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Martadella (luncheon) meat

Prepared by:

Gulf technical committee for sector standards of
Food and agriculture products

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FORWARD

GCC Standardization Organization (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 regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.(5) "Gulf technical committee for sector Standards of Foods and Agricultural products" has prepared the Gulf Standard for "Matadella (luncheon) meat". The draft Standard has been prepared by State of Qatar.

This Standard has been approved as a Gulf Technical Regulation without any technical modifications by GSO Board of Directors in its meeting No. (), held on / / H /G.

Martadella (luncheon) meat

1. Scope and field of application:

This Gulf Standard is concerned with martadella (luncheon) meat shall be prepared from animal meat or poultry meat, which have been packed in any suitable packing material.

2. Complementary references:

- 2.1 GSO 9" Labeling of prepackaged food stuffs".
- 2.2 GSO 20 "Methods for the determination of contaminating metallic elements in food stuffs"
- 2.3 GSO 21" Hygienic regulations for food plants and their personnel" .
- 2.4 GSO 85 "Meat and meat products- Determination of total fat content".
- 2.5 GSO 91 "Meat and meat products- Determination of moisture content".
- 2.6 GSO 150" Expiration periods of food products" .
- 2.7 GSO 168" Conditions of storage facilities for dry and packed food stuffs".
- 2.8 GSO 322 "Chilled chicken".
- 2.9 GSO 323" General requirements for transportation and storage of chilled and frozen foods".
- 2.10 GSO 655" Methods of microbiological examination for meat, fish, shellfish and their products " .
- 2.11 GSO 832, 833" Maximum limits for pesticide residues in agricultural and food products- Parts 1, 2" .
- 2.12 GSO 839" Food packages- Part 1: General requirements".
- 2.13 GSO 592" Methods of sampling for meat and meat products
- 2.14 GSO 988" Limits of radioactivity levels permitted in food stuffs- Part 1".
- 2.15 GSO 993" Animal slaughtering requirements according to Islamic law" .
- 2.16 GSO 996" Mutton and goat meat, fresh, chilled and frozen" .
- 2.17 GSO 998" Methods for the detection of permissible radionuclide in food- Part 1: Gamma spectrometry analysis: A, Cs 134, Cs 137".
- 2.18 GSO 1016"Microbiological criteria for food stuffs- Part 1".
- 2.19 GSO/CAC 193: General Standard for contaminants and toxins in food and feed".
- 2.20 GSO CAC MRL 2" Maximum residue limits for veterinary drugs in food" .
- 2.21 Gulf Standards which Organization shall be approved concerned with:
 - 2.21.1 General Standard for food additives" .
 - 2.21.2 Detection methods for pig products in foods" .
 - 2.21.3 GSO 1791" Three piece steel round cans used for canning food stuffs".

3. Definitions:

3.1 Martadella (luncheon) meat:

Food product prepared from animal meat (allowed according to Islamic rules) or poultry or a combination of these with permissible food additives, after cured with heat treatment (shall be sufficient to ensure that the product presents safety and fit for human consumption under the normal conditions of transportation and storage), and which may have been smoked.

3.2 Meat:

The edible part from any mammal slaughtered (including edible offal) from any permissible animals allowed to eat its meat allowed according to Islamic rules.

3.3 Edible offal:

Parts from the offal not described as meat, but passed as fit for human consumption including lungs (but not if the animal from which the lungs has been taken has been scalded by immersion in hot water) but not including (ears, skin, scalp, snouts, mucous membrane, sinews, genital system, udders, intestines and urinary bladder) including poultry skin.

3.4 Poultry meat:

The edible part of any domesticated birds, which allow eating according Islamic rules, slaughtered in an abattoir.

3.5 Package:

Any suitable material which packed the product in it, manufactured from material not permits contamination for the product under normal conditions of handling.

4 . Requirements:

The following requirements shall be met in martadella (luncheon) meat:

4.1 The source of the meat which prepared the product from it, shall be from animals which permissible according to Islamic rules.

4.2 Slaughtering of the animals shall be varied out according the regulations mentioned in Gulf Standard states in Item (2.15).

4.3 Meat and poultry which prepared the product from it, shall be comply with the requirements mentioned in Gulf Standards stated in Items (2.8, 2.16).

4.4 Animals or meat used in the production shall be from places free from epidemics and radiation.

4.5 Animals or meat used in the production shall not be treated with hormones or antibiotics through feeding or treatment, at least the last month before slaughtering.

4.6 Animals used in the production shall be examined before and after slaughtering to ensure that it's free from infection diseases, stages and secretions.

4.7 Animals used in the prepared of the product shall be free from sticks, sticky material and fungi or bacterial growth.

4.8 Offal's unfit for eating mentioned in Item (3.3) shall not use in the preparation of the product.

4.9 Essential ingredients for the product are unsalted meat and curing ingredients (edible salt "sodium chloride" and sodium or potassium nitrite).

4.10 One or more from the optional ingredients can be used:

4.10.1 Carbohydrates and protein binders such as: starch prepared from cereals, potato, sweet potato, bread, biscuits, bakery products, milk powder, skim milk powder, caseinate , butter milk powder, whey powder, egg protein, soya protein and flour, vegetable protein, wheat gluten, lupine powder and any other food material fit for human consumption and comply with specific Gulf Standards.

4.10.2 Spices, seasonings and condiments.

4.10.3 Sucrose, invert sugar, glucose, lactose, maltose and glucose syrup (including corn syrup).

4.11 The production shall be carried out according to the requirements mentioned in Gulf Standard stated in Item (2.3).

4.12 The final product shall be free from pig products and its derivatives.

4.13 In the case of prepared the product from chilled meat, it should be processing during a period not exceed than 10 days from slaughtering date.

4.14 colors and food additives used identical to types and quantities allowed in accordance with the Table (1) .

4.15 The product shall be clean with natural odor and taste and free from any unacceptable taste.

4.16 The meat shall be uniformly and shall be capable of being sliced.

4.17 The product shall be free from industrial defects as gelatin and air pockets.

4.18 The product shall be free from hormones.

4.19 The fat content shall not exceed than 25% by weight from the product with binder, and then 30% by weight from the product without binder and edible offal (may include heart and tongue).

4.20 The meat content shall not less than 80% by weight from the product with binder, and then 90% by weight from the product without binder and edible offal (may include heart and tongue).

4.21 Without prejudice to what mentioned in Gulf Standard stated in Item (2.19) the tin content shall not exceed than 200 mg/kg for products in tin plate containers, and 50 mg/kg for products in other containers.

4.22 The pesticide residues in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.11).

4.23 The hormones and antibiotic content in the product shall not exceed to what mentioned in GSO in Item (2.20).

4.24 Declared food additives in the following table may be use:

Table -1-

Food additive	Maximum limit
Preservatives	
Nitrite, potassium and/ or sodium salts	200 mg/kg expressed as sodium nitrite
Nitrite, potassium and/ or sodium salts	125 mg/kg expressed as sodium nitrite calculated on the total net content of the final products
Potassium chloride	Limited by GMP
Antioxidants	
Ascorbic acid and its sodium salts	500 mg/kg expressed as ascorbic acid singly or in combination
Iso-scorbic acid and its sodium salts	500 mg/kg expressed as ascorbic acid singly or in combination
Flavors:	
Natural flavoring substances and nature-identical flavoring substances	Limited by GMP
Flavor enhancers:	
5- Guanylate, disodium	Limited by GMP
5- Inosinate, disodium	Limited by GMP
Monosodium glutamate	Limited by GMP
Acidity regulators:	
Glucono- delta-lactone	3000mg/kg
Sodium citrate	Limited by GMP
Water retention agents:	
Phosphate (naturally present plus added)	8000 mg/kg expressed as P ₂ O ₅
Added phosphate (mono-di-and poly)sodium and potassium salts	3000 mg/kg expressed as P ₂ O ₅ Singly or in combination
Colors:	
Erythrosine to replace ;loss of color (for the product with binder only)	15 mg/kg
Carry- over: Which permitted in Gulf Standard stated in Item (2.21.1)	

4.25 The microbiological limits for the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.18).

4.26 Radioactivity limits for the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.14).

5- Sampling:

Product samples shall be taken according to Gulf Standard stated in Item (2.13).

6. Methods of examination and test:

The following tests shall be carried out on the representative sample taken according to Item (5) to ensure from the complying of the product for the Items of this Standard:

6.1 Determination of total fat content shall be carried out according Gulf Standard stated in Item (2.4).

6.2 Determination of protein content shall be carried out according Gulf Standard stated in Item (2.5).

6.3 Microbiological examination shall be carried out according Gulf Standard stated in Item (2.17).

6.4 Detection of pig products shall be carried out according Gulf Standard stated in Item (2.21.2).

7. Packaging, transportation and storage:

The following shall be observed during packaging, transportation and storage:

7.1 Packaging:

7.1.1 Without prejudice to what mentioned in Gulf Standard stated in Item (2.12) the following shall be observed during the packaging of the product:

7.1.1.1 Cooked martadella: shall be packed in suitable containers at temperature ranged between 1-5°.

7.1.1.2 Semi-dry martadella: shall be packed in suitable containers to protect it from contamination and spoilage.

7.1.1.2 Canned martadella: shall be packed in suitable containers comply with Gulf Standard stated in Item (2.21.3).

7.1.2 The product which heat treated shall be packed in a way to possible maximum reduction for subjected to contamination, to make the product become without spoilage and fit for human consumption during handling, storage and marketing under the conditions declared on the label, the product should be clean and appear the characteristics of the product, and give the indication for present the vacuum when it's possible.

7.1.3 The container which treated with heat should be firm, well-sealed and not cause any healthy harmful, and not allow to contaminate the product during handling, storage and marketing under the conditions declared on the label.

7.2 Transportation and storage:

The requirements mentioned in Gulf Standard stated in Item (2.9) should be observe during transportation and storage.

8- Labeling:

Without prejudice to what mentioned in Gulf Standard s stated in Item (2.1, 2.6) the following shall be declared on the label:

8.1 Product name (martadella "luncheon").

8.2 Kind of animal or bird source of the product.

8.3 Ingredients and additives.