

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

Final : Draft

GSO 5/ FDS / : 2014

معجون الفلفل الأحمر الحار (الهريسة)
Red hot pepper paste (Harissa)

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

The Gulf 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 "Gulf technical committee for standards of food and agriculture products " has prepared " Red hot pepper paste (Harissa) " the draft standard has been prepared by the state of Qatar. 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 without any technical modifications by GSO Board of Direction in its meeting No.../....held on
/ / / H, / / G

Red hot pepper paste (Harissa)

1. Scope and field of application:

This Gulf standard is concerned with harissa (red hot pepper paste) as defined in Section 2, manufactured and intended for direct human consumption. It does not apply to other traditionally-prepared types of harissa..

2. Complementary standards :

- 2.1 GSO 9 “ Labelling of prepackaged foods” .
- 2.2 GSO 21 “ Hygienic regulations for food plants and their personnel” .
- 2.3 GSO 150 “ Expiration periods at food products “.
- 2.4 GSO 167 “ General requirements of products safety and their suitability for use “.
- 2.5 GSO 177” Methods of Physical and Chemical Test of Canned Vegetables “
- 2.6 GSO 178 “ Microbiological Methods for Testing of Canned Vegetable “.
- 2.7 GSO 244 “ Methods of test for vegetables , fruits and their products: part 1 :
Organoleptic examination, determination of net weight and drained weight ,
determination of apparent viscosity , determination of head – space,
determination of extraneous matter, defective fruits”.
- 2.8 GSO 382 “Maximum Limits for Pesticide Residues in Agricultural and Food Products -
Part 1”.
- 2.9 GSO 383 “Maximum Limits for Pesticide Residues in Agricultural and Food Products -
Part 2 “.
- 2.10 GSO 839 “Food Packages -Part 1: General Requirements “.
- 2.11 GSO 1016 “ Microbiological criteria for foodstuffs – part 1”
- 2.12 GSO 1287 “Methods of Sampling of Prepackaged Fruit and Vegetable Products “.
- 2.13 GSO CAC 193 “ General standard for contaminants and toxins in food “.

GSO standard to be approved by GSO concerning the following :

- 2.14 GSO Standard ON “Methods for the Determination of Pesticide Residues in
Foodstuffs”.

3. Definition :

Harissa : designates the preserved pulp of fresh red hot pepper, of the *Capsicum annuum* variety, concentrated and with the composition provided for in Item (4) and preserved using thermal treatment only.

4. Requirements :

The following requirements should be met in(harissa) red hot pepper paste :

4.1 The ingredient of red hot pepper paste should be the following :

4.1.1 Fresh red hot peppers of the *Capsicum annuum* variety

4.1.2 Fresh garlic

4.1.3 Coriander

4.1.4 Caraway

4.1.5 Salt

4.2 The peppers used in the preparation of processed Harissa should be sufficiently ripe, wholesome, with a deep red colour, free of spoilage, rot and impurities and free of insects..

4.3 Natural homogenous red color with a minimum of color on a “hunter” scale of the value of a/b not less than 1/4 and free of black particles.

4.4 The taste should be typical to the product, spicy (hot), free from bitterness or burned taste or any other foreign taste.

4.5 The smell should be typical of the product and free of foreign smells.

4.6 Consistency/texture

The final product should be free of crusts and seeds using a 2 mm sieve.

4.7 Acidity, expressed as citric acid, should not exceed 3.6% of total dry residues.

4.8 Dry extract should be not less than 14% of total soluble solids (excluding salt).

4.9 The percentage of added salt should not exceed 1.5% of dry weight basis.

4.10 The percentage of acid insoluble ash should not exceed 0.15% of the total weight of dry extract.

4.11 No food additives should be used in harissa.

4.12 Contaminants and toxins should not exceed the limits given in the Gulf standard mentioned in Item (2.13).

4.13 The Limits of Pesticide Residues should not exceed the limits given in the Gulf standard mentioned in Items (2.8) (2.9) .

4.14 Hygienic regulation and general requirements should be as given in the Gulf standard mentioned in Items (2.2) (2.4) .

4.15 The limits of Microbiological criteria should be as given in the Gulf standard mentioned in Item (2.11) .

5. Sampling :

Sampling should be carried out according to Gulf Standard mentioned in Item (2.12) .

6. Methods of tests and examination:

Should be carried out on the representative sample taken according to Item (5) to determine its compliance with all the items of this standard :

6.1 Determination of pesticide Residues in Foodstuffs should be according to the Gulf Standard mentioned in Item (2.14) .

6.2 Determination of physical and chemical tests should be according to the Gulf Standard mentioned in Item (2.5) .

6.3 Determination of microbiological tests should be according to the Gulf standard mentioned in Item (2.6) .

6.4 Methods of test for vegetables , fruits and their products should be according to the Gulf standard mentioned in Item (2.7)

7. Packaging , transportation and storage.

7.1 The packaging should be met the requirements of Gulf Standard mentioned in Item (2.10) .

7.2 The container should be well filled with the product, which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container

7.3 Flexible containers should be filled as full as commercially practicable.

7.4 Harissa must be packed in suitable and clean containers, tightly closed, and all materials in contact with the product must be authorized for use in food packaging

8. Labelling :

Without prejudice to what has been mentioned in Gulf Standard mentioned in Items (2.1) , (2.3) and the following information should be declared on the container's label :

8.1 The name of the product shall be "harissa" .

Main reference :

Codex standard

No. 308 R - 2011

Red hot pepper paste (Harissa)