

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

Final draft

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الحمص المطبوخ المعلب  
Canned cooked chick – Peas

Prepared by :  
Gulf technical committee for standards of food and agriculture products

This document is a draft Gulf standard circulated for comments, it is therefore, subject to change, and may not be referred to it as a Gulf standard, until approved by the board of directors

ICS: 67.080

**FOREWORD**

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standard Bodies of GCC member States. One of GSO main functions is to issue Gulf Standard/ Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC NO.5 " Gulf technical committee for standards of food and agriculture products " has update the GSO Standard No.( 838 / 1997 ) " Canned chick - Peas " The Draft Standard has been prepared by ( State of Qatar ).

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

The approved standard will replace and supersede the GSO standard No. ( GSO5 / 838/1997 ).

## Canned cooked chick – Peas

### 1. Scope and field of application:

This Gulf Standard applies to the basic requirements that must be met in the grain canned cooked chick – Peas

### 2. Complementary references

- 2.1 GSO ( 9 ) " Labelling of prepackaged foodstuffs " .
- 2.2 GSO ( 20) “ Methods for the determination of contaminating metallic elements in foodstuffs”.
- 2.3 GSO ( 21 ) “ Hygienic regulation for food plants and their personal “ .
- 2.4 GSO ( 23 ) “ Colouring matter used in food stuffs”.
- 2.5 GSO ( 150-2 ) “ Expiration dates for food products “ .
- 2.6 GSO ( 356 ) “ Preservatives permitted for use in food products”.
- 2.7 GSO ( 381 ) “ Emulsifiers , stabeigers and thickeners premitted for use in food staffs “ .
- 2.8 GSO ( 382 ) ” Maximum limits for pesticide residues in agricultural food products - Part 1”.
- 2.9 GSO ( 383 ) " Maximum allowable limits of pesticides residue in agricultural and food products - Part 2".
- 2.10 GSO ( 841 ) “ Maximum limits of aflatoxins permitted in food and animal feeds- Aflatoxins “ .
- 2.11 GSO ( 988) “ Limits of radionativity levels permitted in foods stuff part - 1 “ .
- 2.12 GSO ( 998 ) “ Method for detection of permissible radionuclides limits in food – Part 1 : Gamma spectrometry analysis Cs-134 and Cs-137.
- 2.13 GSO ( 1016 ) “ Microbiological criteria for foodstuffs - Part 1“ .
- 2.14 GSO ( 1287 ) “ Methods of sampling of prepackaged fruit and vegetable products “ .
- 2.15 GSO ( 1791 ) “ Three piece steel round cans used for canning food stuffs”.
- 2.16 GSO ( 1843 ) “ Food Grade Salt “ .
- 2.17 GSO ( 2276 ) “ Detection of lard in food “ .

### 3. Definitions :

#### 3.1 Canned cooked chick - Peas:

Food product prepared from dried grain chick–peas which is prepared, cooked and preserved in brine solution or tomato juice or tomato sauce which added to it citric acid and spices packed in suitable hermetically sealed packages, and heat treated to prevent its spoilage.

### 4. Requirements :

The following requirements shall be met in the product :

4.1 It shall be processed according to the conditions given in the Gulf standard mentioned in item ( 2.3).

4.2 It shall be free from pork products.

4.3 The product shall be preserved the distinguished color , taste and smell characteristic of cooked chick grain peas .

4.4 The product shall be homogeneous in the degree of cooking and soft , firm texture and non- conglomerate .

4.5 The product shall be free of insect infections .

4.6 The product shall be free from fungal infections .

4.7 The product shall be free of insects and their parts and stages .

4.8 The product shall be free from impurities and foreign materials .

4.9 The size of package contents shall not be less than 90% of the water capacity of the package.

4.10 The size of the drained weight shall not be less than 60% in item (3.1) .

4.11 Salt shall not exceed than 2%.

4.12 The each proportion of broken grains, shelled, vestigial and separate cotyledons shall not increase 1% in item (3.1) .

4.13 It is permitted to add the following ingredients:

4.13.1 Flavouring matter: spices, condiments and spices oils.

4.13.2 Emulsifiers, stabilizers, flavour and odour enhancers and other additions permitted food .

4.13.3 Edible oils.

4.14 Contaminating metallic elements shall not be more than the following :

- Copper            20 PPM
- Lead                0.1 PPM
- Arsenic            0.1 PPM

4.15 Coloring matters are permitted to be added according to the Gulf standard mentioned in item ( 2.4 ).

4.16 Preservatives are permitted to be added according to the Gulf standard mentioned in item ( 2.6 ) .

4.17 The product shall be free of pathogenic bacteria and their toxins.

4.18 The product shall be free of salmonella bacteria.

4.19 The product shall be free of microbes corruption.

4.20 The limits of pesticides residue shall not exceed the limits mentioned in Gulf standards mentioned in Items ( 2.8 ) ,( 2.9 ) .

4.21 The limits of aflatoxins shall not exceed the limits mentioned in Gulf standard mentioned in Item ( 2.10 ) .

4.22 The limits of radionativity shall not exceed the limits mentioned in Gulf standard mentioned in Item ( 2.11 ) .

4.23 The Microbiological criteria shall be according to the Gulf standard mentioned in item ( 2.13 ) .

### **5. Sampling :**

Samples shall be taken according to the Gulf standard mentioned in Item ( 2.14 ) .

### **6. Methods of test and examination :-**

Tests shall be carried out using a representative sample drawn according to Item (5) to determine its compliance with the following :

6.1 Determination of contaminating metallic elements according to the Gulf Standard mentioned in item ( 2.2 ) .

6.2 Determination of permissible radionuclides limits according to the Gulf Standard mentioned in item ( 2.12 ) .

6.3 Detection of lard in food according to the Gulf Standard mentioned in item ( 2.17 ) .

### **7. Packaging , transportation and storage :-**

#### **7.1 Packaging :**

7.1.1 the packaging shall be comply according to the Gulf Standard mentioned in item ( 2.15 ) , free from toxic substances and does not affect the taste and smell of the product..

7.1.2 The product shall be packed in sound, clean, sound, healthy containers and does not affect the natural characteristic of the product.

7.1.3 The inner walls of the box when you open them healthy and free from corrosion and completely covered with a suitable diet layer of lacquer.

4.1.7 Packages shall be free from swelling and inside pressure shall be less than atmospheric pressure at room temperature.

#### **7.2 transportation :**

The transport shall be in the way that preserve containers from mechanical damage and pollution.

#### **7.3 storage**

The storage shall be at room temperature in a well-ventilated stores far away from sources of heat, humidity and pollution factors.

### **8. Labelling :**

Without prejudice to what has been mentioned in Gulf standards stated in Items ( 2.1 ) , ( 2.5 ) the following information shall be declared on the container :

**8.1 Name, address and trademark of the product If any.**

8.2 Name of the product (Canned cooked chick pea ).

8.3 Statement of additives used in the case if added.

8.4 Net weight and weight-based.

8.5 Drained weight.

8.6 Production and expiration date and should not exceed the validity period to 12 months.

8.7 Exporter's name in case of export.

8.8 Importer's name, address and country of origin in the case of import.

8.9 Conditions of storage and handling.

**Main references**

**Egyptian standards**

**No. 806 /2008**

**Canned cooked chick pea**