

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

**Final Draft**

**GSO 05/FDS 2035/2016 (E)**

**PRESERVED TOMATOES**

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**

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 updated the Gulf standard No. 2035" Preserved Tomatoes". 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...) with the addition of Item NO for Complementary references .

## **PRESERVED TOMATOES**

### **1. SCOPE**

This Gulf Standard applies for Preserved Tomatoes to direct consumption, including for catering purposes or for repacking if required. This Standard also applies to the product when indicated as being intended for further processing. The Standard does not include dried tomatoes and preserved tomatoes containing other vegetables such as pepper and onions in quantities that materially alter the flavour, aroma and taste of the tomato component.

### **2. COMPLEMENTARY REFERENCES**

- 2.1 GSO 9 "Labelling of prepackaged foodstuffs".
- 2.2 GSO 150 "Expiration dates for food products".
- 2.3 "Principles for the Establishment and Application of Microbiological Criteria for Food" (CAC/GL 21).
- 2.4 GSO 148 " Sugar ".
- 2.5 GSO CAC 150 "Food grade salt".
- 2.6 GSO/CAC 193 "general standard for toxins and contaminants".
- 2.7 GSO 1016 "Microbiological criteria for food stuffs – Part 1".
- 2.8 GSO 1057 " Tomato concentrates".
- 2.9 GSO 1694 "General principles of food hygiene".
- 2.10 GSO CAC MRL 1 " Maximum Residue Limits (MRLs) for Pesticides "
- 2.11 GSO CAC / RCP 23 "Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods "

### **3. DESCRIPTION**

For the purpose of this standard the following definitions are applied

#### **3.1 PRODUCT DEFINITION :**

Preserved tomatoes is the product:

- 3.1.1 prepared from fresh, washed, ripened tomatoes, conforming to the characteristics of the fruit of *Lycopersicon/Lycopersicum esculentum* P. Mill, of red or reddish varieties which are clean and which are sound. The tomatoes shall have had the stems and calices removed and where necessary, the core;
- 3.1.2 packed with or without a suitable packing medium and seasoning ingredients appropriate to the product; and
- 3.1.3 processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

#### **3.2 VARIETAL TYPE**

Tomatoes of distinct varietal groups (cultivars Open Pollinated or hybrids) with respect to shape or other similar physical characteristics may be designated as:

3.2.1 **Round:** globular or semi-globular shape.

3.2.2 **Cylinder, Pear, Egg or Plum:** elongated shape.

### 3.3 **STYLES**

Preserved tomatoes in these styles are prepared in whole or not whole form. The whole form normally is prepared with peel removed; if the peel is not removed, the style is considered additionally as “Unpeeled”:

3.3.1 **Whole:** Tomatoes which keep their initial shape after processing.

3.3.2 **Un whole (Pieces):** Tomatoes crushed or cut into sections whose shape may be irregular or regular.

For the not whole tomatoes the style should be better specified according with the type of grinding or cutting:

3.3.2.1 **Diced:** tomatoes cut into cubes;

3.3.2.2 **Sliced:** tomatoes cut perpendicularly to the longitudinal axis in rounds with a regular thickness;

3.3.2.3 **Wedges:** tomatoes cut into four roughly equal parts;

3.3.2.4 **Pulp or crushed or chopped:** tomatoes crushed, ground or pulped when appropriate.

### 3.3.3 **Other Styles**

Any other presentation of the product should be permitted provided that the product:

3.3.3.1 is sufficiently distinctive from other forms of presentation laid down in the Standard;

3.3.3.2 meets all relevant requirements of the Standard, including requirements relating to limitations on defects, drained weight, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and

3.3.3.3 is adequately described on the label to avoid confusing or misleading the consumer.

### 3.4 **TYPES OF PACK**

3.4.1 **Solid Pack** – without any added packing medium.

3.4.2 **Regular Pack** – with a packing medium added, as specified in Section 4.1.2.

## 4. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

### 4.1 **COMPOSITION**

#### 4.1.1 **Basic Ingredients**

Tomatoes as defined in Section 3 and packing medium Tomatoes as defined in Section 3 and packing medium when appropriate, as defined in Section 4.1.2.

#### 4.1.2 **Packing Media**

Preserved tomatoes may be packed in the following packing media.

4.1.2.1 **Juice** : the liquid obtained from ripened tomatoes, from the residue resulting from preparing tomatoes for canning or by diluting tomato concentrates.

4.1.2.2 **Tomato puree or Tomato concentrate:** as described in the Codex Standard for Processed Tomato Concentrates.

4.1.2.3 **Pulp:** skinless ground tomatoes;

4.1.2.4 **Water:** only in unpeeled preserved tomatoes.

#### 4.1.3 **Other Permitted Ingredients**

4.1.3.1 Spices, aromatic herbs (such as basil leaves) and natural extracts of these and seasonings excluding tomato flavouring;

4.1.3.2 Salt (sodium chloride) in accordance with the GSO Standard Item 2.11.

4.1.3.3 When acidifying agents are used, sugars, as listed in the GSO Standard Item 2.10.

## 4.2 **QUALITY CRITERIA**

Preserved tomatoes shall have normal colour characteristic for ripened tomatoes, properly processed, a normal flavour and odour free from flavours or odours foreign to the product. Preserved tomatoes with special ingredients shall have a flavour characteristic of that imparted by the tomatoes and the other substances used.

### 4.2.1 **Definitions of defects and other terms used in Section 3.3**

4.2.1.1 **Whole or Almost Whole:** a tomato of any size in which the contour is not materially altered by coring or trimming; the unit may be readily restored to practically its original conformation; it may be slightly cracked or split but not to the extent that there is substantial loss of shape.

4.2.1.2 **Objectionable core material:** tough and fibrous texture or tomato tissue representing the tomato core that is definitely objectionable as to appearance and edibility.

4.2.1.3 **Blemishes:** areas into which lesions on the surface have penetrated and as a result thereof contrast strongly in colour or texture with the normal tomato tissue and should

4.2.1.4 **Extraneous plant material:** tomato leaves, stems, calyx bracts, and similar plant material normally have been removed during processing.

4.2.1.5 **Peel (or skin):** the residual pieces of skin, having a length higher than 5 mm, which adheres to the tomato flesh or is found loose in the container.

### 4.2.2 **Size or Wholeness**

Size or wholeness, as such, is only a factor in the style designated as "Whole" style. Preserved tomatoes of "Whole" style shall consist of not less than 65% m/m of drained tomatoes in whole or almost whole units, except that in any container there may be one unit that is not whole. For small cans (less than 500 g net weight) this value shall be 70%.

### 4.2.3 **Defects and Allowances**

The finished product shall be prepared from such materials and under such practices that it shall be substantially free from objectionable core material and extraneous plant material and shall not contain excessive defects whether specifically mentioned in this Standard or not. Certain common defects should not be present in amounts greater than

the following limitations

4.2.3.1 **Peel** (only for whole and peeled styles):

Whole peeled: not more than 30 cm<sup>2</sup> aggregate area per kg of total contents.

4.2.3.2 **Blemishes**

Not more than 3.5 cm<sup>2</sup> aggregate area per kg of total contents.

4.2.3.3 **pH**

The pH must not exceed 4.5.

4.3 **CLASSIFICATION OF “DEFECTIVES”**

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 4.2, should be considered as a “defective”.

4.4 **LOT ACCEPTANCE**

A lot should be considered as meeting the applicable quality requirements referred to in Section 4.2 when:

4.4.1 the number of “defectives”, as defined in Section 4.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5; and

4.4.2 the maximum allowance for mould count is not exceeded the limits has been mentioned in Gulf standard stated in Item ( 2.7 ). (These acceptance criteria do not apply to non-retail containers).

5. **FOOD ADDITIVES**

5.5.1 **ACIDITY REGULATORS**

INS No.	Name of the Food Additive	Maximum Level
300	Ascorbic acid, L-	GMP
330	Citric acid	GMP
331(i)	Sodium dihydrogen Citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen Citrate	GMP
332(ii)	Tripotassium citrate	GMP
333(iii)	Tricalcium citrate	GMP
380	Triammonium citrate	GMP
507	Hydrochloric acid	GMP
514 (i)	Sodium sulfate	GMP
515(i)	Potassium sulfate	GMP
575	Glucono delta-lactone	GMP
577	Potassium gluconate	GMP
578	Calcium gluconate	GMP
580	Magnesium gluconate	GMP

- 5.5.2 FIRMING AGENTS according to GSO mentioned in Item (2.10) for food category 4.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) are acceptable for use in foods conforming to this standard.

## 6. CONTAMINANTS

- 6.1 The products covered by this Standard shall comply with the maximum levels of the General Standard for Contaminants and Toxins in Food and Feed (2.10).
- 6.2 In order to consider the concentration of the product, the determination of the maximum levels for contaminants shall take into account the natural total soluble solids, the reference value being 4.5 for fresh fruit.
- 6.3 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the standard in Item 2.4 .
- 6.4 In order to consider the concentration of the product, the determination of the maximum pesticide residue limits shall take into account the natural total soluble solids, the reference value being 4.5 for fresh fruit.

## 7. HYGIENE

- 7.1 The product shall comply the GSO standard Item 2.6 and Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (2.11) and other relevant in Item 2.3 .
- 7.2 Limits of microbiological of the product shall comply to what has been mentioned in Gulf standard stated in Item ( 2.7 ).

## 8. WEIGHTS AND MEASURES <sup>3</sup>

### 8.1 FILL OF CONTAINER

#### 8.1.1 Minimum Fill

The container should be well filled with the product (including packing medium when appropriate) which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

#### 8.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill of Section 8.1.1 should be considered as a “defective”.

#### 8.1.3 Lot Acceptance

A lot should be considered as meeting the requirement of Section 8.1.1 when the number of “defectives”, as defined in Section 8.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

#### 8.1.4 Minimum Drained Weight

8.1.4.1 The drained weight of the product should be not less than 50%, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled .

8.1.4.2 Lot Acceptance

The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

## 9. LABELLING

Without prejudice to what has been mentioned in Gulf standard stated in Item ( 2.1 ), the following shall be declared on the product :

9.1 NAME OF THE PRODUCT

9.1.1 “Peeled Tomatoes” or “Whole peeled Tomatoes”, for the products “Whole”, if the peel has been removed;

9.1.2 “Tomatoes”, for the other presentations;

9.1.3 “Unpeeled tomatoes”, if the peel has not been removed or if the allowances indicated in Section 4.2.1.5 are not respected.

9.2 The styles, as defined in Section 3.3 and the packing media defined in Section 4.1.2 shall be declared as part of the name or in close proximity to the name.

9.3 If an added ingredient, as defined in Section 4.1.3, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term “flavoured with X” or “X flavoured” as appropriate.

9.4 **Other styles** – If the product is produced in accordance with the other styles provision as defined in Section 3.3.3 the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

9.5 The following may be stated on the label:

9.5.1 **the type**: “solid pack” if the pack complies with Section 3.4.1;

9.5.2 **the packing material**: “juice” or other, if the pack complies with Section 4.1.2

9.6 **LABELLING OF NON-RETAIL CONTAINERS**

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9.7 Expiration date and production date (Item 2.2).



**10. METHODS OF ANALYSIS AND SAMPLING**

PROVISION	METHOD	PRINCIPLE	TYPE
Calcium	NMKL 153:1996	Atomic Absorption Spectrophotometry	II
	AOAC 968.31 (Codex General Method for processed fruits and vegetables)	Complexometry Titrimetry	III
Drained weight	AOAC 968.30 (Codex General Method for processed fruits and vegetables)	Sieving Gravimetry	I
	ISO UNIUN SERIES 2331*	Sieving Gravimetry	I (TE)
Fill of containers	CAC/RM 46-1972 (Codex General Method for processed fruits and vegetables)	Weighing	I
Mould count	AOAC 965.41	Howard mould count	I
pH	NMKL 179:2005	Potentiometry	II
	AOAC 981.12		III
Solids (Soluble)	AOAC 932.12 ISO 2173:2003 (Codex General Method for processed fruits and vegetables)	Refractometry	I

**11. DETERMINATION OF WATER CAPACITY OF CONTAINERS****(CAC/RM 46-1972)****1. 1. SCOPE**

This method applies to glass containers<sup>6</sup>.

**2. 2. DEFINITION**

The water capacity of a container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

**3. 3. PROCEDURE**

3.1 Select a container which is undamaged in all respects.

3.2 Wash, dry and weigh the empty container.

3.3 Fill the container with distilled water at 20°C to the level of the top thereof, and weigh the container thus filled.

**4. CALCULATION AND EXPRESSION OF RESULTS**

Subtract the weight found in 3.2 from the weight found in 3.3. The difference shall be considered to be the weight of water required to fill the container. Results are expressed as ml of water.