هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

GSO 1288/2005

الجمبري (الربيان) المعلب
CANNED SHRIMPS (PRAWNS)

ICS: 67.120

CANNED SHRIMPS (PRAWNS)

Date of GSO Board of Directors Approval : 25 / 10 /1426 / H , 27 / 11 / 2005
Issuing Status : Standard

Foreword

Standardization Organization for GCC (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 regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " The Gulf Technical Committee for Food and Agricultural Standards Products" has updated the GSO Standard No.: 1288/1994 " CANNED SHRIMPS (PRAWNS)″ . The Draft Standard has been prepared by (The State of Qatar)

This standard has been approved as Gulf (Standard by GSO Board of Directors in its meeting No 4 held on 25 / 10 /1426 / H , 27 / 11 / 2005 The approved standard will replace and supersede the standard No. (1288 / 1994)

CANNED SHRIMPS (PRAWNS)

1- SCOPE

This standard is concerned with canned shrimps (prawns) prepared for human consumpation.

2- COMPLEMENTARY REFERENCES

2.1 GSO 9/1995 "Labelling of Prepackaged Foods".

2.2 GSO 20/1984 "Methods for the Determination of Contaminating Metallic Elements in Foodstuffs".

2.3 GSO 21/1984 “Hygienic Regulations for Food Plants and Their Personnel”.

2.4 GSO 382,383/1994 “Maximum Limits for Pesticide Residues in Agricultural and Food Products – Part 1,2”.

2.5 GSO 589/1995 METHODS FOR PHYSICAL AND CHEMICAL ANALYSIS OF FISH, SHELLFISH ANDTHEIR PRODUCTS

2.6 GSO 655/ 1996 METHODS OF MICROBIOLOGICAL EXAMINATION OF MEAT, FISH, SHELL-FISH AND THEIR PRODUCTS

2.7 GSO 988 / 1998 LIMITS OF RADIOACTIVITY LEVELS PERMITTED IN FOODSTUFFS - PART 1

2.8 GSO 1000 / 1998 METHOD OF SAMPLING FOR PREPACKAGED FOOD PRODUCTS

2.9 GSO 1016/1998 “Microbiological Criteria for Foodstuffs – Part 1”.

3- DEFINITIONS

3.1 Cleaned canned shrimps

Shrimps which have been peeled and be free of dorsal tract, and packed in various packing media in hermetically sealed containers and thermally processed for preservation.

3.2 Conventional canned shrimps

Shrimps which have been peeled and canned without removal of the dorsal tract. It is packed dry or with brine solution or with any other packing medium, in hermetically sealed containers and thermally processed for preservation.

3.3 Characteristic shrimp colour: The colour of shrimp after blanching in brine solution.

3.4 Peeled shrimp: Shrimp free of head, tail, shells, legs and antenna.

4- REQUIREMENTS

The following requirements shall be met in the cleaned and conventional canned shrimps (prawns).

4.1 They shall be prepared from shrimps units uniform in size, sound fresh or frozen or cooked shrimps free from any spoilage indices.

4.2 All the processing operations and size grading shall be conducted under low temperature, directly, after the arrival of the shrimps in the factory.

4.3 The prepared shrimp shall be blanched in brine solution for a sufficient period before canning to give it the suitable texture and odour and the desirable characteristic "Shrimp colour".

4.4 The colour of canned shrimp shall be similar to the characteristic shrimp colour and free from black spots.

4.5 Canned shrimps shall have a good characteristic odour and flavour and shall be free from objectionable odours or flavours of any kind.

4.6 The shrimp units shall be firm not compacted, and the surface shall not be slimy.

4.7 The contents of the can shall be free from the fragments of shrimp.

4.8 Salt concentration (sodium chloride) in packing medium shall not be more than 3.5%.

4.9 In the case of dry pack (without brine), the percentage of salt added to the shrimp shall not be more than 4 g per 100 g of the cans net weight.

4.10 The pressure inside the can shall be less than the atmospheric pressure at room temperature.

4.11 The drained weight of the contents shall not be less than 60% m/m of the water capacity of the can.

4.12 The total volatile nitrogen shall not be more than 42 mg per 100 gm of the shrimp flesh.

4.13 Acidity of the packing medium shall not be more than 0.2 gm per 100 ml as citric acid.

4.14 The metallic elements in the can contents shall not exceed the following:

Mercury	0.5 ppm
Arsenic	1.0 ppm
Lead	5.0 ppm
Copper	20.0 ppm
Zinc	50.0 ppm
Tin	250.0 ppm

4.15 The shrimp designated as to size into five grades as follows:

Grade size	Number of units per 100 g of the drained weight
Jumbo	less than 13

Large	13 - 19
Medium	20 - 34
Small	35 - 65
Tiny	more than 65

5- PACKING

5.1 In the case of packing with brine the following shall comply:

5.1.1 The packing media shall be one or more of the following materials:

- Water
- Salt
- Sugar
- Lemon juice
- Citric acid, or acetic acid or tartaric acid
- Tomato sauce

5.1.2 The packing media shall be sufficient to cover all the canned shrimp units.

5.2 The cans containing shrimp shall meet the following requirements:

5.2.1 The cans shall be free from mechanical defects, leakage, and rust.

5.2.2 They shall be plated with suitable enamel for canning fish and shell fish.

5.2.3 The inner surface of the can shall be free from black spots, and corrosion.

6- LABELLING

Without violation to the requirements mentioned in the Saudi Standard No. 1 “Labelling of Prepackaged Foods”, the size grade shall be declared on the label.

7- ANALYSIS

All necessary analysis shall be carried out on representative samples to determine if the product conforms with this standard.

8- SAMPLING

The samples shall be taken according to Saudi Standard No. 48 “Methods of Sampling Fish, Shell Fish, and Their Products”.

9- METHODS OF ANALYSIS

9.1 Determination of size grade

9.1.1 Averaging the results from all containers of samples representing a lot. Determine the drained weight and count the number of shrimps, which were in the container.

9.1.2 Calculation

$$\text{Number of shrimps/100 g of drained weight} = \frac{n \times 100}{m}$$

Where:

n = average number of shrimps in container.

m = average drained weight in grams.

The size grade shall be namely as mentioned in item (3.15).

9.2 The other analysis shall be carried out according to Saudi Standard No. 49 "Methods for Physical and Chemical Analysis of Fish, Shellfish, and Their Products"