

STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع: نهائي

GSO 5/FDS..... /2011

SALAD DRESSING

إعداد

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات

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

SALAD DRESSING

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

SALAD DRESSING

1. SCOPE

This standard applies to salad dressing to be supplied to the consumer after preparation and packaging.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labeling of prepackaged foodstuffs”.
- 2.2 GSO 21 “Hygienic Regulations for food Plants and their Personnel”.
- 2.3 GSO 23 “Coloring Matter Used in Foodstuffs”.
- 2.4 GSO 150 “ Expiration periods of food products ”.
- 2.5 GSO 381 “Emulsifiers, stabilizers and thickeners permitted for use in food products”.
- 2.6 GSO 1315 “Methods of test for mayonnaise”.
- 2.7 GSO 707 “Flavourings permitted for use in food stuffs”.
- 2.8 GSO 839 “ Food packages – Part 1 – general requirements”.
- 2.9 GSO 988 “Limits of radionativity levels permitted in foodstuffs part - 1”.
- 2.10 GSO 998 “ Methods for detection of permissible radionuclides limits in food part 1”.
- 2.11 GSO 1016 “Microbiological criteria for foodsuffs Part 1 ”.

3. DESCRIPTION

- 3.1 Salad dressing: is the emulsified semisolid food prepared from vegetable oil, one or both of the acidifying ingredients specified in paragraph (5.1.1), one or both the egg yolk-containing ingredients specified in paragraph (5.1.2), and a starchy paste prepared as specified in paragraph (5.1.3). One or more of the ingredients in paragraph (5.1.4) may also be used.
- 3.2 French dressing: is the separable liquid food or the emulsified viscous fluid food prepared from vegetable oil and one or both of the acidifying ingredients specified in paragraph (5.1.1) one or more of the ingredients in paragraph (5.2.1) may also be used.

4. REQUIREMENTS

- 4.1 Raw materials used in production shall comply with the relevant GSO standards.

- 4.2 It shall be prepared, processed and prepackaged under sanitary conditions in accordance with GSO standard mentioned in Item (2.2).
- 4.3 All the ingredients from which the food is fabricated shall be safe and suitable.
- 4.4 Salad dressing contains not less than 30 percent by mass of vegetable oil, French dressing contains not less than 35 percent by mass of vegetable oil.
- 4.5 The vegetable oil used may contain an optional crystallization inhibitor.
- 4.6 Salad dressing contains not less egg yolk-containing ingredient than is equivalent in egg yolks solids content to 4 percent by mass of liquid egg yolks.
- 4.7 It may be mixed and packed in an atmosphere in which air is replaced in whole or in part by carbon dioxide or nitrogen.
- 4.8 Radio activity levels in the product shall not exceed what is stated in the GSO standard mentioned in Item (2.9).
- 4.9 The microbiological limits shall not exceed what is stated in the GSO standard mentioned in Item (2.11).

5. INGREDIENTS

- 5.1 Ingredients of salad dressing
 - 5.1.1 Acidifying ingredients
 - 5.1.1.1 Any vinegar or any vinegar diluted with water, or any such vinegar or diluted vinegar mixed with an optional acidifying ingredient as specified in Item (5.1.4.6) standard. For the purpose of this paragraph, any blend of two or more vinegars is considered to be a vinegar.
 - 5.1.1.2 Lemon juice and/or lime juice in any appropriate form, which may be diluted with water.
 - 5.1.2 Egg yolk-containing ingredients. Liquid egg yolks, frozen egg yolks, dried egg yolks, liquid whole eggs, frozen whole eggs, dried whole eggs, or any one of more of the foregoing ingredients listed in this paragraph with liquid egg white or frozen egg white.
 - 5.1.3 Starchy paste: It may be prepared from a food starch, food starch-modified, tapioca flour, wheat flour, rye flour, or any two or more of these. Water may be added in the preparation of the paste.
 - 5.1.4 Other optional ingredients. The following optional ingredients may also be used:
 - 5.1.4.1 Salt
 - 5.1.4.2 Nutritive carbohydrate sweeteners
 - 5.1.4.3 Any spice (except saffron or turmeric) or natural flavoring according to the GSO standard mentioned in Item (2.7) provided it does not impart to the salad dressing a color simulating the color impacted by egg yolk.
 - 5.1.4.4 Monosodium glutamate.
 - 5.1.4.5 Stabilizers and thickeners: Dioctyl sodium sulfosuccinate may be added in accordance with to the GSO standard mentioned in Item (2.5).
 - 5.1.4.6 Citric and/or malic acid may be used in an amount not greater than 25 percent of the weight of the acids of the vinegar or diluted vinegar calculated as acetic acid.

- 5.1.4.7 Sequestrant (s), including Limited by GMP to calcium disodium EDTA (calcium disodium Ethylenediamine tetra acetic acid) and/or disodium EDTA (disodium Ethylenediamine tetra acetic acid), may be used to preserve color and/or flavor.
- 5.1.4.8 Crystallization inhibitors, including Limited by GMP to oxystearin, lecithin, or polyglycerol esters of fatty acids.
- 5.2 Ingredients of French dressing
 - Ingredients specified in Items (5.1.1) permitted to use in French dressing and the following ingredients may also be used:
 - 5.2.1 Optional ingredients
 - Other optional ingredients in Items (5.1.4.1, 5.1.4.2, 5.1.4.4, 5.1.4.6, 5.1.4.7, 5.1.4.8) permitted to use in French dressing and the following optional ingredients may also be used:
 - 5.2.1.1 Spices and/or natural flavorings according to the GSO standard mentioned in Item (2.7)
 - 5.2.1.2 Tomato paste, tomato puree, ketchup:
 - 5.2.1.3 Eggs and ingredients derived from eggs.
 - 5.2.1.4 Color additives that will impart the color traditionally expected according to the GSO standard mentioned in Item (2.3).
 - 5.2.1.5 Stabilizers and thickeners to which calcium carbonate or sodium hexameta phosphate may be added. Dioctyl sodium sulfosuccinate may be added in accordance with to the GSO standard mentioned in Item (2.5).

6. PACKAGING

Without prejudice to what is stated in GSO standard mentioned in (2.8).The product shall be packed in suitable, hygienic, new, clean, dry, sound, not previously used, moisture proof airtight containers that do not affect the quality of the product.

7. SAMPLING

Random samples equal to half of the square root shall be taken from the lot of the number of containers provided that containers number shall be not less than 3.

8. TESTING

Test shall be carried out on representative sample drawn according to Item 7 to determine its compliance to this standard.

- 8.1 Determination of vegetable oil according to the GSO standard mentioned in Item (2.6).
- 8.2 Detection of limits of radiation levels shall be carried out according to the GSO standard mentioned in Item (2.10).

9. LABELING

The requirements of GSO standard in Item (2.1) shall be followed, and the following information shall be declared on the label in case of package:

- 9.1 The name of product according to Item (3)
- 9.2 Ingredients
- 9.3 Expiration periods for product according to the GSO standard mentioned in Item (2.4).

10. TRANSPORTATION AND STORAGE

- 10.1 Transportation of product shall be with appropriate means so to protect it from damage and spoilage.
- 10.2 Storage of product shall be done in warehouse with a good ventilation and far from heat, humidity and contamination sources.

REFERENCE:

Code of Federal Regulations
Title 21, volume 2, parts 100 to 164
169.150 salad dressing
169.115 French dressing