

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

مشروع : نهائي

GSO 5/FDS/.....:2010 (E)

الحليب المركز المحلى (CODEX STAN 282:1999، معدل)
Sweetened Condensed Milks (CODEX STAN 282:1999, MOD)

إعداد

اللجنة الفنية الخليجية لقطاع المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

رقم التصنيف الدولي: 67.100.10

Sweetened Condensed Milks

الحليب المركّز المحلى

Date of approval:
Legal status:

تاريخ الاعتماد:
صفة الإصدار:

FOR STUDY PURPOSES

تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية ، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم 5 "اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية" بتبني المواصفة القياسية الدولية رقم كودكس 1999/282 "الحليب المركز المحلى" والتي أصدرتها "هيئة الدستور الغذائي" وتمت ترجمتها إلى اللغة العربية. وقامت (مملكة البحرين) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كمواصفة (قياسية / لائحة فنية) خليجية مع إدخال بعض التعديلات الفنية التالية:

- إضافة بند المراجع التكميلية.
- الاستناد إلى المواصفات واللوائح الفنية الخليجية.

وذلك في اجتماع مجلس إدارة الهيئة رقم () ، الذي عقد بتاريخ / / هـ ، الموافق / / م .

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: " Gulf technical committee for Food & Agricultural standards " has adopted the International Standard No. : CODEX STAN 282/1999 "Sweetened condensed milks " issued by (Codex Alimentarius) and has been translated to Arabic language. The Draft Standard has been prepared by (Kingdom of Bahrain)

This standard has been approved as Gulf (Standard / Technical Regulation) with some technical modifications as follows:

- The addition of complementary references section.
- Referring to Gulf standards and technical regulations.

by GSO Board of Directors in its meeting No..../..... held on / / H , / / G

Sweetened Condensed Milks

1 Scope:

This Standard applies to sweetened condensed milks, intended for direct consumption or further processing, in conformity with the description in Section 3 of this Standard.

2 Complimentary references:

- 2/1 GSO 9 “Labeling of prepackaged foodstuffs”
- 2/2 GSO 21 “Hygienic regulations for food plants and their personnel”
- 2/3 GSO 150 “Expiration of food product”
- 2/4 GSO 382 “Maximum limits of pesticide residues in agricultural and food products – Part 1”
- 2/5 GSO 383 “Maximum limits of pesticide residues in agricultural and food products – Part 2”
- 2/6 GSO 569 “Methods for sampling milk and milk products”
- 2/7 GSO 570 “Methods for the physical and chemical analysis of milk”
- 2/8 GSO 988 “Limits of radioactivity levels permitted in foodstuffs – Part 1”
- 2/9 GSO 1016 “Microbiological criteria for foodstuffs – Part 1”
- 2/10 GSO 1301 “Methods of chemical analysis for sweetened condensed milk and evaporated milk”
- 2/11 GSO 1302 “Methods of microbiological examination for sweetened condensed milk and evaporated milk”
- 2/12 GSO CAC 193 “General Standard for contaminants & toxins in food”

3 Definitions:

Sweetened condensed milks are milk products which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics. The fat and/or protein content of the milk may have been adjusted, only to comply with the compositional requirements in Section 4 of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

4 Essential composition and quality factors:

4/1 Raw materials

Milk and milk powder¹, cream and cream powders¹, milkfat products¹.

The following milk products are allowed for protein adjustment purposes:

- milk retentate: is the product obtained by concentrating milk protein by ultrafiltration of milk, partly skimmed milk, or skimmed milk;
- milk permeate: is the product obtained by removing milk proteins and milkfat from milk, partly skimmed milk, or skimmed milk by ultrafiltration; and
- lactose¹ (Also for seeding purposes)

4/2 Permitted ingredients

- Potable water
- Sugar
- Sodium chloride

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used.

4/3 Composition

Sweetened condensed milk

Minimum milkfat	8% m/m
Minimum milk solids ^{II}	28% m/m
Minimum milk protein in milk solids-not-fat ^{II}	34% m/m

Sweetened condensed skimmed milk

Maximum milkfat	1% m/m
Minimum milk solids ^{II}	24% m/m
Minimum milk protein in milk solids-not-fat ^{II}	34% m/m

¹ For specification, see relevant Codex standards.

^{II} The milk solids and milk solids-not-fat content include water of crystallization of the lactose.

Sweetened condensed partly skimmed milk

Milkfat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat ^{II}	20% m/m
Minimum milk solids ^{II}	24% m/m
Minimum milk protein in milk solids-not-fat ^{II}	34% m/m

Sweetened condensed high-fat milk

Minimum milkfat	16% m/m
Minimum milk solids-not-fat ^{II}	14% m/m
Minimum milk protein in milk solids-not-fat ^{II}	34% m/m

For all sweetened condensed milks the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

5 Food additives:

Only those food additives listed below may be used and only within the limits specified.

INS no.	Name of additive	Maximum level
Firming agents		
508	Potassium chloride	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
509	Calcium chloride	
Stabilizers		
331	Sodium citrates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
332	Potassium citrates	
333	Calcium citrates	
Acidity regulators		
170	Calcium carbonates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
Thickener		
407	Carrageenan	150 mg/kg
Emulsifier		
322	Lecithins	Limited by GMP

6 Contaminants:

6/1 Heavy metals

The products covered by this Standard shall comply with the maximum limits mentioned in the standard in item 2/12.

6/2 Pesticides residues

The products covered by this Standard shall comply with the maximum residue limits mentioned in the standards in items 2/4 and 2/5.

7 Hygiene:

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the standard mentioned in item 2/2. The products should comply with the microbiological criteria mentioned in the standard in item 2/9.

8 Labeling:

Without prejudice to what is stated in the Gulf standards mentioned in items 2/1 and 2/3, the following shall be included in the label:

8/1 Name of the food

The name of the food shall be:

Sweetened condensed milk
Sweetened condensed skimmed milk
Sweetened condensed partly skimmed milk
Sweetened condensed high-fat milk

} according to the composition specified in Section 4

Sweetened condensed partly skimmed milk may be designated "sweetened condensed semi-skimmed milk" if the milkfat content is 4.0–4.5% and the minimum milk solids is 28% m/m.

8/2 Declaration of milkfat content

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

8/3 Declaration of milk protein

If the consumer would be misled by the omission, the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving as quantified in the label provided the number of servings is stated.

8/4 List of ingredients

Without prejudice to what is stated in the Gulf standard mentioned in item 2/1, milk products used only for protein adjustment need not be declared.

8/5 Labeling of non-retail containers

Information required in Section 8 of this Standard and the Gulf standard mentioned in item 2/1, and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9 Methods of sampling and analysis:

For sampling method, please refer to the standard mentioned in item 2/6. For testing methods, please refer to the standards mentioned in items 2/7, 2/10 and 2/11.

Reference:

- Codex 282:1971 Codex Standard for sweetened condensed milks, Revision 1:1999.

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