

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



GSO 1331 / 2002

الروبيان المجفف

DEHYDRATED OR DRIED SHRIMP

SASO

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DEHYDRATED OR DRIED SHRIMP

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SASO

DEHYDRATED OR DRIED SHRIMP

1. SCOPE AND FIELD OF APPLICATION

This standard is concerned with dried or dehydrated shrimp with or without shell.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9/1985 "Labeling of Prepackaged Foods".
- 2.2 GSO Standard ON "Methods of Sampling Fish, Shell Fish and Their Products".
- 2.3 GSO 589/1995 "Methods for Physical and Chemical Analysis of Fish, Shell Fish and Their Products".
- 2.4 GSO 20/1984 "Methods for the Determination of Contaminating Metallic Elements in Foodstuffs".
- 2.5 GSO 21/1984 "Hygienic Regulations for Food Plants & Their Personnel".
- 2.6 GSO 22/1984 "Methods of Test for Coloring Matter Used in Foodstuffs".
- 2.7 GSO 88/1987 "Meat and Meat Products - Determination of Chloride Content (Reference Method)".
- 2.8 GSO 91/1988 "Meat and Meat Products - Determination of Moisture Content".
- 2.9 GSO 1016/1998 "Microbiological Limits for Foodstuffs - Part One".
- 2.10 GSO 988/1998 "Limits of Radiation Level Permitted in Foodstuffs".
- 2.11 GSO 998/1998 "Methods of Detection of Limits of Radiation Level in Foodstuffs".
- 2.12 GSO 839/1997 "Food Packages – Part One - General Requirements".
GSO standard drafts to be approved by the organization concerning:
- 2.13 GSO Standard ON “Foodstuffs Containers–Part Two– Plastic Packages – General Requirements”.
- 2.14 GSO Standard ON "Code of Hygienic Practice for Preparation, Transportation, Handling and Storage of Fish".
- 2.15 GSO Standard ON "Methods of Microbiological Examination of Meat, Fish, Shell Fish and Their Products".
- 2.16 GSO Standard ON "Methods of Detection of Maximum Limits of Pesticide Residues Permitted in Foodstuffs".

3. DEFINITIONS

- 3.1 Dried or dehydrated shrimp

It is a product obtained by drying or dehydrating fresh, chilled or frozen whole or shelled shrimp that may or may not be blanched in brine.

3.2 Dried or dehydrated whole shrimp

Shrimp (item 3.1) with shell, Cephalothorax (Head), tail fan and vein are present but legs and antennae are removed.

3.3 Dried or dehydrated peeled shrimp

Shrimp (item 3.1) shell, Cephalothorax, tail, legs and antennae are removed.

3.4 Dried or dehydrated partially peeled shrimp

Cephalothorax, legs and shell up to the last segment are removed but tail fan is not.

3.5 Broken shrimp

Are pieces of shrimp consisting of less than four segments.

4. PRESENTATIONS

Shrimp may be classified according to the form in which it is dried into the following:

4.1 Whole shrimp (item 3.2)

4.2 Peeled shrimp (item 3.3)

4.3 Partially peeled shrimp (item 3.4)

5. REQUIREMENTS

The following requirements shall be met in dried or dehydrated shrimp:

5.1 It shall be prepared according to hygienic regulations mentioned in items 2.5 and 2.14.

5.2 It shall be prepared from fresh, chilled or frozen shrimp that belong to species of the families panaeidae, pandalidae, crangonidae, palaemonidae or sergestidae and shall be clean and fit for human consumption.

5.3 Shrimp may be salted prior to drying or dehydration, however the salt content in the final product shall not exceed 3%.

5.4 All ingredients used in the processing of the product shall conform to applicable GSO standards.

5.5 Dried or dehydrated shrimp may be classified according to size into:

Size designation	No. of units/kg
Jumbo	< 322 - 475
Large	322 - 475
Medium	476 - 851
Small	852 - 1626
Tiny	> 1626

- 5.6 Shall be free from any extraneous material.
- 5.7 Shall be free from rancidity and any objectionable odor or flavors.
- 5.8 Shall retain its natural characteristics particularly taste and odour.
- 5.9 The flavor of the final product shall be characteristic of the species from which it is produced.
- 5.10 Shall retain the natural colour of blanched shrimp if it is blanched or the natural color of shrimp if it is not blanched.
- 5.11 Shall be free of dark colour arising from high temperature during dehydration and also free of color changes as a result of oxidation, enzymetical or microbiological reactions.
- 5.12 Shall be free from shells or their parts if it is peeled.
- 5.13 Shall be free from colouring agents.
- 5.14 Moisture content of the dried shrimp shall not exceed 12%.
- 5.15 Contaminating metallic elements shall not exceed the following (on wet weight basis):
- | | |
|---------|----------|
| Lead | 1 ppm |
| Mercury | 0.05 ppm |
| Cadmium | 0.1 ppm |
| Arsenic | 0.5 ppm |
| Copper | 20 ppm |
| Zinc | 40 ppm |
- 5.16 Microbiological limits shall be in accordance with item 2.9.
- 5.17 Shall be free of parasite.

- 5.18 Shall be free from pesticide residues.
- 5.19 Radioactivity levels in the final product shall not exceed the maximum limits permitted according to the standard draft mentioned in item 2.10.

6. QUALITY GRADE

Dried or dehydrated shrimp is graded to the following quality grades:

6.1 Grade one

The following requirements shall be met in this grade:

- 6.1.1 The content of every package shall be uniform in size and shape.
- 6.1.2 The percentage of broken units per package that is homogenous in size and shape shall not exceed 5% for the large and medium size and 10% for the small sizes.
- 6.1.3 Dried or dehydrated shrimp shall be free of shells or their parts.

6.2 Grade two

The following requirement shall be met in this grade.

- 6.2.1 It has similar characteristics to grade A, however a 10% tolerance is allowed with regard to differences in size and the percentage of broken units per package.
- 6.2.2 Dried shrimp per package may be any presentation (item 4).

7. SAMPLING

Samples shall be taken according to GSO Standard mentioned in item 2.2 of this standard.

8. METHODS OF EXAMINATION AND TESTING

All necessary tests shall be carried out on representative sample taken according to item 7 to determine its compliance with this standard.

- 8.1 The contaminating metallic elements shall be determined according to GSO Standard mentioned in item 2.4.
- 8.2 Physical and chemical examination shall be carried out according to GSO Standard mentioned in item 2.3.
- 8.3 Detection of colouring agents shall be carried out according to GSO Standard mentioned in item 2.6.
- 8.4 Sodium chloride content shall be determined according to GSO Standard mentioned in item 2.7.
- 8.5 Moisture content shall be determined according to GSO Standard mentioned in item 2.8.

- 8.6 Microbiological examination shall be carried out according to GSO Standard mentioned in item 2.15.
- 8.7 Radioactivity level shall be determined according to GSO Standard mention in item 2.11.
- 8.8 Pesticide residues shall be determined according to GSO Standard mentioned in item 2.16.

9. PACKAGING, TRANSPORTATION, STORAGE AND HANDLING

9.1 Packaging

Without prejudice to GSO Standard mentioned in items 2.12 and 2.13 to be approved by the Organization, the following shall be met:

- 9.1.1 Dried shrimp shall be packed in containers impermeable to water, gases, light and insects.
- 9.1.2 Package shall provide the product with complete protection during transportation, storage and handling.

9.2 Transportation and storage

The following shall be met during transportation and storage of dried shrimp:

- 9.2.1 Transportation of the product shall be carried out by suitable means that protect it from mechanical damage and spoilage and was not previously used to transport any harmful or toxic material.
- 9.2.2 The product shall be stored in a dry and preferably a cool place to which all hygienic requirements are met.

10. LABELING

Without prejudice to provisions of item 2.1, the following information shall be declared on the label of the products:

- 10.1 The product name and grade of quality, type and size.
- 10.2 Date of production and expiration (Date-Month-Year), the shelf-life of the product shall not exceed 12 months from the date of production.