

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

Final Draft

GSO /FDS 997/2014

Fresh beef , buffalo , mutton , goat and camel Meat

Prepared by:

Gulf technical committee for sector standards of food and agriculture products
This document is a draft Gulf standard circulated for comments, it is therefore, subject to alteration and modification, and may not be referred as a Gulf standard, until approved by the Board of Directors

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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 standards of food and agriculture products " has update the GSO Standard GSO 997/1998 Fresh beef , buffalo , mutton , goat and camel Meat" . The Draft Standard has been prepared by (State of Qatar) .

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No.(), held on h (G) and cancel and replaced standard no (GSO997/1998) .

Fresh beef , buffalo , mutton , goat and camel Meat

1. Scope :

This Gulf standard is concerned with basics requirements and quality factors for fresh beef , buffalo , mutton , goat and camel meat.

2. Complementary Standers:

2.1 GSO 9 "Labeling of prepackaged foodstuffs".

2.2 GSO 20 ""Methods for the determination of contemning metallic elements in food stuffs."

2.3 GSO 21 " hygienic regulation for food plants and their personal " .

2.4 GSO 150-1 " Expiration dates for food products -Part 1 "

2.5 GSO 382,383 " Maximum limits for pesticide residues in agricultural food products- Part 1 and part 2 "

2.6 GSO 592 " Methods of sampling meat and meat products " .

2.7 GSO 593 " Meat and meat products — physical tests " .

2.8 GSO 655 " Methods of microbiological examination of meat , fish, shell-fish , and their products. "

2.9 GSO 988 " Limits of radioactivity levels permitted in foods stuff part – 1"

2.10 GSO 993 " Animal slaughtering requirements according to islamic law" .

2.11 GSO 815 " Code of hygienic practice for preparation , transportation, handline and storing of fresh meat " .

2.12 GSO 1016 " Microbiological criteria for food stuff part 1 "

2.13 GSO 2276 " Detection of lard in food " .

2.14 GSO "Determination of Hormones and Antibiotics Residues in Meat and Meat Products".

2.15 GSO “Maximum Permissible Levels of Veterinary Drug Residues in Food Products of Animal Origins”.

3. Definitions:

3.1 Fresh meat : is meat suitable for human consumption are taken from slaughtered healthy animals.

4 Requirements:

4.1 Slaughtering of the animals shall be varied out according the regulations mentioned in Gulf Standard states in Item (2.11).

4.2 Animals slaughtered shall be from places free from epidemics and radiation mentioned in item (2.9).

4.3 Stop feeding animals with materials affect the physical properties of the meat must stop feeding them before slaughter fifteen days at least.

4.4 Animals shouldn't be treated with different growth hormones in accordance GCC mentioned in item No. 2.14

4.5 An animal may not slaughter veterinary medicines only in accordance with the duration of lifting the recommended drug user in accordance with the GCC mentioned in item No. 2.15.

4.6 The meat is checked meat before and after slaughter in accordance with the regulations of the veterinary medical examination to ensure suitability for human consumption and free of epidemic and infectious diseases and parasites Botoarha and secretions .

4.7 The carcass after slaughter remove immediately the skin and internal organs, head and parties taking into account the lack of meat contamination of the contents of the internal organs

4.8 Washing process with clean drinking water unfit for human consumption and prohibits the use of renewable water to increase the weight of the carcasses or parts

4.9 Prohibits the presence of any remnants of internal organs or the skin on fresh meat

4.10 The fresh meat and fat are retained its natural properties .

4.11 It should be free fully devoid of pork or its derivatives or other animal fat products.

12.4 that is in massacres and slaughter points slaughter licensed and certified to do so, and authorized to slaughter.

13.4 total nitrogen ratio of volatile compounds in fresh meat should not exceed 20 mg / 100 mg meat.

14.4 Altheobarbtyorik acid ratio in the fresh meat shall not exceed 0.9 mg Manoladhead / 1 kg meat.

4.15 pH that ranges from fresh meat after 24 hours of the slaughter of animals between 5.6 to 6.2.

4.16 to be microbiological requirements of the product shall be as stated in the Gulf standard item No. 12.2.

4.17 veterinary drugs be the remnants of antibiotics and contaminants, mycotoxins, according to the GSO item No. 15.2.

4.18 The surface of fresh meat is should be free of dirt and growths Microbiology and signs of corruption and damage.

4.19 the processing and selling fresh camel meat should be in independent shops licensed to do so and announce it to the shop in Arabic language and clear handwriting.

5. Sampling:

Samples shall be taken according to the GSO standard mentioned in item (2.6).

6. Examination and testing methods:

All tests are conducted on a representative sample taken according to the GSO standard mentioned in item (2.5).

6.2 estimated pesticide residues, according to the GSO standard mentioned in item (2.12).

6.3 Estimated mineral elements contaminated, according to the GSO standard mentioned in item (2.2).

6.4 Estimated limits of radiation levels, according to the GSO standard mentioned in item 2.9 .

7 All tests on the representative sample shall be conducted in accordance with the GSO standard mentioned in item No. (2.3).

6.1 Test for estimating net weight, and tangible tests, shall be conducted in accordance with the GSO standard mentioned in item No. (2.5).

6.2 Insecticide residues shall be estimated according to GSO standard mentioned in item No.(2.9).

6.3 Contaminating mineral elements shall be estimated in accordance with GSO standard mentioned in item No. (2.5)

6.4 Limits of permissible radionuclide levels shall be estimated in accordance with GSO standard mentioned in item No. (2.13)

7. Packaging:

Fresh meat should be packaged according to GSO(2.11) .

8 . Transport and Storage:

Without prejudice to the Gulf came in the specification mentioned in item 2.11 must consider the following:

8.1 Edible internal organs (stomach, intestines, lungs) be stored separate from the fresh meat places.

8.2 Fresh meat should be kept and stored in specific places inside refrigerators separate from other.

8.3 The temperature and ventilation are appropriate in accordance with the origins of source inside refrigerators, display and save fresh meat .

9. Labeling :

Without prejudice to the content of GSO standard mentioned in item No. (2.4), the shall show:

9.1 The meat must seal by the official veterinary inspector as free from infectious and valid diseases for human consumption - the seal contains essential explanatory data depending on the system in force in each GCC country, including meat type - the date of slaughter - the municipality's name and grade quality (in the case of gradation by meat quality).

9.2 Stamped that the sacrifices on both sides in the following places at least from the outside of the thigh and groin, back, chest and shoulder.

9.3 Stamped that parts meat which officially is obtained from carcasses sealed in meat cutting plants unless wrapped or packaged .

9.4 Packaged of fresh meat:

Without prejudice to what is provided for in the Gulf standard mentioned in item (2.1):

- The type of meat.
- Name of cut .
- Quality Grade (in the case of meat grading by quality).