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Pulses and cereal and their products-
Raw wheat germ

Prepared by:
Gulf technical committee for sector standards of
Food and agriculture products

This document is a draft Gulf standard circulated for comments, it is therefore, subject to alteration and modification, and may not be referred as a Gulf standard, until approved by the Board of Directors

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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) “Gulf technical committee for sector Standards of Foods and Agricultural products” has prepared the Gulf Standard for "Pulses and cereal and their products- raw wheat germ". The draft Standard has been prepared by State of Qatar.

This Standard has been approved as a Gulf Technical Regulation without any technical modifications by GSO Board of Directors in its meeting No. ( ), held on / / H, / / G.
Raw wheat germ

1-Scope:

This Gulf Standard is concerned with the requirements of raw wheat germ intended for edible using.

2-Complementary Standards:

2.1 GSO 9" Labeling of prepackaged food stuffs".
2.2 GSO 21" Hygienic regulations for food plants and their personnel".
2.3 GSO 150" Expiration periods of food products".
2.4 GSO 168" Conditions of storage facilities for dry and packed food stuffs".
2.5 GSO 193" Methods of test for enriched and enriched treated wheat flour.
2.6 GSO 327" Methods of test for wheat grains".
2.7 GSO 328" Wheat grains:.
2.8 GSO 382, 383" Maximum limits for pesticide residues in agricultural and food products- Parts 1, 2".
2.9 GSO 839" Food packages- Part 1: General requirements".
2.10 GSO 841" Maximum limits of fungi toxins permitted in food and animal feeds- Aflatoxine".
2.11 GSO 988" Limits of radioactivity levels permitted in food stuffs- Part 1".
2.12 GSO 998" Methods for the detection of permissible radionuclide in food- Part 1: Gamma spectrometry analysis: A, Cs 134, Cs 137".
2.13 GSO 1000" Cereals- Sampling (as cereals).
2.14 GSO 1016"Microbiological criteria for food stuffs- Part 1".
2.15 GSO 1863" Food packages- Part 2: Plastic packages- General requirements".
2.16 GSO/CAC 192" General Standard for food additives".
2.17 GSO/CAC 193: General Standard for contaminants and toxins in food and feed".
2.18 Gulf Standards which Organization shall be approved concerned with:
2.18.1 Methods for the determination of fungi toxins in food and animal feeds".
2.18.2 Methods for the determination of pesticide residues".

3-Definitions:

Wheat germ:
A food products obtained by grinding of wheat grains and separate of barns and flour.
4-Requirements:
The following shall be met in the product:

4.1 The wheat grains used in the production shall be complying with what mentioned in Gulf Standard stated in Item (2.7).

4.2 The production shall be carried out according to the requirements mentioned in Gulf Standard stated in Item (2.2).

4.3 The product shall be keeping with its natural distinguishing characteristics.

4.4 The product shall be free from objectionable materials.

4.5 The product shall be free from putridity and odor of rancidity.

4.6 Moisture content of the product shall not exceed 14%.

4.7 Protein content of the product shall not be less than 22% on the dry weight basis.

4.8 Total ash content of the product shall not be less than 5% on the dry weight basis.

4.9 Acid insoluble ash content of the product shall not exceed 0.5% on the dry weight basis.

4.10 Fatty matter content of the product shall not be less than 6% on the dry weight basis.

4.11 Crude fiber content of the product shall not exceed 2.8% on the dry weight basis.

4.12 Pesticide residues in the product shall not exceed the allowable limits according to Gulf Standard stated in Item (2.8).

4.13 The product shall be free from live and dead insects, their residues and parts and from rodent residues.

4.14 Microbiological criteria of the product shall comply with Gulf Standard stated in Item (2.14).

4.15 The radioactivity contaminant limits for the product shall comply with Gulf Standard stated in Item (2.11).

5- Sampling:
Samples shall be taken according to Gulf Standard stated in Item (2.13).
6- Methods of examination and test:
6.1 Determination of protein and ash content shall be carried out according to Gulf Standard stated in Item (2.5).
6.2 Determination of fatty matter and crude fiber content shall be carried out according to Gulf Standard stated in Item (2.6).
6.3 Determination of aflatoxins shall be carried out according to Gulf Standard stated in Item (2.18.1).
6.4 Determination of pesticides residues shall be carried out according to Gulf Standard stated in Item (2.18.2).
6.5 Detection of radioactivity limits shall be carried out according to Gulf Standard stated in Item (2.12).

7- Packaging, transportation and storage:

7.1 Packaging:
7.1.1 Without prejudice to what mentioned in Gulf Standards stated in Items (2.9, 2.15), the product shall be packaged in suitable containers to keep it and protect it from any contamination lead to change its properties or its fitting for human consumption.
7.2.2 The containers shall be kept the physical properties for the product, and not leak or transfer to it any odors, taste, color or any foreign characteristics during processing or distribute the product until the time of final using.

7.2 Transportation:
Product transportation shall be carried out by means of sound and clean means, do not previously used in transportation of any poisoning or harmful materials, and the transportation shall be carried out with a way do not lead to spoilage of the product.

7.3 Storage:
Without prejudice to what mentioned in Gulf Standards stated in Items (2.4), the stores shall be good ventilation and far from heat and contamination sources.

8- Labeling:
Without prejudice to what mentioned in Gulf Standards stated in Items (2.1, 2.3), the following shall be declared on the label:
8.1 The name of the product (raw wheat germ).
8.2 Conditions of keeping, storage and handling.
8.3 Production and expiry dates provided that the expiration period shall not exceed than 2 months from the production date.