

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع نهائي

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شبيهة القشدة

Cream Analogue

ICS: 67.100.01

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 Technical regulation. The Draft Technical regulation has been prepared by kingdom of saudi arabia .

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

This Technical regulation has been approved by GSO Board of Directors in its meeting No.(18), held on 26/11/1434h(02/10/2013) .

Cream analogue

1- Scope

This standard applies to basic requirement with cream analogue pasteurized and sterilized and ultra-high heat-treated.

2- Complementary References

- 2.1 GSO 9 "Labeling of prepackaged food stuffs"
- 2.2 GSO 21 "Hygienic Regulations for Food Plants and their Personnel"
- 2.3 GSO 1016 " Microbiological criteria for foodstuffs"
- 2.4 GSO 839 "Food Packages – Part 1 – General Requirements".
- 2.5 GSO 2500" Additives Permitted for Use in Food Stuff.
- 2.6 GSO 707
- 2.7 GSO 193"General standard for contaminants and toxins in food and feed "
- 2.8 GSO 150 -1 ,GSO 150 -2" Expiration dates for food products – Part- 1 and Part -2 "
- 2.9 GSO 148 "Sugar
- 2.10 GSO 988 " Limits of radionativity levels permitted in foods stuff part - 1."
- 2.11 GSO 382, GSO 383 "Maximum limits of pesticide residues in agricultural and food product – part 1 and 2"
- 2.12 GSO 841 "Maximum limits of mycotoxins permitted in foods and animal feeds aflatoxins ".
- 2.13 GSO 1791 Three piece steel round cans used for canning food stuffs
- 2.14 GSO 1794 The two piece steel round cans used for canning food-stuffs
- 2.15 GSO 1102 milk paperboard containers
- 2.16 GSO 1754 "Edible maize oil ".
- 2.17 GSO 1929 "Edible Vegetable Oils – Part II "
- 2.18 GSO 323 "General requirements for transportation and storage of chilled and frozen foods " .
- 2.19 GSO 2214 "Code of hygienic practice for milk and milk products" .
- 2.20 GSO 2233 Requirements of nutritional labeling

3- Definition

3.1 Cream Analogue

food product resulting from the emulsification skimmed milk liquid or dried or concentrate or other non-fatty milk solids added vegetable oils.

3.2 Pasteurized cream Analogue

cream Analogue subjected to pasteurization process.

3.3 Sterilized cream Analogue

Cream Analogue exposed to the sterilization process in packages that are sold to the consumer.

3.4 Ultra-high heat-treated cream Analogue :cream Analogue treated with ultra-high heat were packaged under sterile conditions.

4- General Requirements

The following conditions must be available in Cream Analogue :

- 4.1 The product must be completely free of pork products and its derivatives.
- 4.2 Take into consideration the production rules and health requirements provided for in the Gulf standard mentioned in clause 2.2 and 2,19
- 4.3 All the ingredients used in the manufacture of it must be in accordance with the standard specifications relating to them
- 4.4 Oils to be used in the manufacture of cream Analogue added to it vegetable oils conform to the Gulf standard mentioned in item 2,16 and 2,17 .
- 4.5 The product shall be free of bitterness or acidity or rancidity or taste soapy and metallic or any strange taste .
- 4.6 To be free of pathogenic microbes or its secretions, or those that lead to the occurrence of undesirable changes .
- 4.7 Be allowed to add fruit, fruit juice and natural bee honey.
- 4.8 Be allowed to add natural flavoring conform to the Gulf standard mentioned in item 2.6
- 4.9 Allows sugar to be added like whipped cream or just debilitating.
- 4.10 The limits of radioactive in the product shall comply with gulf standard mentioned in clause 2.10 .
- 4.11 pesticide residues and shall not exceed to the permissible limits in the Gulf standard mentioned in clause 11.2.
- 4.12 Allows the use the food additives According to the GSO standard mentioned in item 2.5.
- 4.13 Vegetable fat content in the Cream Analogue conform to Table (1)

Table (1) : Vegetable fat content in the Cream Analogue

Name of the product	Vegetable fat content
Light Cream Analogue	A minimum of 10% to 18% upper limit
Cream Analogue (table cream)	A minimum of 18%
Heavy Cream Analogue	A minimum of 36%
Concentrated Cream Analogue	A minimum of 45%
Whipped Cream Analogue or Intended for whipping	A minimum of 28%
Whipped Cream Analogue or Intended for whipping Highly-fat	A minimum of 35%

5 - Microbiological limits .

- 5.1 The microbiological limits shall not exceed the limits stated in the GSO standard mentioned in clause 2.3

6- Packaging and storage.

- 6.1 Cream Analogue that is packaged in containers appropriate health court lock to protect it from contamination and damage must be conform to the Gulf standard 2.4 and 2.15, and when using tin cans in the packaging must be conform to the Gulf standard mentioned in clause 2.4,2.13 and 2.14
- 6.2 Product must be stored under temperature conditions suitable for the storage and handling.

7- Labeling

Without prejudice to what has been mentioned in Gulf Standard stated in item (2.1,2.8) the following shall be declared on the label :

- 7.1 Name of the product (cream Analogue)
- 7.2 Must be followed by the name of the product directly "replace milk fat with vegetable oils"
- 7.3 Type of heat treatment of the product (pasteurization or sterilization or ultra-high temperature)
- 7.4 Food additives if added .
- 7.5 Type of vegetable oil
- 7.6 Type of product regarding fat content
- 7.7 The production and expiration date must be in Codification manner accordance to the gulf standard mentioned in clause 2.8 .
- 7.8 Minimal limits of fat content .
- 7.9 Statement (contain vegetable fats "Wholly hydrogenated or partially hydrogenated or non")
- 7.10 temperature of storage .
- 7.11 In the case of manufacturing a product of milk powder or concentrated milk shows in a prominent place the phrase "manufactured from milk powder or a clear line center " .

References

- CODEX STAN 288-1976 Standard for Cream and Prepared Creams (codex standard for cream and prepared creams) Revision 2008, amendment 2010

- CODEX STAN 192-1995 General Standard for Food Additives

Adopted in 1995. Revision: Adopted in 1995. Revision: 1997, 1999, 2001, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010,2011, 2012, 2013, 2014, 2015.

- CODEX STAN 206-1999 General Standard for Use of Dairy Terms