

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

**Final Draft**

**GSO 05/ FDS ...../2013**

**الخضار والفواكه ومنتجاتها – مهروس الزيتون الأسود**  
**Vegetables and fruit and their products - Mashed black olive**

Prepared by  
The Gulf Technical committee for Standards of Food and Agriculture products

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 a GSO Standard until approved by GSO.

ICS: 67.080

**Foreword**

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 " Technical committee for Standards of Food and Agriculture products" has prepared this Standard. The Draft has been prepared by (Republic of Yemen).

The draft has been prepared in both Arabic and English language based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as a Gulf Standard by GSO Board of Directors in its meeting No.( ),held on/ / H , / / G.

## Vegetables and fruit and their products - Mashed black olive

### 1 Scope

This GSO standard applies to the specific requirements of the mashed black olive which is prepared to be eaten, and methods tests.

### 2 Complementary references

- 2.1 GSO 9 “Labeling of prepackaged food stuffs”.
- 2.2 GSO 1791 “Three piece steel round cans used for canning food stuffs”.
- 2.3 GSO 1794 “The two piece steel round cans used for canning food stuffs”.
- 2.4 **CAC 192 “Food additives” to be approved by GSO.**
- 2.5 GSO 177 “Methods of physical and chemical test of canned vegetables”.
- 2.6 GSO 178 “Microbiological methods for testing canned vegetables”.

### 3 Definitions

Packaged mashed black olive is consequential of mashing the black olive which is cleared and has been cored of stone and hull, and also spices, vinegar and olive oil have been added.

### 4 Requirements

#### 4.1 The following requirements shall be in the black olive fruit;

- 4.1.1 The fruit shall be completely mature and coloured.
- 4.1.2 The fruit shall be free of pest and disease infection.
- 4.1.3 Scratched and squashy fruits should not be used.

#### 4.2 The following requirements shall be in the packaged product;

- 4.2.1 Free of damage and any microbial fermentation.
- 4.2.2 Free of artificial colours.
- 4.2.3 Free of foreign materials such as sand and dirt.
- 4.2.4 The percentage of dissolved ash in acid shall not be more than 0.1 %.
- 4.2.5 The total acidity percentage expressed as acetic acid should not be more than 1 %.
- 4.2.6 Free of microorganisms in amounts which may represent a hazard to health.
- 4.2.7 Tin shall not be more than 150 ppm, lead 0.3ppm, copper 5ppm, arsenic 0.2 ppm, expressed sequently as tin, Lead, copper and arsenic.
- 4.2.8 Flavoure should be added such as vinegar, species and olive oil.
- 4.2.9 Free of probable imperfections such as leaf stick and stem.
- 4.2.10 Moisture percentage shall not be more than 70 %.

- 4.2.11 Olive oil percentage within 15 %.
- 4.2.12 Sodium chloride percentage shall not be more than 4%.
- 4.2.13 Preservatives may be added with the healthy percentage and shall comply to the Gulf Standards mentioned in Item (2.4) in the case of using containers don't exposure heat after packaging.
- 4.2.14 Total solid material percentage shall not less than 30 %.

## **5 Packaging**

- 5.1 The product filled in suitable cans. In case of using the tins, They shall be identical to standards as mentioned in Items (2.2, 2.3).
- 5.2 The mass of container content shall not be less than 90 % at 20 °C of aqueous capacity.
- 5.3 The pressure inside the heat-handling tin containers should be negative.

## **6 Methods of tests**

- 6.1 Total acidity estimation:
  - 6.1.1 Reagents: Sodium hydroxide 0.1 normal, phenolphthaline solution.
  - 6.1.2 Method: accurately weight 10-20 g from the sample, put it in conic flask, and 50 ml of neutral alcohol is added to it, the acidity is calibrated with normal sodium hydroxide with using phenophthaline reagent and the acidity estimate as acitic acid.  
Each 1 ml of sodium hydroxide 0.1 normal equal 0.0060 g of acitic acid.
- 6.2 Other tests are experienced according to Gulf standards mentioned in Item (2.5, 2.6).

## **7 Labelling**

Without prejudice to what has been mentioned in Gulf standard mentioned in Item (2.1), the following information shall be declared on the container:

- 7.1 Name of product.
- 7.2 Name of producer, his address and his trade mark.
- 7.3 Net weight.
- 7.4 Contents list.
- 7.5 Production and expiration date.
- 7.6 Preservative name and it's percentage in a case of adding it.
- 7.7 The clause (made in) ..... in the regional production or origin country in case of import.