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الحلويات الشرقية
Oriental Sweets

Prepared By
GSO 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 Board of Directors.

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ORIENTAL SWEETS

Date of GSO Board of Directors Approval :
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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 "Gulf technical committee for standards of food and agriculture products has prepared this Standards. The Draft Standard has been prepared by Sultanate of Oman.

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

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

ORIENTAL SWEETS**1- SCOPE AND FIELD OF APPLICATION**

This standard is concerned with Oriental Sweets.

2- COMPLEMENTARY REFERENCES

- 2.1 GSO9 “Labeling of Prepackaged Foods”.
- 2.2 GSO16 “Physical and Chemical Methods of Testing for Edible Oils and Fats”.
- 2.3 GSO20 “Methods of Test for the Determination of Contaminating Metallic Elements in Food stuffs).
- 2.4 GSO21”HygienicRegulationsforFoodPlantsandTheirPersonnel”.
- 2.5 GSO23”MethodsofTestforColouringMatterUsedinFoodstuffs).
- 2.6 GSO 150-2 “Expiration Periods of Food Products - Part 2”
- 2.7 GSO 134”Methods of Test for Sugar-Physical and Chemical Methods”.
- 2.8 GSO ISO2448:2007 “Fruit and Vegetable Products-Determination of Ethanol”.
- 2.9 GSO262 “Methods of Test for Hard Candy”.
- 2.10 GSO263 “Hard Candy”.
- 2.11 GSO ISO 6579:2007 “Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp”.
- 2.12 GSO ISO 4832:2010 “Microbiology of food and animal feeding stuffs–horizontal method for the enumeration of coliforms –colony count technique”.
- 2.13 GSO 841 “Maximum limits of mycotoxins permitted in foods and animal feeds-aflatoxins”.
- 2.14 GSO842/1997 “Microbiology- General Guide for the Enumeration of Yeasts and Moulds-Colony Count Technique at 25°C”.
- 2.15 GSO Standard ON “Methods of Test for Edible Starch”.
- 2.16 GSO2276 “Detection of lard in Food”.
- 2.17 GSO 1016 “ Microbiological Criteria for Food stuffs-Part 1”
- 2.18 GSO CAC 193 ” General Standard for contaminants & toxins in food”

3- DEFINITIONS**3.1 Oriental Sweets:**

One of the types of candy sugar resulting by heat treatment of the natural sugars at a specific temperature with the addition of permitted flavorings, smell and colors with some additions by other food product.

3.1.1 Mawalid:

Is the result of cooking sucrose and commercial glucose with flavorings and odor at the proper temperature in the cooking utensils so that mixes with air to the proper temperature.

3.1.2 Humusiyyah and sesamoid Sweets:

It's the cooking outputs of a mixture of sucrose and commercial glucose with certain rates at a proper temperature in special utensils and may be added to it some of permitted emulsifying and flavors and added to it the seeds of the following:

Sesame-chickpeas-peanuts-That these seeds are roasted and shelled except sesame may use non-roasted and then form either in the form of tablets or fingers or sliced or diced or stuffed or wipes.

3.1.3 Aldumiyah Sweets:

Is the Cooking outputs of sucrose and commercial glucose and added with starch and nutritional permitted fats and some acids ex,' citric acid or tartaric acid and permitted flavorings, smell and colors at a suitable temperature in open utensils by adding various fillers.

3.1.4 Coconut Candy (alhamam- alladidah- parts of grated coconut):

Are the Cooking outputs of sucrose and commercial glucose at a suitable temperature and added to it the coconut and may add flavorings, smell and raisins.

4- REQUIREMENTS**4.1 General requirements**

The following requirements shall be met in oriental sweet:

4.1.1 All materials which used for manufacturing those candies classifications shall be comply with the relevant GSO standards for each material.

4.1.2 The product shall be prepared according to hygienic conditions stated in the GSO standard mention in item (2.4).

4.1.3 It shall be clean and free from foreign matter.

4.1.4 It shall have acceptable taste and distinctive type.

- 4.1.5 It shall be free from pork products and its derivatives.
- 4.1.6 It shall be free from ethanol
- 4.1.7 It shall be free from rancidity and undesirable smell.
- 4.1.8 It shall be free from insects and their fragments.
- 4.1.9 It shall have a suitable colour, proper texture, uniform shape without being melted or attached with itself or with outer wrap.
- 4.1.10 Contaminating Metallic Elements shall not exceed the following limits:
 - Arsenic : 0.5 ppm
 - Copper:2.5 ppm
 - Lead:2.5 ppm
 - Zinc:1.0 ppm
- 4.1.11 Maximum limits of mycotoxins permitted in foods and animal feeds- aflatoxins Shall not exceed GSO standard mentioned in item (2.13).
- 4.1.12 Microbiological Criteria Shall not exceed GSO standard mentioned in item (2.17).
- 4.2 Requirements for type:
 - 4.2.1 Mawalid Sweets:
 - 4.2.1.1 Sucrose shall not be less than 90% of the final product.
 - 4.2.1.2 The leaves which are used to decorate sweets shall match with the relevant GSO standards.
 - 4.2.2 Humusiyah and sesamoid and bundokiyah Sweets:
 - 4.2.2.1 The disks sweet (Humusiyah) shall be in bright white color .
 - 4.2.2.2 The percentage of crust shall be not more than 1% of seed weight used.
 - 4.2.2.3 The percentage of sucrose shall not be less than 50% of the total sugars materials
 - 4.2.2.4 Ratio of humus and sesame is 25%.
 - 4.2.2.5 With good taste ,fragile and easy broken and shew.
 - 4.2.3 Aldumiyah:
 - 4.2.3.1 Moisture percentage shall not be more than 15% of the final product.
 - 4.2.3.2 The total sugars percentage shall not be less than 55% of the final product as a convert sugar.
 - 4.2.3.3 In the production in pieces form, each piece shall be covered separately in

appropriate cover.

4.2.3.4 With good taste , cohesive strength and middy rubber.

5 SAMPLING

Sampling shall be carried out according to the GSO standard mentioned in (2.10).

6 METHODS OF TEST

6.1 Tests

6.1.1 Sensory evaluation

It shall be evaluated according to the GSO standard mentioned in item (2.9)

6.1.2 Detection of foreign matters

It shall be detected according to the GSO standard mentioned in item (2.9).

6.1.3 Moisture determination

It shall be determined according to the GSO standard mentioned in item (2.7).

6.1.4 Sugars determination:

It shall be determined according to the GSO standard mentioned in item (2.7).

6.1.5 Determination of contaminating elements:

It shall be determined according to the GSO standard mentioned in item (2.3).

6.1.6 Determination of starch

It shall be determined according to the GSO standard mentioned in item (2.15).

6.1.7 Determination of non-organic matters

Talcum powder: It shall be calculated by the difference in ash determination by adding dilute hydro chloric acid to the ash then ash again. In case talcum powder is present, the ratio of soluble ash in the acid be high.

6.1.8 Detection of coloring matter

Detection shall be carried out according to the GSO standard mentioned in (2.5).

6.1.9 Detection of rancidity

It shall be carried out according to the GSO standard mentioned in (2.2).

6.1.10 Detection of pork fat

It shall be carried out according to the GSO standard mentioned in (2.16).

6.1.11 Detection of ethanol

It shall be carried out according to the GSO standard mentioned in (2.8).

6.1.12 Detection of salmonella

It shall be carried out according to the GSO standard mentioned in (2.11).

6.1.13 Determination of yeasts and molds

It shall be carried out according to the GSO standard mentioned in (2.14).

6.1.14 Determination of total count of bacteria

It shall be determined according to the GSO standard mentioned in (2.15).

6.1.15 Detection of coliform bacteria

It shall be carried out according to the GSO standard mentioned in (2.12).

6.2 Tests shall be carried out on the representative sample taken according to item (5) to determine its compliance with all the items of this standard.

7 PACKAGING, TRANSPORTATION AND STORAGE

7.1 Packaging

The candy shall be packed in suitable paper or packed in appropriate and clean packaging ,hygienic, sound, moisture proof, and well-sealed containers that have no effect on product properties.

7.2 Transportation

Transportation shall be carried out in such away as to protect the product from mechanical damage and contamination.

7.3 Storage

The product shall be stored under suitable conditions in ventilated stores.

8 LABELLING

Without prejudice to the provisions of the GSO standard mentioned in (2.1) and (2. 6) the following shall be declared on the label of the product:

8.1 Name of product: oriental candy

8.2 Candy type according to item (4).