

CODEx ALIMENTARIUS COMMISSION



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PROPOSED DRAFT REGIONAL STANDARD FOR MAAMOUL (AT STEP 3)

PROPOSED UPDATES TO THE REGIONAL PROPOSED DRAFT STANDARD ON MAAMOUL BASED ON COMMENTS RECEIVED

(prepared by Saudi Arabia as Chair of the EWG)

1. In light of the comments received in response to Circular Letter CL 2023/64/OCS-NE, Saudi Arabia as chair of the Electronic Working Group has carefully reviewed the proposed changes and prepared a revised version which is attached at Annex 1. In particular the following issues have been addressed:

- Alignment of the section titles with the proposed format for Commodity standards as presented in the Codex Procedural Manual
- Revision of the product description for clarity and completeness
- Flexibility of the language on dough ingredients to indicate that the lists are not exclusive. Food additive provisions have not been added here as they are covered under section 4 on food additives.
- Noting that maamoul may in some instances be coated, potential coating ingredients have been added.
- The section on quality factors have been revised with provisions related to safety removed as these are covered in section 6. Extraneous matter is addressed in this section.
- Recognizing some specific concerns related to processing contaminants reference to relevant codes of practice have been included in section 5.
- The code of hygienic practice for low moisture foods has been added to section 6 as this addresses some of the specific safety issues related to this type of product and its ingredients.
- Section 7 has been simplified to avoid duplication with existing labelling standards.
- Section 8 has been deleted as provisions related to packaging, transport and storage are covered in the Codex texts referenced in section 6.
- A new section 8 has been added to address methods of analysis for the quality factors identified in section 4f.
- Editorial corrections in the English version. Editorial corrections to other language versions have been noted and will be implemented after the session.

2. CCNE11 may wish to consider this version in its discussion of the proposed draft standard.

PROPOSED DRAFT CODEX REGIONAL STANDARD FOR MAAMOUL
(at Step 3)

1. SCOPE

This standard is ~~concerned~~ applies with to maamoul intended direct for human consumption that is defined in section 2.

2. DEFINITIONS DESCRIPTION

2.1 Definition:

~~2.2.1~~ Maamoul: A baked food product prepared essentially from wheat flour or sSemolina or wheat germ, ~~edible-fat substance, edible-common-~~ salt and water, which is filled in section 3.1.2 and may be coated in section 3.1.3.

~~3.0~~

4.3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

4.1.3.1 COMPOSITION

4.1.1.3.1.1 Dough ingredients:

~~4.1.1.4.3.1.1.1~~ Cereal products such as: wWheat flour, sSemolina, wheat germ, maize germ, wheat bran, malt flour, barley flour powder, oat flour, rice flour, and rye flour.

~~4.1.1.2.3.1.1.2~~ Milk and milk products such as: Liquid milk, powdered milk powders, butter, butter milk and its solids, ~~edible casein,~~ sweetened condensed milk, liquid or ~~dried~~ whhey powder.

~~4.1.1.3.3.1.1.3~~ Edible starches such as: Maize starch, rice starch, potato starch, tapioca starch, wheat starch, etc.

~~4.1.1.4.3.1.1.4~~ Spices such as: Ginger, saffron, chili powder, black peppers, cardamom, cumin, anise ~~or other edible spices.~~

~~4.1.1.5.3.1.1.5~~ Miscellaneous such as: Cocoa powder, coffee powder, chocolate, egg products, ~~and edible~~ nuts, sugar and honey.

~~3.1.1.6~~ Dough enhances: ~~Sodium sulphite, potassium sulphite, sodium metabisulphite, potassium metabisulphite, proteolytic enzyme and amylases etc.~~

~~3.1.1.7~~ Leavening agents: ~~Baking powder, active baker's yeast, sodium bicarbonate ammonium bicarbonate or any other approved leavening agents.~~

4.1.5.3.1.2 Filling ingredients:

~~3.1.2.1~~ Fruits, vegetables, and their products such as: dDried fruits, desiccated coconut, fruit and vegetable jams, edible-vegetables, pectin, fruit paste and date paste.

3.1.3 Coating ingredients:

~~4.1.5.4.3.1.3.1~~ Miscellaneous such as: Cocoa powder, coffee powder, chocolate, and icing sugar.

4.2.3.2 QUALITY FACTORS

~~4.2.1~~ The product shall be safe and suitable for human consumption.

~~4.2.2.3.2.1~~ The product shall be free from pathogenic organisms and insect infestation

~~4.2.3.3.2.2~~ The product shall be clean, sound and free from impurities, foreign materials **extraneous matter (organic and inorganic components)** ~~and burned parts.~~

~~3.2.3~~ The products shall be free from abnormal flavors and odors.

~~5.0.0~~ It shall have a distinctive taste and odors and free of rancidity and off-odors.

6.4. FOOD ADDITIVES

Food additives used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in food category 07.2.1 (Cakes, cookies and pies (e.g. fruit-filled or custard types)) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

7.5. CONTAMINANTS

7.45.1 The products covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995), [the Code of Practice for the Reduction of Acrylamide in Foods \(CXC 67 – 2009\)](#), [the Code of Practice for the Reduction of 3-Monochloropropane-1,2- Diol Esters \(3-MCPDEs\) and other relevant codes of practice to reduce potential contaminants.](#)

8.6. HYGIENE

8.46.1 It is recommended that the products covered by the provisions of this Standard be prepared, [packed, transported, storage](#) and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969), [the Code of Hygienic Practice for Low Moisture Foods \(CXC 75-2015\)](#) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

8.26.2 The products 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).

9.7. LABELLING

The products covered by the provisions of this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CXS 1-1985) [and General Standard for the labelling of non-retail containers of foods \(CXS 346-2021\)](#). In addition, the following specific provisions apply:

9.17.1 Name of the product (Maamoul, type of filling).

9.2 ~~The name and percentage of fruits or fillings should be declared.~~

9.3 ~~8 METHODS OF ANALYSIS AND SAMPLING~~ **PACKAGING, TRANSPORTATION AND STORAGE**

~~For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.~~

<u>Provision</u>	<u>Method</u>	<u>Principle</u>	<u>Type</u>
Extraneous materials			

9.4 ~~It shall protect the quality characteristics and sensory properties of the product.~~

9.5 ~~It shall protect the product from contamination.~~

¹ ~~The listing of methods of analysis and sampling will be removed when the standard is adopted by CAC and included in CXS 234-1999~~

~~9.6 — It shall protect the product from absorption of moisture, seepage and breakage.~~

~~9.7 — It shall not contaminate the product with any smell or taste or colour or any other strange properties during storage, handling and distribution until the final sale.~~

~~9.8 — The contact materials with the product shall be a food grade.~~