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 تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية، ومن مهام الهيئة إعداد المواصفات القياسية بواسطة لجان فنية متخصصة.

قرر مجلس إداره هيئة التقييس لدول مجلس التعاون لدول الخليج العربية في اجتماعه رقم ... الذي عقد بتاريخ .../.../... الموافق ... / ... / ... م اعتماد تحديث اللائحة الفنية الخليجية رقم 2054 / "GSO الشوربات والمرق" التي تم دراستها وإعدادها ضمن برنامج عمل اللجنة الفنية رقم ( 5 ) قطاع مواصفات المنتجات الغذائية والزراعية . المدرجة في خطة سلطنة عمان. على أن تلغى اللائحة الفنية الخليجية رقم 2010/ 2054 وتحل محلها.
BOUILLONS AND CONSOMMES

1. SCOPE

This GSO standard is concerned to bouillons, consommés (meat and poultry) and similar products named by other corresponding culinary terms intended for direct consumption and presented either in their ready-to-eat or in dehydrated, condensed, frozen or concentrated form.

2. COMPLEMENTARY REFERENCES

2.1 GSO 9 “Labeling of Prepackaged Foods”.
2.2 GSO 20 “Methods for the Determination of Contaminating Metallic Elements in Foodstuffs”.
2.3 GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”.
2.6 GSO 150-2 “Expiration dates for food products - Part 2: Voluntary expiration”.
2.7 GSO 592 “Method of sampling meat and meat products.”
2.8 GSO 707 “Flavouring permitted for use in food products.”
2.9 GSO 839 "Food packages – Part 1: General requirements “.
2.10 GSO 849 “Meat and meat products – Determination of creatinine content”.
2.11 GSO 1016 "Microbiological criteria for foodstuffs “.
2.12 GSO 2455 “Acidity Regulators – Specifications”.
2.13 GSO 2500 “Additives permitted for use in food stuffs”.
2.14 GSO CAC 193 “General standards for contaminants & toxins in food”.

3. DEFINITIONS

3.1 Bouillons and Consommés

Thin clear liquids obtained either by cooking of suitable protein-rich substances or their extracts and/or hydrolysates with water, with or without addition of seasonings and/or flavouring substances, edible fats, sodium chloride (salt), spices and their natural extracts or distillates or other foodstuffs to improve their taste, and such additives as are permitted in this standard, or by reconstitution of an equivalent mixture of dehydrated ingredients according to the directions for use. And be in one of the following forms:

3.1.1 Ready-to-eat Bouillons and Consommés:

Products intended to be consumed with or without heating.

3.1.2 Condensed and Concentrated Bouillons and Consommés:
3.1.3 Dehydrated Bouillons and Consommés

Dry products which, after reconstitution with water according to the directions for use with or without heating.

3.2 Meat Bouillon and Meat Consomme

Bouillons and Consommes prepared by using beef meat and/or beef extracts with or without the use of other meats or meat extracts than those of bovine origin.

3.3 Poultry Bouillon and Poultry Consomme

Bouillons and Consommes prepared by using poultry meat or eviscerated carcasses of poultry or meat extracts of poultry origin.

3.4 Beef

Beef from bovine carcasses from which the thick ligaments and the larger fat tissues have been removed and with an average content of 70% visible lean beef. In order to reach 35 mg creatinine/l in beef bouillon 10 – 12 g of such raw beef meat is necessary. The variation of the creatinine content in beef meat changes the amount of raw beef meat to be used in correlation.

3.5 Beef Extract

Beef extract is the concentrate of water-soluble components of raw beef; it is free of coagulable albumin, gelatine and fat. The beef extract requirements listed in (4.5.1.1) and (4.5.1.2) are calculated on the basis of beef extract containing 60% dry matter, added salt excluded.

3.6 Poultry

Poultry may consist of poultry meat, poultry fat, raw eviscerated carcasses of poultry or meat extracts of poultry origin. Poultry may refer to chicken, duck, goose, turkey and other birds, e.g., emu, ostrich and the chicks thereof.

4. REQUIREMENTS

The product shall met the following requirements

4.1 The product shall be free from pig products or its derivatives.

4.2 Production shall be carried out according to health requirements and shall be in accordance with the GSO standard mentioned in item (2.3).

4.3 The materials which are used in manufacturing the product should conform to its Gulf Standards.
4.3 It should be clean and free of impurities and harmful substances.

4.4 It should have distinctive taste, color and smell and should be free other strange smell.

4.5 The following shall be available in the product prepared for direct consumption of different species according to the guidelines usage:

4.5.1 **Meat Bouillon and Meat Consomme:**
Shall be prepared by using beef meat and / or beef extracts with or without the use of other meats or meat extracts than those of bovine origin.

4.5.1.1 **Meat Bouillon:**

4.5.1.1.1 The content of the beef shall not be less than 10 g/ l expressed as a fresh meat or not less than 0.67 expressed as meat extract.

4.5.1.1.2 Sodium Chloride shall not exceed 12.5g/l.

4.5.1.2 **Meat Consomme:**

4.5.1.2.1 The content of the beef shall not be less than 15 g/ l expressed as a fresh meat or not less than 1g/l expressed as meat extract.

4.5.1.2.2 Sodium Chloride shall not exceed 12.5g/l.

4.5.2 **Poultry Bouillon:**

4.5.2.1 Total nitrogen shall not be less than 100 mg/l.

4.5.2.2 Sodium Chloride shall not exceed 12.5g/l

4.5.3 **Other kind of Bouillon**

4.5.3.1 Total nitrogen shall not be less than 50 mg/l.

4.5.3.2 Sodium Chloride shall not exceed 12.5g/l

4.6 The Contaminating Metallic Elements limits shall not exceed the limits stated in GSO standard mentioned in item (2.2).

5. **Food additives**

5.1 The food additives used in the products shall comply with GSO standard mentioned in item (2.13).

6. **Sampling**
Samples shall be taken according to GSO standard mentioned in item (2.7).

7. **Method of test and analysis**
7.1 **Method of Analysis**

- Total nitrogen content is determined according to GSO standard mentioned in item (2.4).
- Sodium Chloride is determined according to GSO standard mentioned in item (2.5).
- Contaminating Metallic Elements is determined according to GSO standard mentioned in item (2.2).
- Creatinine Content is determined according to GSO standard mentioned in item (2.10).

7.2 **Test**

The representative sample which taken according to item number (6) shall be tested of all the tests required to determine compliance with all the items of the standard.

8. **Packaging, Storage and Transportation**

Without prejudice to the content of the Gulf Standard mentioned in item (2.9), shall take in consideration the following during packaging, storage and transportation:–

8.1 **Packaging**

8.1.1 The product should packed in suitable package to maintain the safety and quality of the product.

8.1.2 In case of dehydrated bouillons and consommés the package shall be filled in way that not affect the quality of the product and not mislead the consumer.

8.1.3 In case of ready- to- eat bouillons and consommés refill degree shall not be less than 90 % of the aqueous capacity of the package.

8.2 **Transportation**

The product shall be transported in suitable transportation to protect the product from mechanical damage and contaminant

8.3 **Storage**

The product shall be stored in well-ventilated stores away from moisture sources and contamination.

9 **Labeling**

Without prejudice to the content of GSO standards mentioned in items (2.1) & ( 2.6) the following labelling shall be declared:

9.1 The production name according to the following:
- “Bouillon” when the product comply the requirements mentioned in item (4.5.3).

- “Meat Bouillon” when the product comply the requirements mentioned in items (4.5.1) and (4.5.1.1).

- “Beef Meat Bouillon” when the product comply the requirements mentioned in items (4.5.1) and (4.5.1.1) and when the total content of creatinine from beef origin.

- “Meat Consomme” when the product comply the requirements mentioned in items (4.5.1) and (4.5.1.2).

- “Beef Meat Consomme” when the product comply the requirements mentioned in items (4.5.1) and (4.5.1.2) and when the total content of creatinine from beef origin.

- “Poultry Bouillon” when the product comply the requirements mentioned in items (4.5.2).

9.2 Preparation Instruction of ready- to- eat product.

9.3 The volume of ready- to- eat product after preparation according to the instruction of use.

9.4 If reference to the number of servings is made, it shall be in accordance with the following standard servings optionally:

- Plate 250 ml minimum
- Cup 150 ml minimum
- Small Cup 100 ml minimum
- Bottle 40 ml minimum
References:

- GSO 2054/2010 “Bouillons and Consommés”

- CODEX STAN 117 – 2015” CODEX STANDARD FOR BOUILLONS AND CONSOMMÉS”