



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

**CODEX**  
**ALIMENTARIUS**  
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS  
STANDARD

---

**REGIONAL STANDARD  
FOR HALWA TEHENIA  
(NEAR EAST)**  
CXS 309R-2011



ADOPTED 2011  
AMENDED 2025

CXS 309R-2011

# History of the standard

## **2025 Amendments**

Following decisions taken at the Forty-eighth Session of the Codex Alimentarius Commission in November 2025, amendments were made to include labelling provisions in Section 8: “Labelling”.

This publication was redesigned and published in 2025.

Adopted in 2011.

# 1 Scope

The present standard applies to halwa tehenia as defined in Section 2: "Definitions".

## 2 Definitions

### 2.1 Halwa tehenia

Halwa tehenia designates a heat-processed food product made of tahina, natural sugars and other ingredients with the composition provided for in Section 3: "Ingredients and quality factors". Its texture is consistent or crumbly (fibrous halwa).

### 2.2 Tahina

A food product made by grinding peeled and roasted sesame seeds.

### 2.3 Natural sugars

Unprocessed carbohydrates such as sucrose, glucose, fructose, or a mixture of them.

### 2.4 Soapwort extract

A substance extracted from the bark, leaves or roots of soapwort (*Saponaria officinalis*). It is either called soapwort or saponin.

## 3 Ingredients and quality factors

### 3.1 Primary ingredients

- tahina;
- natural sugars; and
- soapwort extract or authorized substitutes.

### 3.2 Optional ingredients

The following optional ingredients can be used:

Almonds, pistachios, walnuts, dried fruits and/or cocoa powder.

### 3.3 Quality factors

- All raw materials used in the production process should meet their respective standards.
- The product shall be free of any rancid taste or smell or any other foreign taste.
- The product shall be free of insects and of their body parts and secretions.
- The product shall retain its natural characteristics, particularly the non-separation of its oil never separating, and it should be free of white or dark spots.
- The product shall be of a consistent texture that can be easily cut into.
- The acidity percentage, expressed as citric acid, shall not exceed 0.2 percent of the product's weight.
- The percentage of acid insoluble ash shall not exceed 2 percent of dry weight. The percentage of acid insoluble ash shall not exceed 0.2 percent of weight.
- The percentage of fat (sesame oil) shall not be inferior to 25 percent of the weight.

## 4 Food additives

Only acidity regulators and emulsifiers listed in Table 3 of the *General standard for food additives* (CXS 192-1995)<sup>1</sup> are acceptable for use in foods conforming to this standard.

### 4.1 Flavourings

Flavourings are acceptable for use in foods conforming to this standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the use of flavourings* (CXG 66-2008).<sup>2</sup>

## 5 Contaminants

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).<sup>3</sup>

The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6 Hygiene requirements

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 *General principles of food hygiene* (CXC 1-1969),<sup>4</sup> and other relevant Codex texts such as codes of hygienic practice and codes of practice.

The products should comply with any microbiological criteria established in accordance with the *Principles for the establishment and application of microbiological criteria for foods* (CXG 21-1997).<sup>5</sup>

## 7 Packaging, transportation and storage

When packaging, transporting and storing the product, the following considerations must be taken into account:

### 7.1 Packaging

Halwa tehenia should be packaged in suitable containers that are tightly closed to protect the product from humidity and contamination, and that impede the product from sticking on the packaging material.

### 7.2 Transportation

The means of transportation must provide protection to the product from the various climatic effects that might alter its characteristics or spoil it.

### 7.3 Storage

The product shall be stored inside well-ventilated warehouses, away from all sources of heat and sun and any other material that might lead to its contamination.

## 8 Labelling

Labelling should comply with the provisions of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).<sup>6</sup>

### 8.1 Name of the product

The name of the product for labelling purposes shall be: “Halwa Tehenia”, “Halwa Shamia” or “Halva”.

Optional ingredients, if used, shall be mentioned next to the name of the product.

The label shall not be applied directly onto the product.

### 8.2 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).<sup>7</sup>

## Referenced texts

- 1 *General standard for food additives* (CXS 192-1995).
- 2 *Guidelines for the use of flavourings* (CXG 66-2008).
- 3 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).
- 4 *General principles of food hygiene* (CXC 1-1969).
- 5 *Principles for the establishment and application of microbiological criteria for foods* (CXG 21-1997).
- 6 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 7 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).



### **Codex Alimentarius**

A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

### **Codex Secretariat**

Contacts

[codex@fao.org](mailto:codex@fao.org)  
[codexalimentarius.org](http://codexalimentarius.org)  
[x.com/FAOWHOCodex](https://x.com/FAOWHOCodex)  
[youtube.com/@UNFAO](https://youtube.com/@UNFAO)

### **Food and Agriculture Organization of the United Nations**

Rome, Italy