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Shellfish — Part 2 :

Chilled and frozen sea crab

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Date of GSO Board of Directors' Approval : 29/5/1430h (24/5/2009)
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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) "Technical committee for standards of food and agriculture products" has prepared this Standard. The Draft Standard has been prepared by Kingdom of Saudi Arabia .

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 Technical regulation by GSO Board of Directors in its meeting No. (10), held on 29/5/1430h (24/5/2009) .

Shellfish — Part 2 :
Chilled and frozen sea crab

1. SCOPE AND FIELD OF APPLICATION

This GSO standard is concerned with chilled and frozen sea Crab fit for human consumption.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labelling of Pre-packaged Foods”.
- 2.2 GSO 1881 “Methods of Sampling Fish, Shellfish and Their Products”.
- 2.3 GSO 589 “Methods for Physical and Chemical Analysis of Fish, Shellfish and Their Products”.
- 2.4 GSO 655 “Methods of Microbiological Examination for Meat, Fish and Shellfish”.
- 2.5 GSO 20 “Methods for Determination of Contaminating Metallic Elements in Foodstuffs”.
- 2.6 GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”.
- 2.7 GSO 323 “General Requirements for Transportation and Storage of Chilled and Frozen Foods”.
- 2.8 GSO 384 “Ice for Human Consumption”.
- 2.9 GSO 839 “Food packages – Part 1: General Requirements”.
- 2.10 GSO 998 “Methods for Detection of Limits of Radiation Levels in Foodstuffs”.
- 2.11 GSO 1016 “Microbiological Criteria for Foodstuff – Part 1”.
- 2.12 GSO 1026 “Code of Hygienic Practice for Preparation, Transportation, Handling and Storage of Fish”.

3. DEFINITIONS

- 3.1 Crab: Sea living shellfish that belongs to the species of Cancer, Lithodes, Paralithodes and Portunidae.
- 3.2 Chilled crab: Crab (item 3.1) preserved immediately after fishing at temperature of +5°C.
- 3.3 Frozen crab: Crab (item 3.1) quick frozen immediately after fishing at a temperature of –35°C with or without cooking so that its thermal center reached –18°C as quickly as possible.

- 3.4 Whole crab: The crab (item 3.1) with claws and legs intact with the body.
- 3.5 Cut crab: Crab (item 3.1) properly cleaned and centrally cut with or without legs and claws.
- 3.6 Cut crab meat: Muscle meat extracted from crab (item 3.1).
- 3.7 Cooking: Heating the product for a specific period of time at a suitable temperature adequate to coagulate the protein.
- 3.8 Glazing: A thin protective layer of ice which is formed on the surface of a frozen product.

4. CLASSIFICATION OF CRAB

Crab is classified according to its form in to the following:

- 4.1 Whole crab (item 3.4).
- 4.2 Cut crab (item 3.5).
- 4.3 Cut crab meat (item 3.6).

5. REQUIREMENTS

The following requirements shall be met in sea crab:

- 5.1 It shall be prepared according to hygienic regulations stated in the GSO standards mentioned in items 2.6 and 2.12.
- 5.2 All the forms of crab (item 4.0) shall be prepared from chilled or frozen crab fit for human consumption.
- 5.3 The water used for preparing the product shall be potable water or clean sea water.
- 5.4 If the frozen product is glazed, water used for glazing or preparing glazing solutions shall be potable or clean sea water.
- 5.5 It shall be free from any extraneous materials.
- 5.6 It shall retain its natural characteristics particularly taste and odor.
- 5.7 It shall be free form rancidity, and objectionable odor or flavours.
- 5.8 The flavor of the final product shall be characteristic of the species from which it is produced.
- 5.9 Contaminating metallic elements shall not exceed the following based on wet weight:

Lead	1.00 ppm
Mercury	0.50 ppm
Cadmium	0.10 ppm

Arsenic 0.50 ppm

- 5.10 Microbiological limits shall be in accordance with the GSO standard mentioned in 2.11.
- 5.11 It shall be free from insects and parasites harmful to human health.
- 5.12 Radioactivity levels in the final product shall not exceed the maximum limits permitted according to the GSO standard mentioned in 2.10 .
- 5.13 Surface dehydration (freezer burns) shall not exceed 10% of the weight of the crab in the sample unit or 10% of the surface area of the crab meat block.

6. SAMPLING

Samples shall be taken according to the GSO standard mentioned in (2.2).

7. METHODS OF TESTING AND INSPECTION

All necessary tests shall be carried out on the representative sample taken according to (6) to determine its compliance with this standard.

- 7.1 The contaminating metallic elements shall be determined according to the GSO standard mentioned in 2.5.
- 7.2 Physical and chemical tests shall be carried out according to the GSO standard mentioned in 2.3.
- 7.3 Microbiological examination shall be carried out according to the GSO standard mentioned in 2.4.
- 7.4 Radioactivity level shall be determined according to the GSO standard mentioned in 2.4.

8. PACKAGING, TRANSPORTATION AND STORAGE:

8.1 Packaging

Without prejudice to the what is stated in the GSO standard mentioned in 2.9 , the following shall be met:

- 8.1.1 The packages used shall be made from suitable materials impermeable to moisture, clean, sound and which will safeguard product quality and safety.
- 8.1.2 Packages shall provide the product with complete protection during transportation and storage.

8.2 Transportation and storage

Without prejudice to what is stated in the GSO standard mentioned in 2.7, the following shall be met during transportation and storage of crab.

8.2.1 Transportation of the product shall be carried out by suitable means that protect it from mechanical damage and spoilage and that were not previously used to transport any harmful or toxic materials.

9. LABELLING

Without prejudice to provisions of the GSO standard mentioned in 2.1, the following information shall be declared on the label of the products:

9.1 Species or type of product.

9.2 Net weight in the case of frozen and glazed product.

9.3 Date of production stated clearly in an uncoded manner (day-month-year) in case of chilled crab and (month and year) in the case of frozen crab or crab meat. The shelf life of the product shall not exceed 5 days for the chilled crab and 8 months for the frozen crab as from the date of production.