

STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع: نهائي

GSO 5/FDS..... /2011

:

PRESERVED TOMATO PRODUCTS : DEHYDRATED TOMATO

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

**PRESERVED TOMATO PRODUCTS : DEHYDRATED
TOMATO**

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

PRESERVED TOMATO PRODUCTS : DEHYDRATED TOMATO

1. SCOPE

This standard applies to preserved tomato products: dehydrated tomato

2. COMPLEMENTARY REFERENCES:

- 2.1 GSO 9 “Labeling of prepackaged foods”.
- 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 382 “Maximum Limits for Pesticide Residues in Agricultural Food Products – Part 1”.
- 2.7 GSO 383 “Maximum Limits for Pesticide Residues in Agricultural Food Products – Part 2”.
- 2.8 GSO Standard ON “Method for Determination of Pesticide Residues in Agricultural Food Products”.
- 2.9 GSO CAC 193 “General Standard for contaminants & toxins in food”.
- 2.10 GSO 20 “Methods for the determination of contaminating Elements in Food Stuffs”.
- 2.11 GSO 988 “Limits of radioactivity levels permitted in food stuff part - 1”.
- 2.12 GSO 998 “Methods of detecting radiation levels permitted in food stuffs”.
- 2.13 GSO 356 “Preservatives permitted for use in food products”.
- 2.14 GSO 1694 “General principles of food hygiene”.
- 2.15 GSO 707 “Flavouring permitted for use in food stuffs”.
- 2.16 GSO 839 “Food packages – Part 1 – general requirements”.
- 2.17 GSO 1863 “Food packages-plastic packages-general requirements”.
- 2.18 GSO 1287 “Method for sampling for Canned Fruits and Vegetable Products”.
- 2.19 GSO 1975 “Fresh tomatoes”.

3. DESCRIPTION

DEHYDRATED TOMATO:

A product that prepared from dehydrating of grown, healthy, clean, red or reddish and clear of bugs infection and mycosis tomato, chopped in slices, pieces or powder. (The dehydration should be by one of the appropriate dehydrating methods).

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), (2.14).
- 4.3 The product should be smooth in the powder form, clear of clumps, strange objects, mycosis and bugs infection.
- 4.4 Moisture content in the final product shall not exceed than 5%.
- 4.5 They shall be of a homogeneous and suitable color
- 4.6 .that the product retains its natural characteristics in terms of flavor, odor, color And strength characteristic of the product
- 4.7 The limits of pesticide residues shall not exceed those stated in GSO standards (items 2.6 and 2.7).
- 4.8 The toxins and contaminants limits shall comply with those maximum limits mentioned in Gulf standard stated in item (2.9)
- 4.9 Radio activity levels in the product shall not exceed what is stated in the GSO standard mentioned in item (2.11).
- 4.10 The product should be:
 - 1- Clear of the infectious anaerobic microbes.
 - 2- The total number of aerobic bacteria must not exceed 5000 cell/g.
 - 3- The number of fungal bacteria and yeast cells must not exceed 100 cell/g.
 - 4- number of Eeacherichia coli must not exceed 1000 cell/g.
 - 5- Clear of harmful microbes which cause food poisoning.

5. ALLOWED SUBSTANCES :

Without prejudice to what is stated in GSO standard mentioned in (2/3), (2/5), (2/13) and (2/15), any food additives can be added in accordance to GSO standard.

6. SAMPLING

Samples shall be taken according to the GSO Standard mentioned in item (2.18).

7. METHODS OF TESTING

7.1 Tests shall be carried out on representative sample drawn according to item (6) to determine its compliance to this standard.

7.2 Determination of pesticide residues shall be carried out according to GSO Standard mentioned in item (2.8).

7.3 Determination of contaminating heavy metallic elements shall be carried out according to GSO Standard mentioned in item (2.10).

7.4 Determination of radioactivity levels in the products, shall be carried out according to GSO Standard (2.12).

8. PACKAGING

Without prejudice to what is stated in GSO standard mentioned in (2.16), (2.17) .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.

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 product name and type

9.2 Product Name, address and trademark, if any

9.3 Net weight.

9.4 Expiration periods for product according to the GSO standard mentioned in item (2.4).

10. TRANSPORTATION AND STORAGE

10.1 Transportation of product potatoes 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.

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REFERENCE:

EGYPTIAN STANDARDS

E.S: 132-4/ 2005

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PART 4 : DEHYDRATED TOMATO**