

# هيئة التقييس لدول مجلس التعاون دول الخليج العربية

## GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع نهائي  
Final Draft

اعداد اللجنة الفنية الخليجية رقم 05 TC No.

Prepared by GSO Technical Committee No. TC 05

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المأكولات الخفيفة

**Snacks**

ICS: 67.060

This document is a draft GSO standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as GSO standard until approved by GSO.

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

## **Introduction**

Standardization Organization of the Gulf Cooperation Council (GCC) is a regional body with a membership of national agencies for Standardization and quantifications in the Arab Gulf states. One of its functions is preparing the Gulf Standards by specialized technical committees.

Technical Council of the Standardization board of directors of the Gulf Cooperation Council (GCC) decided at its meeting No. ( ) held on / / and / / , to approve the updated Gulf Technical Regulations GSO 2272/2019 Snack Food In Arabic and English languages, and considered within the work program of the Gulf Technical Committee No. 5 "Gulf Technical Committee for food and agricultural products" listed in Saudi Arabia plan.

## **Snacks**

### **1. Province**

This GSO standard is concerned with snacks prepared mainly for human consumption. These snacks made from grinding grains and tubers, or one of them with the addition of permitted food Additives; corn flakes, and popcorn products are not inclusive.

### **2. Complementary References**

- 2.1 GSO 9 "prepackaged Food Labels"
- 2.2 CAC 193 "General requirements for contaminants and toxins in food"
- 2.3 GSO 382 "Maximum limits for pesticide residues in agricultural and food products – Part 1".
- 2.4 GSO 382 "Maximum limits for pesticide residues in agricultural and food products – Part 2"
- 2.5 GSO 21 "Hygienic Conditions of Food Factories and Personnel"
- 2.6 GSO 2360 "maximum allowable levels of dirt and natural defects"
- 2.7 GSO 150-2 " Expiry date of food products – Part 2: Validity periods"
- 2.8 GSO 841 "Maximum limits for fungal toxins allowed in food and feed – aflatoxin"
- 2.9 GSO 839 "Food packages Part I: General requirements"
- 2.10 GSO 1000 "Sampling methods for prepackaged foods"
- 2.11 GSO 1016 "Microbiological requirements for commodities and foodstuffs"

- 2.12 GSO1863 "Food Packages part 2: Plastic Packaging General Requirements"
- 2.13 GSO 2500 "Additives permitted in foodstuffs"
- 2.14 GSO 707 "Flavours permitted in food products"

### **3. Definition**

They are food products made from grinding one or more of grains and tubers with the addition of permitted food additives through spray or blending or, any suitable method providing final product the desired characteristics.

### **4. Requirements**

The product must have the following:

- 4.1 The production shall be in accordance with the regulations and methods of good manufacturing and places where sanitary conditions are met as stated in item 2.5
- 4.2 The raw materials used in the manufacture shall be in accordance with the Gulf standard specifications of each or suitable for human consumption.
- 4.3 It shall be free of pork products and derivatives.
- 4.4 It shall be free from alcohol.
- 4.5 It shall be free from foreign substances or ingredients involved in production as stated in item 2.6
- 4.6 It shall be free of rancidity and unwanted odors.
- 4.7 The product shall retain its distinctive natural properties.
- 4.8 To be of acceptable taste and distinctive odor.
- 4.9 Free of mineral oils.
- 4.10 Food additives:

Additives used in snacks shall be in accordance with Gulf standard stated in item 2.13

- 4.11 Residues of pesticides shall be within the limits permitted under item 2.3.
- 4.12 Concentration of heavy metals shall not exceed the amount specified in item 2.2
- 4.13 Flavours permitted in food products in item 2.14 Shall be applied.
- 4.14 The microbiological limits shall be within item 2.11
- 4.15 The proportion of aflatoxin shall not exceed the standard specified in the item 2.8
- 4.16 Salt percentage is 5% in salted products.
- 4.17 The humidity shall be within 6% of the weight.

## **5. Packing, transport and storage**

### **5.1 Packing**

Without violation to the provisions of the specifications contained in 2.9 and 2.12

- 5.1.1 The product shall be packaged in a suitable and hygienic packaging and shall not affect the characteristics of the product and its suitability for human consumption.
- 5.1.2 The inner surface of the packaging shall be completely free from any type of printed ink and its effects.
- 5.1.3 In the case of placing the means of advertising inside the package shall be in a separate bag closed after the approval of the competent authorities.

**5.2 Transportation**

The transport shall be carried out in such a way as to ensure that the containers are protected from mechanical damage and pollution.

**5.3 Storage**

The product shall be stored under suitable and well- ventilated conditions away from sources of heat, humidity and pollution.

**6. Labelling**

Without violation to the provisions set forth in item 2.1, 2.7, the following specifics shall be written on the label:

- 6.1 Product name and type.
- 6.2 Nutritional data
- 6.3 Salt percentage specified.

**Reference:**

Egyptian standards; ES: 4138/ 2005