

**SASO 871
(GS 504)**

CANNED CURED BEEF MEAT

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1. SCOPE AND FIELD OF APPLICATION

This Gulf standard is concerned with canned beef products called “Cured meat”, which are packed in hermetically sealed containers which have been heat treated after packing and sealing to such an extent that the product is shelf-stable without the need for other preservative agents.

2. COMPLEMENTARY REFERENCE

- 2.1 GS 9/1984 “Labelling of Pre-packaged Foods”.

3. DEFINITIONS

3.1 Cured meat

It is chopped, cured, boneless carcass meat which has been precooked or it may be a mixture of cooked or uncooked meat to a percentage of 95% from the first and 5% from the second.

It is the meat packed in hermetically sealed containers which have been subjected to heat treatment sufficient to kill all harmful organisms and to ensure that the product is preserved under normal storage conditions. The meat may include head meat, heart meat and skirt meat of beef, but it shall not include the edible offal of carcass.

3.2 Hermetically sealed container

A container which is completely sealed, rigid and impermeable and which is made of any appropriate material and which is suitable for the product covered by this standard.

3.3 Edible offal

The offal which is suitable as human food but is not considered as carcass meat, e.g. stomach, intestines, tongue, limbs, etc.

4. REQUIREMENTS

- 4.1 Meat shall be produced from a carcass which has been slaughtered according to Islamic rules.

- 4.2 Killing of animals shall be in an official slaughterhouse and the meat used shall bear special marks showing that the act of slaughter was carried out under the supervision of the concerned authority.
- 4.3 The meat used shall be clean, free from contamination and fit for human consumption. The carcass shall be subjected to ante-mortem and post-mortem inspection.
- 4.4 Meat and meat products shall be handled and stored in a manner that will allow protection of the meat from contamination or change in its characteristics.
- 4.5 Meat production shall be carried out according to hygienic rules and methods concerned with processed meat products.
- 4.6 Raw materials
- 4.6.1 Essential ingredients
- They consist of uncured beef and curing ingredients consisting of salt (sodium chloride) and sodium and potassium nitrite.
- 4.6.2 Optional ingredients
- Sucrose, invert sugar, glucose dextrose, lactose, maltose and glucose syrup.
- 4.7 The product shall be packed in hermetically sealed solid containers which do not permit contamination and which shall be clean and have sound appearance and shall show evidence of internal vacuum.
- 4.8 All materials which are used in the product shall be complying with the relevant standards.
- 4.9 When processed containers are cooled in water, the water shall be potable or suitably treated so as not to constitute public health hazards. If cooling water is re-used, it shall be filtered and disinfected by chlorine before re-use.
- 4.10 After processing, containers shall be handled in such a manner as to avoid contamination of the product.
- 4.11 The final product shall be clean and substantially free from staining and contamination resulting from reaction with the internal surface of the container. It shall also be uniformly and thoroughly cured and shall be capable of being sliced.
- 4.12 It is not permitted to use any food additives not mentioned in item 4.16 of this standard.
- 4.13 The total protein content in the final product shall not be less than 21 % by weight.
- 4.14 The fat content in the canned product shall not be more than 30%.

- 4.15 The salt content in the canned product shall not be more than 3%.
- 4.16 Food additives
 - 4.16.1 Sodium and potassium nitrite 50 mg per kg as maximum level, whether individual or together, counted as sodium nitrite in the final product.
 - 4.16.2 Ascorbic acid and its sodium salts may be added as a 500 mg per kg as maximum level in the final product and expressed as ascorbic acid.

5. LABELLING

In addition to what is specified in the Gulf standard mentioned in 2.1. The following information shall be followed:

- 5.1 The name of the food
The name of the product shall be “cured canned beef”.
- 5.2 List of ingredients
A complete list of the ingredients shall be declared on the label in descending order according to the proportion of each.
- 5.3 Method of slaughtering
It shall be mentioned clearly on the label that the slaughtering had been carried out according to the Islamic law.
- 5.4 Net content
The net content shall be expressed according to the Gulf standard mentioned in 2.1.
- 5.5 Name and address
The name and address of the manufacturer, packer, distributor or the importer and exporter shall be declared.
- 5.6 Country of origin
The country of origin shall be declared.
- 5.7 Mark of production
The name of the producing factory and the number of the production lot shall be declared on each container in a coded or directly manner.
- 5.8 Date
The date of production and the validity date for consumption under normal storage conditions shall be declared.

6. METHOD OF INSPECTION

Formal analysis method shall be followed for the inspection of the product governed by this standard.