

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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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

Comments at Step 6 in reply to CL 2025/43-NE

Submitted by:

*Algeria, Egypt, Iraq, Saudi Arabia, Syrian Arab Republic,
the United Arab Emirates and the United States of America (USA), Zambia*

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2025/43-NE¹ issued in July 2025. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the Annex

2. The comments submitted through the OCS are hereby annexed and presented in a tabulated format.

¹ <https://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/>

<https://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCNE>

ANNEX I

GENERAL COMMENTS

COMMENT	MEMBER / OBSERVER
Egypt would like to express its appreciation for the efforts undertaken in preparing and developing the Regional Standard for Maamoul. Egypt fully supports the proposed standard as presented.	Egypt
Saudi Arabia supports advancing the proposed draft standard for Maamoul to the next step.	Saudi Arabia
أدناه المندوبة بالملاحظات الأخذ به عدد المواصفة على ذوافق	Syrian Arab Republic
The United States thanks CCNE for the opportunity to review and comment as an Observer on the regional standard for maamoul. In the spirit of being helpful, the United States provides a few comments below for clarity and consistency with a view toward a smooth endorsement and approval of the draft standard. The United States looks forward to supporting advancement of the draft standard to final adoption at step 8.	USA

SPECIFIC COMMENTS

COMMENT	MEMBER / OBSERVER
Product definition The United States defers to CCNE's expertise and experience with regard to standardizing maamoul. From a more general perspective, the United States considers that adding some detail on the size, form, or texture of maamoul would be beneficial to help distinguish maamoul from other filled and coated flour- and fat-based baked products. As drafted, the definition describes many filled pastries (e.g. an almond croissant). While we recognize that maamoul are diverse and vary by country, it may be helpful to add general descriptions like "crumbly", "soft", "small-to-medium sized", or "fully or partially enclosed," if relevant, and to differentiate maamoul from other products that may be traded in the region.	USA
Product definition It is proposed to add the following sentence: the filling must not be less than 30% of the finished product.	Algeria
Maamoul "Maamoul" with type of filling: 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. Since the product is specifically defined as with 'with filling', it should hence appear as such in the product description	Zambia

Essential dough ingredients The following sentence should be added as follows: "Cereal products such as: wheat flour and/or semolina..... rye flour." it is necessary to replace fat/oil such as: animal fats and/or vegetable oil with edible" fats and oils"	Algeria
Cereal products such as: 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. The United States suggests deleting the first comma to better align with the product definition in section 2.1. The United States recommends editorial change from "and" to "or" to clarify that not all of these flours are required in the composition of maamoul.	USA
Optional dough ingredients Add the following: 3.2.7 Dough improvers: such as sodium sulfate, potassium sulfate, sodium meta, proteolytic enzyme, amylase enzyme, etc.	Iraq
Optional dough ingredients Sugar and its products, honey, molasses (e.g. date). Sugar and its products, honey, molasses (e.g. date) and date powder. We proposed to added date powder to the list of essentiel dough ingredients because date powder is an ingredient used as a natural sugar substitute in various recipes, such as pastries, smoothies, yogurts, and cereals, thanks to its intense date flavor and ease of incorporation. Rich in fiber, vitamins (especially B6), and minerals (potassium, magnesium, iron), it provides nutritional benefits and can help improve digestion.	Tunisia
Optional dough ingredients Milk and milk products such as: milk, milk powders, and its solids, casein, sweetened condensed milk, liquid whey or whey powder. CCNE may wish to consider this edit for clarity when referring to the liquid component. According to the Standard for whey powders (CXS 289-1995), 'whey' is a fluid milk product and 'whey powder' is obtained by drying whey.	USA

Filling ingredients It is better to complete the sentence as follows: fruits and their products such as: dried fruits fruit jam It is suggested to add the following ingredients: - seeds (example sesame) - edible seeds and oil - spices (example cinnamon)	Algeria
Coating ingredients 3.4.1 Coating ingredients such as: cocoa powder, coffee powder, chocolate, and icing sugar. Coating ingredients such as: cocoa powder, coffee powder, chocolate, and icing sugar and date powder.	Tunisia
Quality factors It is proposed to add the sentence of foreign odors and flavors.	Algeria
عوامل الجودة وزناً 10% عن بآلات قل المكسرات لمعمول وخاصة الحشوة ن سبة يحدد ن إضافة ي جب ل لمد تج 10% عن بآلاي قل ل لدم أذنى حد إضافة وي فضل ال ن باتي ال دسم مع ال ديواني ال دسم مزج منع ي جب كما	Syrian Arab Republic
Quality factors 3.5.1 The product shall be free from extraneous matter (organic (e.g. insects, <u>their parts, and their stages</u>) and inorganic (e.g. stones, sand, dust) components. 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.	United Arab Emirates
Quality factors 3.5.1 The product shall be free from extraneous matter (organic (e.g. insects, <u>their parts, and their stages</u>) and inorganic (e.g. stones, sand, dust) components<u>components</u>). A closing parenthesis may be needed here.	USA

Quality factors 3.5.1 The product shall be free from extraneous matter (organic (e.g. insects, <u>their parts, and their stages</u>) and inorganic (e.g. stones, sand, dust) components. It is suggested to add the following sentence and foreign odors and flavors	Algeria
Quality factors 3.5.1 The product shall be free from extraneous <u>organic</u> matter (organic (e.g. insects, <u>their parts, and their stages</u>) and inorganic (e.g. stones, sand, dust) components.	Egypt
ينبغي أن يكون المنتج خاليًا من المواد الغريبة (المكونات العضوية) (كالحشرات وأجزائها ومراحلها) وغير العضوية (كالحجارة والرمل والغبار). المد ترقية الأجزاء من المد تيج خلو ضرورة إلى تد شير ع بارة إضافة ي جب (الخ. تد زنج) غري بة ذ كهة أو رائحة أي من ويه خلو عادية وذ كهة رائحة ذاي كون أن إضافة وكذلك	Syrian Arab Republic
Quality factors 3.5.2 Maamoul <u>The product</u> shall have crumbly texture and always be filled with ingredients as described in section 3.3. It is proposed to add 3.5.2 general conditions, worded as follows: 3.5.2 general conditions Maamoul must have the following qualities: - adequate shape - uniform size - odors and flavors characteristic of the basic and/or optional ingredients	Algeria
المواد المضافة إلى الأغذية والمكونات الحافظة المواد المستخدمة منع إلى الإشارة ي فضل	Syrian Arab Republic
(CXS 193-1995) ينبغي للمنتجات التي تشملها هذه المواصفة الامتثال للحدود القصوى المحددة في المواصفة العامة للملوثات والسموم في الأغذية والأعلاف) الملوثات لجنه من به خاصة حدود إدراج أطلب لـ بالمكسرات المدشو المعمول لمد تيج ال فطرية بال سموم خاصة حدود وجود من ال تأكد ي فضل	Syrian Arab Republic

It is recommended that <u>during</u> the manufacture of products covered by the provisions of this standard, steps are taken to prevent and reduce formation of acrylamide in accordance with the <i>Code of practice for the reduction of acrylamide in foods</i> (CXC 67 – 2009). The United States suggests this minor editorial change for clarity.	USA
LABELLING It is important to add the following information: • Indication of the name and percentage of the filling. • Indication of the type of cereal products used in the preparation of Maamoul, for example: wheat flour, semolina, etc. (specification of cereals used).	Algeria
يكون اسم المنتج "المعمول" مع نوع الحشوة. (ح يواندي أو ن ياتي) الممد تخدم الدسم ذوع إلى الإشارة ي فضل	Syrian Arab Republic
8-Packaging It is desirable to add the following paragraph: the packaging must be such as to protect the qualitative characteristics and organoleptic properties of the product and to ensure suitable protection of the product.	Algeria
(ذات الصلة بالأحكام الواردة في هذه CXS 234-1999 للتحقق من الامتثال لهذه المواصفة، تستخدم أساليب التحليل وأخذ العينات الواردة في أساليب التحليل وأخذ العينات الموصى بها) المواصفة. ل حشوة ن سبة ل تقدير الوزنة الطرية ي شرح ملحق إدراج ي فضل	Syrian Arab Republic
Extraneous <u>materials</u><u>matter</u> The United States recommends this edit to align the methods table with the provision exactly as it appears in the draft regional standard.	USA
<u>ISO 2171</u> The United States notes that ISO 2171 measures ash and there currently is no provision for ash in the draft regional standard. As such, the United States recommends removing ISO 2171 from the table before forwarding the methods to CCMAS for endorsement.	USA
<u>Gravimetry</u>	USA

⚡	USA
AOAC 981.12 The United States does not object to retaining both of the listed methods for pH; however, for the Committee's awareness, AOAC 981.12 requires the food to be ground into a paste first and is specifically intended for acidified foods, whereas ISO 1842 explicitly refers to dried products and may yield better results.	USA