

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



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لحوم البقر والجاموس والضأن والماعز الطازجة

**BEEF, BUFFALO, MUTTON AND  
GOAT FRESH MEAT**

ICS: 67.120

لحوم البقر والجاموس والضأن والماعز الطازجة

**BEEF, BUFFALO, MUTTON AND  
GOAT FRESH MEAT**

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**Standards of United Arab Emirates**

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**Foreword**

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) "Technical committee for standards of food and agriculture products" has updated the GSO Technical regulation No. : GSO 966/1998 "Beef, buffalo, mutton and goat fresh meat" The Draft Technical regulation has been prepared by State of Qatar .

This Technical regulation has been approved by GSO Board of Directors in its meeting No.(23), held on 05/08/1437h(12/05/2016), The approved standard will replace and supersede the standard No. GSO 966/1998.

**Fresh beef , buffalo , mutton , goat and camel Meat****1. Scope :**

This Gulf standard is concerned with basics requirements and quality factors for fresh beef , buffalo , mutton , goat and camel meat.

**2. Complementary Standers:**

- 2.1 GSO 9 "Labeling of prepackaged foodstuffs".
- 2.2 GSO 20 "Methods for the determination of contaminating metallic elements in food stuffs."
- 2.3 GSO 21 "hygienic regulation for food plants and their personal " .
- 2.4 GSO 150-1 " Expiration dates for food products -Part 1 "
- 2.5 GSO 382,383 " Maximum limits for pesticide residues in agricultural food products- Part 1 and part 2 "
- 2.6 GSO 592 " Methods of sampling meat and meat products " .
- 2.7 GSO 593 " Meat and meat products — physical tests " .
- 2.8 GSO 655 " Methods of microbiological examination of meat , fish, shell-fish , and their products. "
- 2.9 GSO 988 " Limits of radioactivity levels permitted in foods stuff part – 1"
- 2.10 GSO 993 " Animal slaughtering requirements according to Islamic law" .
- 2.11 GSO 815 " Code of hygienic practice for preparation , transportation, handling and storing of fresh meat " .
- 2.12 GSO 1016 " Microbiological criteria for food stuff part 1 "
- 2.13 GSO 2276 " Detection of lard in food " .
- 2.14 GSO Standard to be approved by GSO on "Determination of Hormones and Antibiotics Residues in Meat and Meat Products".
- 2.15 GSO Standard to be approved by GSO on “Maximum Permissible Levels of Veterinary Drug Residues in Food Products of Animal Origins”.

**3. Definitions:**

- 3.1 Fresh meat : is meat suitable for human consumption are taken from slaughtered healthy animals.

**4 Requirements:**

- 4.1 Slaughtering of the animals shall be carried out according the regulations mentioned in Gulf Standard states in Item (2.10) and (2.11).
- 4.2 Animals slaughtered shall be from places free from epidemics and radiation mentioned in item (2.9).
- 4.3 Stop feeding animals with materials affect the physical properties of the meat must stop feeding them before slaughter fifteen days at least.

- 4.4 Animals shouldn't be treated with different growth hormones, in accordance with GSO standard mentioned in item No. 2.14
- 4.5 An animal treated with veterinary medicines may not be slaughtered except if it is according to the recommended duration of drug withdrawal stated in GSO standard mentioned in item No. 2.15.
- 4.6 Meat shall be inspected before and after slaughter based on veterinary medical examination to ensure its validity for human consumption; and that it is free of epidemic diseases, parasites and its secretions.
- 4.7 The carcass is prepared after slaughter by removing the skin and internal organs, head and parties immediately, taking into account no meat contamination from contents of the internal organs is found.
- 4.8 Washing process with clean drinking water fit for human consumption and renewable and it is prohibited to use of water to increase the weight of the carcasses or parts
- 4.9 The presence of any remnants of internal organs or the skin on fresh meat is prohibited
- 4.10 The fresh meat and fat are retained its natural properties .
- 4.11 It should be fully free of pork products or its derivatives or other animal fat products.
- 4.12 Slaughter should be in massacres and slaughter points licensed , approved and authorized to slaughter.
- 4.13 Total nitrogen ratio of volatile compounds in fresh meat should not exceed 20 mg / 100 mg meat.
- 4.14 Tiobarbituric acid ratio in the fresh meat shall not exceed 0.9 mg malondialdehyde / 1 kg meat
- 4.15 pH that ranges from fresh meat after 24 hours of the slaughter of animals between 5.6 to 6.2.
- 4.16 The microbiological requirements of the product shall be as stated in GSO standard mentioned in item No. 12.2.
- 4.17 Residue of veterinary drugs , antibiotics , contaminants and mycotoxins, shall not exceed the permissible limits according to GSO standard mentioned in item No. 15.2.
- 4.18 The surface of fresh meat should be free of dirt and microbiological growths and signs of corruption and damage.
- 4.19 The processing and selling fresh camel meat should be in independent shops licensed to do so and the shop should announce that in Arabic language and clear handwriting.
- 5. Sampling:**  
Samples shall be taken according to the GSO standard mentioned in item (2.6).

**6. Examination and testing methods:**

- 6.1 All tests are conducted on a representative sample taken according to the GSO standard mentioned in item (2.5).
- 6.2 Determination of pesticide residues shall be according to GSO standard mentioned in item (2.12).
- 6.3 Determination of contaminating metallic elements shall be according to GSO standard mentioned in item (2.2).
- 6.4 Limits of radioactivity levels shall be according to GSO standard mentioned in item (2.9) .

**7. Packaging:**

Fresh meat should be packaged according to GSO standard mentioned in item (2.11) .

**8. Transport and Storage:**

Without prejudice to what mentioned in GSO Standard stated in item (2.11) , the following shall be observed:

- 8.1 Edible internal organs (stomach, intestines, lungs) shall be stored and sold separately from the fresh meat places.
- 8.2 Fresh meat should be kept and stored in specific places inside refrigerators separate from other.
- 8.3 The temperature and ventilation are appropriate in accordance with the sound technical specification inside fresh meat display refrigerators.

**9. Labeling :**

Without prejudice to what mentioned in GSO standard stated in item (2.4), the following shall be observed:

- 9.1 The meat must be sealed by the official veterinary inspector as it is free from infectious diseases and valid for human consumption - the seal contains essential explanatory data depending on the system in force in each GCC country, including meat type - the date of slaughter - the municipality's name and quality grade (in the case of grading meat by quality).
- 9.2 The carcasses shall be stamped on both sides in the following places at least from the outside of the thigh and groin, back, chest and shoulder.
- 9.3 Cuts of meat shall be stamped which is obtained officially from sealed carcasses in meat cutting plants unless they are wrapped or packaged .
- 9.4 Packaged of fresh meat:

Without prejudice to what mentioned in Gulf standard stated in item (2.1):

- The type of meat.
- Name of cut .
- Quality Grade (in the case of grading meat by quality).

**References:**

Egyptian standard  
ES 4334/2008  
"Fresh Meat "