

C O D E X A L I M E N T A R I U S

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA¹

CXS 257R-2007

Adopted in 2007.

¹ Section on Methods of Analysis would be considered by the Commission after their endorsement by the Committee on Methods of Analysis and Sampling.

1. SCOPE

This Standard applies to Canned Humus with teheana as defined in Section 2 below and offered for direct consumption.

2. DESCRIPTION**2.1 Product definition**

Canned Humus with teheana is the product:

- (a) prepared from pure, dry, washed, boiled and mashed chickpeas with teheana added with or without salt;
- (b) packed in a well-sealed container;
- (c) processed by heat in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Basic Ingredients**

Chickpeas and teheana.

3.2 Optional Ingredients

- (a) Salt
- (b) Lemon juice
- (c) Condiments and spices

3.3 Quality factors – General

The end product shall meet the following general requirements:

- 3.3.1** All the ingredients, including food additives, shall comply with their own standards, and be safe for human consumption.
- 3.3.2** The product shall be free from abnormal, foreign matters and insects and parts of them.
- 3.3.3** The product shall be free from added filling material, i.e. flour, starch, etc.
- 3.3.4** The mixture shall be pasty, homogeneous and free from agglomeration.
- 3.3.5** The product shall be natural in flavour, colour and odour.
- 3.3.6** The product shall not contain any added fat content except that of teheana origin

3.4 Quality factors – Specific

The following requirements apply to the final product when prepared ready for consumption in accordance with the instructions for use:

- 3.4.1** The minimum content of teheana is 8 % (m/m).
- 3.4.2** The maximum content of salt is 2 % (m/m).
- 3.4.3** The minimum content of total solids is 27 % (m/m).
- 3.4.4** The maximum content of total acidity is 1% (m/m), as citric acid.

4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

4.1 Acidity Regulators

INS No.	Food Additive	Maximum Level
330	Citric acid	GMP

4.2 Anticaking Agents

INS No	Food Additive	Maximum Level
500(i)	Sodium carbonate	GMP

4.3 Stabilizers

INS No	Food Additive	Maximum Level
501(i)	Potassium carbonate	GMP

5. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods* (CXC 23-1979) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

7. PACKAGING AND STORAGE

7.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

7.2 The product shall be stored in a well-ventilated store, protected against direct heat, moisture and contamination.

7.3 The used metal container shall be coated with food grade lacquer, suitable for the product, with no mechanical defect and rust free.

7.4 The end product container shall have no swelling, the inner pressure shall be less than atmospheric pressure at 20°C.

8. WEIGHTS AND MEASURES**8.1 Fill of the Container****8.1.1 Minimum Fill**

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

9. LABELLING

The product shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985).

9.1 Name of Food

The name of the food shall be "Humus with Tehena".

10. METHODS OF ANALYSIS AND SAMPLING²

² To be finalized.