

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

Final draft

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مسحوق الخبيز  
Baking powder

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.( 1751 / 2006 ) " Baking powder " 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 / 1751/2006 ).

## Baking powder

### 1. Scope and field of application:

This Gulf Standard applies to the basic requirements that must be met the baking powder.

### 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 ( 150-2 ) " Expiration dates for food products " .
- 2.5 GSO ( 168 ) " Conditions of storage facilities for dry and canned foodstuffs".
- 2.6 GSO ( 291 ) "Methods of test for baking powder".
- 2.7 GSO ( 382 ) " Maximum limits for pesticide residues in agricultural food products - Part 1".
- 2.8 GSO ( 383 ) " Maximum allowable limits of pesticides residue in agricultural and food products - Part 2".
- 2.9 GSO ( 839 ) " Food packages- Part 1: General requirements " .
- 2.10 GSO ( 988 ) " Limits of radionativity levels permitted in foods stuff part - 1 " .
- 2.11 GSO ( 1016 ) "Microbiological criteria for foodstuffs - Part 1 " .

### 3. Definitions :

Baking powder:

A homogeneous powder consisting of an alkaline and acidic parts ,when reacting together in the presence of moisture and heat create carbon dioxide gas, and a filling materials such (starch, rice flour and corn flour) entering its composition and used in bakery such as biscuits and cakes to form a sponge consistency in bakery products.

### 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 All raw materials used in the production shall comply with Gulf Standards specific to each.
- 4.3 The product shall be high degree of quality.
- 4.4 The product shall be white in color.

4.5 The product shall be free from impurities and strange odor and substances harmful to health.

4.6 The product shall be free of insects and their parts, secretions and eggs.

4.7 Sodium or potassium bicarbonate shall be the alkaline part used in the production..

4.8 The acidic part used in the production shall be one or more of the following components:.

4.8.1 Tartaric acid or acidic sodium or potassium tartarate.

4.8.2 Sodium acid pyrophosphate.

4.8.3 Monocalcium acid phosphate.

4.8.4 Lactic acid or calcium lactate.

4.8.5 Adipic acid.

4.8.6 Glucono delta lacton.

4.8.7 Sodium aluminum sulphate or phosphate.

4.9 The moisture content shall not exceed 8%.

4.10 Available carbon dioxide content (produce from adding cold water) not shall not be less than 8% (powder weight).

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

Copper	20	PPM
Zinc	30	PPM
Lead	5	PPM
Fluoride	250	PPM
Arsenic	1	PPM

4.12 Filling materials content (such as starch, rice flour and corn flour) shall not exceed than 40%.

4.13 Magnesium oxide content (as anticaking material) shall not exceed than 10 ppm.

4.14 Calcium phosphate shall be comply with good manufacturing process.

4.15 The limits of pesticides residue shall not exceed the limits mentioned in Gulf standards mentioned in Items ( 2.7 ) ,( 2.8 ).

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

4.17 The Microbiological criteria shall be according to the Gulf standard mentioned in Item ( 2.11 ) .

## **5. Sampling :**

Samples shall be taken according to the Gulf standard mentioned in Item ( 2.6 ).

**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 Examination of baking powder according to the Gulf Standard mentioned in Item ( 2.6 ).

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

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

7.1 The product shall be packed in a healthy suitable hermetically sealed containers, not penetrating for moisture, keeping for product properties, not react with container contents

7.2 the packaging shall be comply according to the Gulf Standard mentioned in item ( 2. 5 ).

**8. Labelling :**

Without prejudice to what has been mentioned in Gulf standards stated in Items ( 2.1 ), ( 2.4 ) the following information shall be declared on the container :

8.1 Name of the product

8.2 Name, address and trademark of the product If any.

8.3 Net weight of package container.

8.4 List of ingredients and added maters.

8.5 Origin country.

8.6 Production and expiration date.

8.7 Conditions of conservation, storage and handling.

8.8 Used methods.

## **Main references**

### **Egyptian standards**

**No. 803 /2008**

**Baking powder**