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FROZEN RAW SQUID

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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. (11), held on 5/12/1430h (22/11/2009) .

FROZEN RAW SQUID**1- SCOPE AND FIELD OF APPLICATION**

This GSO standard is concerned with Frozen raw Squid and parts of squid to be sold fresh for human consumption.

2- COMPLEMENTARY REFERENCES

- 2.1 GSO 9 "Labelling of Prepackaged Foods".
- 2.2 GSO Standard on "Methods of Sampling Fish, Shellfish and Their Products".
- 2.3 GSO 589 "Methods of Physical and Chemical Analysis of Fish, Shellfish and Their Products".
- 2.4 GSO 20 "Methods for the Determination of Contaminating Metallic Elements in Foodstuffs".
- 2.5 GSO 21 "Hygienic Regulations for Food Plants and Their Personnel".
- 2.6 GSO 1025 "Bottled Drinking Water".
- 2.7 GSO 323 "General Requirements for Transportation and Storage of Chilled and Frozen Food".
- 2.8 GSO 1023 "Expiration Periods for Food Products".
- 2.9 GSO 383 , 382 "Maximum Limits for Pesticide Residues in Agricultural and Food Products-Parts 1 and 2".
- 2.10 GSO 384 "Edible Ice".
- 2.11 GSO 1753 "Frozen Fish".
- 2.12 GSO 839"General Requirements For Foodstuffs Containers".
- 2.13 GSO 988 "Limits of Radioactivity Levels Permitted in Agriculture and Food Products".
- 2.14 GSO 998 "Detection Methods of Limits of Radioactivity Levels Permitted in Agriculture and Food Products".
- 2.15 GSO 655 "Methods of Microbiological Examination for Meat, Fish, Shellfish and Their Products".
- 2.16 GSO 1016 "Microbiological Criteria for Foodstuffs – Part 1".
- 2.17 GSO Standard on "Detection Methods of The Maximum Limits of Pesticide Residues Permitted in Agriculture and Food Products".
- 2.18 GSO/CAC (193) "general standard for toxins and contaminants".

3- DEFINITIONS**3.1 Frozen Squid :** Frozen squid and parts of Squid are obtained from squid species of the following families :

Loliginidae - ommastrephidae after suitable preparation and subjected to a quick freezing process the quick freezing process shall not be regarded as complete

unless and until the product temperature has reached – 18oC or colder at the thermal center after thermal stabilization.

3.2 Thin ice-layer coating (glazing): The formation of an icy protective layer on the outer surface of the frozen product by spraying with or soaking in potable water, (2.6)

3.3 Deep Dehydration : Greater than 10% of the surface area of the sample unit exhibits excessive loss of moisture clearly shown as white or yellow abnormality on the surface which masks the colour of the flesh and penetrates below the surface, and cannot be easily removed by scraping with a knife or other sharp instrument without unduly affecting the appearance of the squid .

4- REQUIREMENTS

4.1 The product shall be prepared from sound squid of a quality fit to be sold fresh for human consumption.

4.2 The water used for glazing shall be in compliance with the GSO standard mentioned in (2.10).

4.3 The water used in the production shall comply to GSO standard mentioned in (2.6).

4.4 The product shall be frozen at a temperature not exceeding -18oC at the thermal center.

4.5 The product shall not be refrozen after Thawing.

4.6 The product shall be free from food additives.

4.7 The product shall be free from oxidative rancidity, discolouration, foreign matter and objectionable odours or flavours.

4.8 The product texture shall be consistent and free from abnormal defects.

4.9 The product shall be free from any parasites harmful to consumer's health.

4.10 The vessels used for dressing and preparing squid shall be clean according to the GSO standard mentioned in (2.5).

4.11 The histamine content shall not exceed than 10 mg/ 100g of the squid flesh.

4.12 Total coliform bacteria count shall not exceed 10^2 colony/gm.

4.13 Total aerobic plate count shall not exceed 10^6 colony/gm.

4.14 Staphylococcus aureus shall not exceed 10^3 colony/gm.

4.15 The product shall be free from salmonella and shegella.

4.16 The product shall be free from vibrio parahaemolyticus.

4.17 pH shall not exceed 6.2.

4.18 Total volatile basic nitrogen content shall not exceed 25 mg/ 100g of the product.

4.19 The toxins and contaminants limits shall comply with those maximum limits mentioned in Gulf standard stated in item (2.18)

4.20 Pesticide residues permitted in the product shall not exceed the maximum limits according to the GSO standard mentioned in (2.9).

4.21 Radioactivity levels permitted in the products shall not exceed the maximum limits according to the GSO standard mentioned in (2.13).

5. DEFINITION OF DEFECTIVES

The sample unit shall be considered defective when it exhibit any of the properties defined below.

5.1 Deep Dehydration

Greater than 10% of the surface area of the sample unit exhibits excessive loss of moisture clearly Shown as white or yellow abnormality on the surface which masks the colour of the flesh and penetrates below the surface, and cannot be easily removed by scraping with a knife or other sharp instrument without unduly affecting the appearance of the squid.

5.2 Foreign Matter

The presence in the sample unit of any matter which has not been derived from squid (excluding packing material), does not pose a threat to human health, and is readily recognized without magnification or is present at a level determined by any method including magnification that indicates non-compliance with good manufacturing and sanitation practices.

5.3 Odour and Flavour

A sample unit affected by persistent and distinct objectional odours or flavours indicative of decomposition, which may be characterized also by light pinkish to red colour.

5.4 Texture

Textural breakdown of the flesh, indicative of decomposition, characterized by muscle structure which is mushy or paste-like.

6- SAMPLING

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

7- METHOD OF TESTING

7.1 Physical and chemical tests shall be carried out on the representative sample taken according to the GSO standard mentioned in (2.3)

NOTE: The samples shall be examined for physical defects (dehydration), prior to thawing according to the GSO standard mentioned in 2.11 and examined for (surface defects, gutting and cleaning defects and defects of odour).

7.2 Microbiological tests shall be carried out according to the GSO standard mentioned in (2.15).

7.3 Detection of microbiological criteria shall be carried out according to the GSO standard mentioned in (2.16).

7.4 Determination of contaminating elements shall be carried out according to the GSO standard mentioned in (2.4).

7.5 Detection of pesticide residues shall be carried out according to the GSO standards mentioned in (2.17).

7.6 Detection of limits of radioactivity levels shall be carried out according to the GSO standard mentioned in (2.14).

8- PACKING

The containers used in the packing shall comply to the GSO standard mentioned in (2.12).

9- TRANSPORTATION AND STORAGE

9.1 The requirements mentioned in GSO standard (2.7) shall be met during transportation and storage of frozen squid.

9.2 Frozen squid shall be transported and stored at a temperature not exceeding -18°C.

10- LABELLING

Without prejudice to the requirements stated in the GSO standards mentioned in (2.1) and (2.8) the Following information shall be declared on the label.

- The name species and style of the product
- Date of freezing and expiration in a legible non coded manner (month-year).
- Net weight of the product without thin ice-layer coating (glazing).
- The product keeps at a less temperature from 18°C .