

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 4

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST
Eleventh Session
Rome, Italy, FAO Headquarters
18 - 22 September 2023

PROPOSED DRAFT REGIONAL STANDARD FOR MAAMOUL (AT STEP 3)
REPORT FROM THE ELECTRONIC WORKING GROUP (EWG) ON THE REVIEW OF THE REGIONAL
PROPOSED DRAFT STANDARD ON MAAMOUL

BACKGROUND

1. At the 10th session of the Codex Committee for the Near East (CCNE10), the Committee agreed to start new work on the proposed draft regional standard for Maamoul to circulate for comments at Step 3 and the EWG chaired by Saudi Arabia and working in Arabic and English.

PROCESS DESCRIPTION

2. The electronic Working Group (EWG) chaired by Saudi Arabia has invited all interested members and observers of the Codex Alimentarius to participate in the review of the regional Proposed Draft Standard (with a registration deadline on 5th of May 2021). The electronic Working Group was made up of representatives of the following countries: Iraq, Jordan, Lebanon, Syrian Arab Republic, and United Arab Emirates. The list of participants can be found at **Annex II**.
3. The working paper has circulated it twice in accordance with the proposed timeline of activities to collect comments from the national representatives of countries in the group
4. The first document circulation comments were submitted by Syrian Arab Republic then the second document circulation comments were submitted by Jordan. Comments received from representatives' countries have taken into consideration and were included almost entirely in the final draft.
5. The comments were consolidated by the EWG to provide a final draft to the Codex Alimentarius Secretariat.

TIME LINE OF ACTIVITIES

No.	Date	Subject
1.	3 May 2021	Due date for answer to the invitation and establish EWG members.
2.	15 May 2021	Open the 1st round of comments on the proposed draft standard for maamoul
3.	15 August 2021	Deadline for submission of first round comments
4.	1 October 2021	Revised draft standard circulated for 2nd round of comments
5.	1 December 2021	Deadline for submission of comments
6.	1 February 2022	EWG Report and final draft standard based on comments submitted to the Codex Secretariat

CONCLUSION

Saudi Arabia has chaired the electronic Working Group (EWG) of Maamoul and has completed each activity as scheduled in the plan to review the Proposed Draft Standard for Maamoul. The relevant documents have circulated two times in Arabic and English. The chair has collected comments and prepared the final document to be submitted to the Codex Secretariat.

RECOMMENDATION

Considering the work progression by the EWG for the Proposed Draft Standard for Maamoul, the proposal is to advance it to step 5/8 to complete the work, taking into account the time of the upcoming CCNE session.

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

1. SCOPE

This standard is concerned with maamoul for human consumption that is defined in section 2.

2. DEFINITIONS

3.1 Maamoul: A baked food product prepared essentially from wheat flour or Semolina or wheat germ, edible fat substance, edible common salt and water, which stuffed in one of the suitable optional ingredients mentioned in section 3.

3. COMPOSITION AND QUALITY FACTORS

3.1. COMPOSITION:

3.1.1. Dough ingredients:

3.1.1.1 Cereal products: Semolina, wheat germ, maize germ, edible wheat barn, malt flour, barley powder, edible oat flour, rice flour, and rye flour.

3.1.1.2 Milk and milk products: Liquid milk, powdered milk, butter, butter milk and its solids, edible casein, condensed milk, cheese, liquid or dried whey.

3.1.1.3 Edible starches: Maize starch, rice starch, potato starch, tapioca starch, wheat starch, etc.

3.1.1.4 Spices: Ginger, saffron, chili powder, black pepper, cardamon, cumin, anise or other permitted spices.

3.1.1.5 Miscellaneous: Cocoa powder, coffee powder, chocolate, egg products and edible nuts.

3.1.2 Filling ingredients:

3.1.2.1 Fruit, vegetable and their products: Dried fruits, desiccated coconut, fruit and vegetable jams, edible vegetables, pectin, fruit paste and date paste.

3.2. QUALITY FACTORS

3.2.1. The product shall be free from pathogenic organisms and insect infestation

3.2.2 The product shall be clean, sound and free from impurities and foreign materials and burned parts

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

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.

5. CONTAMINANTS

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).

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 Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2. 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).

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). In addition, the following specific provisions apply:

- 7.1. Name of the product (Maamoul, type of filling).
- 7.2. The name and percentage of fruits or fillings should be declared.

8. PACKAGING, TRANSPORTATION AND STORAGE

- 8.1. It shall protect the quality characteristics and sensory properties of the product.
- 8.2. It shall protect the product from contamination.
- 8.3. It shall protect the product from absorption of moisture, seepage and breakage.
- 8.4. 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.
- 8.5. The contact materials with the product shall be a food grade.

ANNEX II

LIST OF PARTICIPANTS
ELECTRONIC WORKING GROUP - CCNE-Maamoul2021

President: Saudi Arabia

Coordinator: Rania Abdulkarim Bogis
Saudi Food and Drug Authority

Iraq

Nagham Hameed Dhahir
Central Organization for Standardization and
Quality Control

Syrain Arab Republic

Maisaa Abo Alshamat
Syrian organization Standardization and
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Jordan

Nessma Shannak
Jordan standards and metrology organization

United Arab Emirates

Jawaher Saeed Al Dhuhoori
Ministry of Industry & Advanced Technology/
ESMA

Eyad Attari

Fonterra Middle East / UAE national Codex
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Lebanon

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Nadine Jaffal

Ministry of Agriculture