

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 4

NE12/CRD03
September 2025
ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST

Twelfth Session

Muscat, Oman

28 September - 2 October 2025

REGIONAL STANDARD FOR MAAMOUL (at Step 7)

*Prepared by the Saudi Arabia and Lebanon, Chair and co-Chair of the EWG,
based on the comments received in reply to CL 2025/43-NE*

Saudi Arabia and Lebanon as chair and co-chair of the EWG respectively, have revised the draft text below upon consideration of comments and recommendations received in response to CL 2025/43-NE as compiled in CX/NE 25/12/6.

The amendments and editorial changes based on comments are outlined directly in the text boxes which include the rationale for the changes made (Annex 1). Annex II further presents the text, with the inclusion of these comments, based on the new template provided by the Codex Secretariat.

CCNE12 is invited to consider the revised standard as presented in this CRD.

ANNEX I

REGIONAL STANDARD FOR MAAMOUL

All edits are provided in red, ~~strikethrough~~

1. SCOPE

This standard applies to Maamoul for direct human consumption as defined in section 2.

2. DESCRIPTION

2.1 Product definition

Maamoul: a type of baked product prepared from a wheat flour and/or semolina and fat-based dough, which is filled as described in section 3.3 and coated as described in section 3.4.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential dough ingredients

3.1.1 wheat flour (~~different extraction ratios~~), and/or semolina, wheat germ, maize germ, wheat bran, malt flour, barley flour, oat flour, rice flour, ~~and~~ **or** rye flour.

Rationale:

1. The deletion of different extraction ratios to provide flexibility in using various types of flour without being limited to one specific extraction type. Furthermore, addition of the comma clarifies the separation between "wheat flour" and "semolina," making the list easier to read and understand
2. The editorial change from "and" to "or" to clarify that not all of these flours are required in the composition of Maamoul.

3.1.2 Fat/oil substance such as: animal fats and/or vegetable oil

3.1.3 Other ingredients such as: baking powder, yeast, enzymes.

3.2 Optional dough ingredients

3.2.1 Food grade salt.

3.2.2 Water, flavored water (e.g. ~~rose water~~, **flower water**).

Rationale:

The replacement of "rose water" with "flower water" makes the definition more inclusive by recognizing other commonly used floral flavourings in Maamoul.

3.2.3 Sugar and its products, honey, molasses (e.g. date).

3.2.4 Milk and milk products such as: milk, milk powders, and its solids, casein, sweetened condensed milk, ~~liquid~~ **whey** or whey powder.

Rationale:

The replacement of "liquid" with "whey" to align with the Standard for whey powders (CXS 289-1995), "whey" is a fluid milk product and "whey powder" is obtained by drying whey

3.2.5 Edible starches such as: maize starch, rice starch, potato starch, tapioca starch, wheat starch.

3.2.6 Spices such as: ginger, saffron, cardamom, cumin, anise

3.2.7 Miscellaneous such as: Cocoa powder, coffee powder, chocolate, egg products, nuts.

3.3 Filling ingredients

3.3.1 Filling ingredients such as:

- Fruits, and their products such as: dried fruits, desiccated coconut, fruit paste and date paste

- Nuts and their products.
- Sugar based fillings e.g. molasses, halwa (e.g. starch based halwa, halwa tehenia, etc.)

3.4 Coating ingredients

3.4.1 Coating ingredients such as: cocoa powder, coffee powder, chocolate, and icing sugar.

3.5 Quality factors

3.5.1 The product shall be free from extraneous matter, {organic (e.g. insects, **their parts, and their stages**) and inorganic (e.g. stones, sand, dust) components.

Rationale:

The revision offers greater specificity to prevent contamination from all forms of insects, including their parts and stages, ensuring hygiene requirements.

3.5.2 ~~Maamoul~~ **The product** shall have crumbly texture and always be filled with ingredients as described in section 3.3.

Rationale:

The wording change ensures consistency in the text, referring to the product in the same manner throughout the document for harmonization.

3.5.3 pH

The pH shall be between 5 – 7.

3.5.4 Water Activity

The water activity shall be between 0.5 – 0.7 (A_w).

3.5.5 Moisture

The moisture shall be between 8 – 15%.

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

5.1 The products covered by this Standard shall comply with the maximum levels of the *General standard for contaminants and toxins in food and feed* (CXS 193-1995).

5.2 It is recommended **during** that the products covered by the provision of this standard prevent and reduce formation of acrylamide in accordance with *Code of practice for the reduction of acrylamide in foods* (CXC 67 – 2009).

Rationale:

The addition of “during” is an editorial change to enhance clarity

6. HYGIENE

6.1 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.

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 *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:

7.1 Name of Product

The product name shall be “Maamoul” with type of filling.

8. [METHODS OF ANALYSIS AND SAMPLING

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.

Provision	Method	Principle	Type
Extraneous materials materials Matter	AOAC 972.32	Physical separation and microscopic examination (flotation method)	I
	ISO 2171	Gravimetry	II
pH	AOAC 981.12	Potentiometry	IV
	ISO 1842	Potentiometry	IV
Water Activity	ISO 18787	Electrometry	II
Moisture	ISO 712	Gravimetry	I

Rationale:

1. The editorial change is to align the methods table with the provision exactly as it appears in the draft standard.
2. ISO 2171 measures ash and there currently is no provision for ash in the draft regional standard

ANNEX II

1. SCOPE

This standard applies to Maamoul for direct human consumption as defined in section 2.

2. DESCRIPTION**2.1 Product definition**

Maamoul: a type of baked product prepared from a wheat flour and/or semolina and fat-based dough, which is filled as described in **S**section 3.3 and coated as described in **S**section 3.4.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Essential dough ingredients**

- wheat flour (~~different extraction rates~~), and/or semolina, wheat germ, maize germ, wheat bran, malt flour, barley flour, oat flour, rice flour, ~~and~~ **or** rye flour.
- **f**at/oil substance such as: animal fats and/or vegetable oil; **and**
- **o**ther ingredients such as: baking powder, yeast, enzymes.

3.2 Optional dough ingredients

- **f**ood grade salt.
- **w**ater, flavoured water (e.g. ~~rose water~~, **flower water**).
- **s**ugar and its products, honey, molasses (e.g. date);
- **m**ilk and milk products such as: milk, milk powders, and its solids, casein, sweetened condensed milk, ~~liquid~~ **whey** or whey powder.
- **e**dible starches such as: maize starch, rice starch, potato starch, tapioca starch, wheat starch.
- **s**pices such as: ginger, saffron, cardamom, cumin, anise
- **m**iscellaneous such as: **c**cocoa powder, coffee powder, chocolate, egg products, nuts.

3.3 Filling ingredients

Filling ingredients such as:

- **f**ruits, and their products such as: dried fruits, desiccated coconut, fruit paste and date paste
- **n**uts and their products.
- **s**sugar based fillings e.g. molasses, halwa (e.g. starch based halwa, halwa tehenia, etc.)

3.4 Coating ingredients

- Coating ingredients such as: cocoa powder, coffee powder, chocolate, and icing sugar.

3.5 Quality factors

The product shall be free from extraneous matter, (~~organic (e.g. insects, their parts, and their stages)~~) and inorganic (~~(e.g. stones, sand, dust)~~) components.

~~Maamoul~~ **The product** shall have crumbly texture and always be filled with ingredients as described in **S**section 3.3.

3.5.3 pH

The pH shall be between 5 **and** - 7.

3.5.4 Water aActivity

The water activity shall be between 0.5 **and** - 0.7 (A_w).

3.5.5 Moisture

The moisture shall be between 8 **and** – 15 **percent** ~~%~~.

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 ~~s~~Standard.

5. CONTAMINANTS

5.1 The products covered by this ~~s~~Standard shall comply with the maximum levels of the *General standard for contaminants and toxins in food and feed* (CXS 193-1995).

5.2 It is recommended that ~~during~~ the products covered by the provision of this standard prevent and reduce formation of acrylamide in accordance with *Code of practice for the reduction of acrylamide in foods* (CXC 67 – 2009).

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this ~~s~~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.

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 ~~s~~Standard shall be labelled in accordance with the *General sStandard for the lLabelling of pPrepackaged fFoods* (CXS 1-1985) and *General sStandard for the labelling of non-retail containers of foods* (CXS 346-2021). In addition, the following specific provisions apply:

7.1 Name of ~~p~~Product

The product name shall be “Maamoul” with type of filling.

7.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods*.

8. METHODS OF ANALYSIS AND SAMPLING

Checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended mMethods of aAnalysis and sSampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

Provision	Method	Principle	Type
Extraneous materials Matter	AOAC 972.32	Physical separation and microscopic examination (flotation method)	I
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	ISO 1842	Potentiometry	IV
Water a Activity	ISO 18787	Electrometry	II
Moisture	ISO 712	Gravimetry	I