

APPENDIX IV

REGIONAL STANDARD FOR MAAMOUL
(for adoption at Step 8)**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 flour (as described in Section 3.1) 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**

- wheat flour, and/or malt flour, barley flour, oat flour, rice flour or rye flour, and/or semolina;
- fat/oil substance such as: animal fat and/or vegetable oil; and
- other ingredients such as: baking powder, yeast, enzymes.

3.2 Optional dough ingredients

- wheat germ, maize germ, wheat bran;
- food grade salt;
- water, aromatic water (e.g., flower water).
- sugar and its products, honey, molasses (e.g. date);
- milk and milk products such as: milk, milk powders, and its solids, casein, sweetened condensed milk, whey or whey powder;
- edible starches such as: maize starch, rice starch, potato starch, tapioca starch, wheat starch;
- spices such as: ginger, saffron, cardamom, cumin, anise; and
- miscellaneous such as: cocoa powder, coffee powder, chocolate, egg products, nuts.

3.3 Filling ingredients

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

- 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.

The product shall have crumbly texture and always be filled with ingredients as described in Section 3.3.

3.5.1 pH

The pH shall be between 5 and 7.

3.5.2 Water activity

The water activity shall be between 0.5 and 0.7 (Aw).

3.5.3 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 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 that during the manufacture of products covered by the provisions of this standard measures be taken to prevent and reduce formation of acrylamide in accordance with the *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 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). In addition, the following specific provisions apply:

7.1 Name of 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* (CXS 346-2021).

8. METHODS OF ANALYSIS AND SAMPLING

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.

**FOR ENDORSEMENT BY CCMAS AND INCLUSION
IN THE *RECOMMENDED METHODS OF ANALYSIS AND SAMPLING* (CXS 234-1999)**

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