هذه الوثيقة مشروع لائحة فنية خليجية تم توزيعها لإبداء الرأي والملحوظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كلاصقة فنية خليجية إلا بعد اعتمادها من الهيئة.

This document is a draft Gulf Technical regulation circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a Gulf Technical Regulation until approved by GSO.
Shellfish – Part 2:
Chilled and Frozen
Sea Lobster

1. **SCOPE AND FIELD OF APPLICATION**

This standard is concerned with chilled and frozen whole sea lobster or sea lobster tail with or without shell.

2. **COMPLEMENTARY REFERENCES**

2.1 GSO 9 “Labelling of Prepackaged Foods”.  

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هي 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 إدارة هيئة التقييس لدول مجلس التعاون لدول الخليج العربية في اجتماعه رقم ... الذي عقد بتاريخ .../.../... الموافق .../.../... م اعتماد تحديث اللائحة الفنية الخليجية رقم 1388 / ... الأسماك الصفجية. الجزء الأول جراد البحر المبرد والمجمد التي تم دراستها واعدادها ضمن برنامج عمل اللجنة الفنية رقم ( 5 ) "قطاع مواصفات المنتجات الغذائية والزراعية "، المدرجة في خطة سلطنة عمان.

على ان تلغي اللائحة الفنية الخليجية رقم 2002/1388 وتحل محلها.
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".

2.4 GSO 150-1 " Expiration periods for food products- Part 1: Voluntary periods".

2.5 GSO 1026 " Code of hygienic preparation, transportation, handling and storage of fish".

2.6 GSO 323 " General Requirements for Transportation, Storage of Chilled and Frozen Foods".

2.7 GSO 384 " Ice for human consumption".

2.8 GSO 969 " Stores for frozen and chilled foodstuff – part II: general requirements".

2.9 GSO/CAC 193" General Standard for contaminants and toxins in foods".

2.10 GSO 1016 "Microbiological Criteria for Foodstuffs".

2.11 GSO 988 " Limits of radioactivity levels permitted in foodstuffs- part1".

2.12 GSO382 " Maximum limits of pesticide residues in agricultural and food Products- part 1".

2.13 GSO 1881" Methods of sampling fish, shell fish, and their products".

2.14 GSO 589 "Methods of Physical and Chemical Analysis of Fish, Shellfish and Their Products".

2.15 GSO 655 “Methods of Microbiological Examination for Meat, Fish and Shellfish”.

2.16 GSO 1861 " Fish products determination of histamine (Reference method)".

2.17 GSO 839 " Food Packages – Part I – General Requirements".

2.18 GSO 1694 " General Principles of Food Hygiene".

2.19 GSO 514 " General requirements technical requirements for handling fresh fish (at sea)".
2.20 GSO 2481 " Maximum Residues Limits (Mrls) of Veterinary Drugs In Food".

2.21 GSO 2500 " Additives Permitted for Use in Food Stuffs "

3. **DEFINITIONS**

3.1 Sea lobster
Crustacean sea living–organism that belong to species of the families Nephropidae, Palinuridae and Scyllaridae.

3.2 Chilled sea lobster
Sea lobster item (3.1) chilled immediately after fishing so that its thermal centre reached 4 ± 1°C and preserved at this temperature.

3.3 Frozen sea lobster
Sea lobster item (3.1) quickly frozen so that its thermal centre reached −18°C as quickly as possible.

3.4 Whole sea lobster
Sea lobster item (3.1) that was not peeled or any part of it removed.

3.5 Sea lobster tails with shell
Sea lobster item (3.1) from which head, legs and alimentary canal are removed.

3.6 Peeled sea lobster tails
Sea lobster item (3.1) from which shell, head, legs and alimentary canal are removed.

3.7 Glazing
Transparent thin layer of ice that cover the surface of the frozen product.

3.8 Clean sea water
Is sea-water which meets the same microbiological standards as potable water and is free from objectionable substances.

4. **CLASSIFICATION OF SEA LOBSTER**

Sea lobster is classified according to the form into the followong:

4.1 Whole sea lobster item (3.4).

4.2 Sea lobster tail with shell item (3.5).

4.3 Peeled sea lobster tail item (3.6).
5. REQUIREMENTS

The following requirements shall be met in sea lobster:

5.1 It shall be prepared according to hygienic regulations mentioned in GSO standard items (2.3) and (2.5).

5.2 It shall be prepared from fresh or chilled sea lobster and shall be clean and fit for human consumption.

5.3 If the frozen product is glazed, water used for glazing or for preparing glazing solution shall be potable or clean sea water.

5.4 All ingredients used in preparing the product shall conform to applicable GSO Standards.

5.5 The whole lobster shall be classified, according to size, into four grades:

<table>
<thead>
<tr>
<th>Volumetric grade</th>
<th>weight Gm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>less than 300</td>
</tr>
<tr>
<td>Medium</td>
<td>from 300 to 500</td>
</tr>
<tr>
<td>Large</td>
<td>from 501 to 1000</td>
</tr>
<tr>
<td>Very large</td>
<td>more than 1000</td>
</tr>
</tbody>
</table>

5.6 Shall be free from any extraneous material.

5.7 Shall retain its natural characteristics particularly texture, taste and odour.

5.8 Shall be free from rancidity and any objectionable odor or flavors.

5.9 The flavor of the final product shall be characteristic of the species from which it is produced.

5.10 Additives used shall comply with what mentioned in Gulf Standard stated in Item (2.21).

5.11 Contaminating metallic elements shall not exceed the following:

<table>
<thead>
<tr>
<th>Element</th>
<th>Concentration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lead</td>
<td>1.0 ppm</td>
</tr>
<tr>
<td>Mercury</td>
<td>0.5 ppm</td>
</tr>
<tr>
<td>Cadmium</td>
<td>0.1 ppm</td>
</tr>
<tr>
<td>Arsenic</td>
<td>0.5 ppm</td>
</tr>
</tbody>
</table>
5.12 Microbiological limits shall be in accordance with GSO standard mentioned in item (2.10) to be approved by the organization.

5.13 Shall be free of insects and parasite harmful to human health.

5.14 Radioactivity levels in the final product shall not exceed the maximum limits permitted according to the GSO standard mentioned in item (2.11) to be approved by the organization.

5.15 Surface dehydration (freezer burns) shall not exceed 10% of the weight of the lobster in the sample unit or 10% of the surface area of the lobster block.

5.16 Discoloration in the form of distinct black spot shall not exceed 10% of the surface area of the shell of individual whole lobster or in the case of tail meat distinct black, brown, green or yellow discolorations singly or in combination shall not exceed 10% of the declared weight.

5.17 It is forbidden to import sea lobster from any country is have there are epidemic discuses.

6. SAMPLING

Samples shall be taken according to GSO standard mentioned in item (2.13) of this standard.

7. METHODS OF EXAMINATION AND TESTING

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

7.1 The contaminating metallic elements shall be determined according to GSO standard mentioned in item (2.2).

7.2 Physical and chemical examination shall be carried out according to GSO standard mentioned in item (2.14).

7.3 Microbiological examination shall be carried out according to GSO standard mentioned in item (2.15).

7.4 Radioactivity level shall be determined according to GSO standard draft mentioned in item (2.11).

8. PACKAGING, TRANSPORTATION AND STORAGE
8.1 Packaging

Without prejudice to GSO standard mentioned in item (2.17) to be approved by the organization, the following shall be met:

8.1.1 Package shall provide the product with complete protection during transportation, storage and handling.

8.2 Transportation and storage

Without prejudice to GSO standard mentioned in item (2.6), the following shall be met during transportation and storage of sea lobster.

8.2.1 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. LABELING

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

9.1 The product grade and species.

9.2 If the product has been glazed with sea water, a statement to this effect shall be made.

9.3 Lobster count/weight unit or package weight.

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

9.5 Date of production stated clearly (date-month-year) in case of chilled lobster and month and year in the case of frozen lobster, the shelf –life of the product shall not exceed 3 days for the chilled product and 9 months for the frozen product from the date of production.