection of coloring agents shall be carried out according to GSO standard mentioned in item 2.7.
- 7.1.4 Nitrite content shall be determined according, to GSO standard mentioned in item 2.8.
- 7.1.5 Detection of Commercial Sterilization Efficiency shall be Carried out According to GSO standard mentioned in item 2.9.
- 7.1.6 Detection of pork meat shall be carried out according to GSO standard mentioned in item 2.18.
- 7.1.7 Detection of Lard shall be carried out according to GSO standard mentioned in item 2.19.
- 7.1.8 Detection of Veterinary Drugs residues shall be carried out according to GSO standard mentioned in item 2.22.
- 7.1.9 Detection of pesticide residues shall be carried out according to GSO standard mentioned in item 2.21.
- 7.1.10 Detection of radioactivity levels shall be carried out according to GSO standard mentioned in item 2.15.

7.2 Tests

All the necessary tests shall be carried out on representative sample taken according to item 6 to determine its compliance with this standard.

8. PACKAGING AND STORAGE

The following shall be met in packaging, transporting and storing pressed meats:

- 8.1 Packaging
 - 8.1.1 Canned pressed meats; Without prejudice to the provision GSO standard mentioned in item 2.3 the following shall be met:
 - 8.1.1.1 The internal surface of the can shall be enameled with a suitable meat enamel.
 - 8.1.1.2 The internal surface of the can shall be free of black spots and erosion.
 - 8.1.2 Packed pressed meats: The product is vacuum packed in special casings.
 - 8.1.3 Packed pressed meats slices. Without prejudice to the provision GSO stated in item 2.12 pressed meats slices are vacuum packed in suitable plastic containers.
- 8.2 Transportation And Storage
 - 8.2.1 The requirement stated in GSO mentioned in item 2.10 shall be observed.
 - 8.2.2 Packed and sliced pressed meats shall be transported and stored cold so that the temperature at the thermal centre of the product does not exceed 5°C.
 - 8.2.3 Canned pressed meats shall be transported and stored at a temperature not to exceed 25°C and cold at 5°C if the original can is opened.
 - 8.2.4 Shelf-life of products:
 - 8.2.4.1 Canned, shall not exceed 18 months
 - 8.2.4.2 Packed pressed meats slices shall not exceed 2 months
 - 8.2.4.3 In the case that the package was opened , the its Shelf- life shall not exceed 72 hrs and shall be kept chilled throughout this period.

9. LABELLING

Without prejudice to what is stated in the GSO mentioned in item 2.1 the following information shall be clearly declared on the package:

- 9.1 Product name and type according to packaging.
- 9.2 Fat % , clearly shown with bold letters.
- 9.3 Binders or fillers added.
- 9.4 Preservatives used and their limits.
- 9.5 In the case of slices, write “keep cold”. Temperature shall not exceed 5°C”.

References

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