

**هيئة التقييس لدول مجلس التعاون لدول الخليج العربية**  
**GCC STANDARDIZATION ORGANIZATION (GSO)**

Final draft standard

**GSO :2010**

**Food For Special Dietary Uses**  
**Low calorie chocolate diabetics**

**Prepared by:**

Gulf technical committee for food and agricultural products

**ICS 67.180.10**

This document is a draft Gulf Standard circulated for comments, it is therefore, subject to Alteration and modification, and may not be referred it as a Gulf Standard, until By the Board of Directors

## Foreword

Standardization Organization for (GCC) is a regional Organization which consists of National Standard Bodies of GCC member States.

One of GCC main function is to issue Gulf Standards through specialized technical committees (TCs).

GSO through the technical program of committee TC No. (5) 'Technical Gulf committee for food and agricultural products standards' has prepared the standard of "**Food For Special Dietary Uses – Low calorie chocolate diabetics**" The draft standard has been prepared by the state of Kuwait, after review the Arabic, foreigner and International standards and related complied references.

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

## **Food For Special Dietary Uses Low calorie chocolate diabetics**

### **1- Scope**

This Gulf Standard Specification Concerned with the requirements for low-calorie chocolate .

### **2 Complementary References**

- 2.1 GSO 9 "Labeling of prepackaged food stuffs"
- 2.2 GSO21 " Hygienic regulation for food plants and their personnel "
- 2.3 GSO 1016 “Microbiological Criteria for Foodstuff – Part 1”
- 2.4 GSO 839 " Food packages - part 1: general - requirements
- 2.5 GSO 192 " food additive that will be adopted by GCC
- 2.6 GSO CAC 193 "General standard for contaminants in food "

### **3 Definitions**

The chocolate included in this standard shall be processed by homogeneous mixing of any of the core of the cocoa beans or crushed cocoa after suitable manufacturing , or cocoa powder and sugar substitutes or artificial sweeteners, or both, with cocoa butter, powdered milk and other material may add which are healthy authorized to improve the properties of taste of the final product .

### **4 General Requirements**

- 4.1 Raw materials shall be comply to Gulf standards of their respective .
- 4.2 Sugar substitutes or artificial sweeteners used should be healthy authorized .  
for patients with diabetes.
- 4.3 glucose , invert sugar ,bilateral sugar , starch or binary products in the preparation of these products are not permitted to use .

**4.4** product must be cohesive easy emulsifying

**4.5** product shall have acceptable taste and odor, and free from rancidity –

**4.6** product shall be homogeneous in color free of spotting and form

Limestone

**4.7** Filler healthy authorized may used for patients with diabetes

## **5 Chemical requirements :**

**5.1** moisture shall not exceed 3% .

**5.2** Total Ash shall not exceed of 2.5%.

**5.3** Total fat ratio shall not exceed 35%.

**5.4** The proportion of chocolate powder dry fat-free for shall be less than 12% in the case of plain chocolate sweetened, and 7% in the case of chocolate milk.

## **6 Microbiological Limits**

**6.1** microbiological level shall be comply with gulf standard GSO1016 state in item 3.2 .

## **7 Metal contaminants**

**7.1** Metals limit shall be comply with gulf standard GSO/CAC193 state in item 6.2.

## **8 Packing :**

- Packaging to be on the covers and packages that maintain the qualities of the Product and be clean and free from defects and do not affect the product during storage .
- Packing should be according to the GSO standard mentioned in item 4.2

**9 labeling**

Without prejudice to what mentioned in gulf standard GSO9"Labeling of prepackaged food stuffs Written on the packaging to the following data in Arabic written in clear non-removable and may be written in one of the other foreign languages besides Arabic :

- 9.1** Product name, address and trademark, if any,
- 9.2** Guidelines for consumer including. calories per unit of submission
- 9.3** Year of production - and the expiration date
- 9.4** Name and address of the source and country of origin
- 9.5** Sugar substitutes are used and its percentage
- 9.6** Consumer guidance under the guidance of professional health authorities,

**10.TECHNICAL TERMS :**

<b>Spotting</b>	تبقيع
<b>Sugar Substitute</b>	بدائل السكر
<b>Caloric Value</b>	السعرات الحرارية
<b>Sweeteners</b>	محلبيات
<b>Special Dietary Uses</b>	الاستعمالات التغذوية الخاصة
<b>Filling Agent</b>	مادة مالئة

## **11.Reference**

**-Syrian standard No. 1902**

**Egyptian standard 1667**