

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية STANDARDIZATION ORGANIZATION GCC (GSO)

مشروع مواصفة أولي
Draft of Standard DS

إعداد اللجنة الخليجية رقم TC05

Prepared by GSO Technical Committee No. TC05

GSO 05 /DS/ 1879:2020
GSO 1879/2008

البرغل
Bulgur

ICS: 67.060.

This document is a draft Gulf Standard/Technical Regulation circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a Gulf Standard/Technical Regulation until approved by GSO.

هذه الوثيقة مشروع لمواصفة قياسية/لائحة فنية خليجية تم توزيعها لإبداء الملحوظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية/لائحة فنية خليجية إلا بعد اعتمادها من الهيئة.

Foreword

The Gulf Cooperation Council Standardization Organization for the Arab States of the Gulf is a regional body whose membership includes national standardization bodies in member countries. One of the tasks of the organization is to prepare Gulf standards and technical regulations by specialized technical committees.

The Board of Directors of the Gulf Cooperation Council Standardization Organization decided in its meeting No. () held on // AH, corresponding to / / AD to approve the update of the Gulf Technical Regulations

(GSO 05 /DS/ 1879:2020) specification of Bulgur in the English language that has been studied and adopted on (Standardization Organization for the Arab Gulf Cooperation Council countries) No. (GSO 1879/2008) with technical adjustments made to it within a work program Gulf Technical Committee No. TC05 "Gulf Technical Committee for Food and Agricultural Specifications" included in the plan of the State of Kuwait.

تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها أجهزة التقييس الوطنية في الدول الأعضاء، ومن مهام الهيئة إعداد المواصفات القياسية واللوائح الفنية الخليجية بواسطة لجان فنية متخصصة.

قرر مجلس إدارة هيئة التقييس لدول مجلس التعاون لدول الخليج العربية في اجتماعه رقم () الذي عقد بتاريخ / / هـ، الموافق // م اعتماد تحديث اللائحة الفنية الخليجية رقم (GSO 1879/2008 البرغل) (باللغة الانجليزية) التي تم دراستها وتبنيها عن (هيئة الدستور الغذائي) رقم (GSO 05 /DS/ GSO 1879/2020) (دون) ادخال تعديلات فنية عليها ضمن برنامج عمل اللجنة الفنية الخليجية رقم TC05 "اللجنة الفنية الخليجية للمواصفات الغذائية والزراعية" المدرجة في خطة دولة الكويت.

BURGUL

1 SCOPE AND FIELD OF APPLICATION

This standard is concerned with burgul (coarse/fine) intended for human consumption.

2 COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labeling of Prepackaged Foods”.
- 2.2 GSO 21 “Hygienic Regulations for Food Plants and this Personnel”.
- 2.3 GSO 245 “Wheat Grains – Sampling”.
- 2.4 GSO 327 “Methods of Test for Wheat Grains”.
- 2.5 GSO 328 “Wheat Grains”.
- 2.6 GSO 382 “Maximum Limits for Pesticides Residues in Agricultural and Food Products Part 1”.
- 2.7 GSO 383 “Maximum Limits for Pesticide Residues in Agricultural and Food Products – Part 2”.
- 2.8 GSO 168 “Conditions of Storage Facilities for Dry and Canned Foodstuffs”.
- 2.9 GSO 790 “Grains and their Products – Determination of Moisture Content (Routine Reference Method)”.
- 2.10 GSO 839 “Packing of Prepackaged Foods – Part 1 (General Requirements)”.
- 2.11 GSO 841 “Maximum Limits of Mycotoxins Permitted in Foods and Feeds – Aflatoxins”.
- 2.12 GSO 988 “Limits of Radiation Levels Permitted in Food Products – Part I”.
- 2.13 GSO 998 “Methods of Determination of Radiation Levels Permitted in Food Products – Part 1”.
- 2.14 GSO 1016 “Microbiological Limits Permitted in Food Products Part I”.
- 2.15 The Gulf Standards which shall be Approved by the Organization Concerning:

- 2.15.1 Permissible Maximum Limits of Heavy Metals in Agricultural and Food Products.
- 2.15.2 Storage of Cereals and Pulses –Part I: General Guidelines.
- 2.15.3 “Food Packages – Part II: Plastic Packages, General Requirements”.

3 DEFINITIONS

3.1 Burgul

It is one of the products of wheat after cleaning, cooking, crushing, drying and sifting to separate the bran resulted from crushing.

3.2 Not completely crystal shaped burgul

Burgul which has translucent smooth section and looks starchy.

4 GRADE

Burgul is graded according to its size.

4.1 Course burgul

Burgul contains large pieces which passes through sieve 2.5 mm but not through sieve 1.5 mm.

4.2 Fine burgul

Burgul contains small pieces which passes through sieve 1.5 mm but not through sieve 0.5 mm.

5 REQUIREMENTS

The following requirements shall be met in the burgul:

- 5.1 It shall be produced from wheat which conforms to the approved standard (item 2.5).
- 5.2 It shall be distinguished by its normal color and no color material is allowed.
- 5.3 It shall be free from live or dead insects or their stages and cycles and free from rodents and birds residue.
- 5.4 It shall be free from lumps.
- 5.5 It shall be free from fungal growth and rot..
- 5.6 It shall be free from rancidity and abnormal odor or taste.
- 5.7 Moisture shall not exceed 13% m/m.

- 5.8 Total ash content shall not exceed 1.75 % m/m (on wet weight basis).
- 5.9 Acid insoluble ash shall not exceed 0.3 % m/m (on wet weight basis).
- 5.10 It shall be clean and free from metallic pieces and stones.
- 5.11 It shall be free from weeds, seeds and other materials which are harmful or toxic.
- 5.12 Not completely crystal shaped burgul shall not exceed 1% m/m.
- 5.13 Burgul passing through 0.5 mm sieve shall not exceed 0.5% m/m.
- 5.14 The levels pesticide residues shall not exceed the maximum limits prescribed in the Gulf standard mentioned in 2.6 and 2.7.
- 5.15 The levels of mycotoxicity – aflatoxins shall not exceed the maximum limits prescribed in the Gulf standard mentioned in 2.11.
- 5.16 The levels of radiation shall not exceed the maximum limits prescribed in the Gulf standard mentioned in 2.12.
- 5.17 The microbiological limits shall not exceed the ones prescribed in the Gulf standard mentioned in 2.14.
- 5.18 The limits of heavy metals shall not exceed the ones prescribed in the Gulf standard mentioned in 2.15.1.
- 5.19 The product shall be processed according to the hygienic regulations stated in the Gulf standard mentioned in 2.2.
- 5.20 Burgul shall meet its grades as stated in item

6 SAMPLING

Samples shall be taken according to the Gulf standard mentioned in 2.3.

7 METHODS OF TEST

- 7.1 Tests shall be carried out according to the Gulf standard mentioned in 2.4.
- 7.2 Moisture shall be determined according to the Gulf standard mentioned in 2.9.

- 7.3 Radiation levels should be determined according to the Gulf standard mentioned in 2.13.
- 7.4 Aflatoxins shall be determined according to the Gulf standard mentioned in 2.11.

8 PACKAGING

Without violation of what is prescribed in the two Gulf standard mentioned in 2.10 and 2.15.3, burgul shall be packed in clean, strong suitable packages capable of protecting the product against contamination.

9 TRANSPIRATION

Transportation of packages shall be under good conditions as to protect burgul from atmospheric changes or contamination with clean means of transportation being not used to transport pesticides or toxic material.

10 STORAGE

Burgul shall be stored as prescribed in the Gulf standard mentioned in 2.8 and 2.15.2.

11 LABELING

Without violation of what is prescribed in the Gulf standard mentioned in 2.1 and, the following information shall be declared on the package:

- 11.1 Name of the product and its grade (coarse/fine).
- 11.2 Name of the manufacturer the pack.
- 11.3 Country of origin.
- 11.4 Net weight.
- 11.5 Production and expiration dates.