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**GSO 150-1/2013 (E)**

فترات صلاحية المنتجات الغذائية – الجزء الأول :  
فترات الصلاحية الإلزامية

**Expiration dates for food products – Part 1 :  
Mandatory expiration dates**

**ICS : 67.040.00**

## **Expiration dates for food products -Part 1 : Mandatory expiration dates**

**Date of GSO Board of Directors' Approval** : 26/11/1434h(02/10/2013)  
**Issuing Status** : Technical regulation

**Foreword**

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.:(5) "Technical committee for standards of food and agriculture products" has updated the GSO Standard No. GSO 150/2007 " Expiry Periods of food products " to two parts: part 1 " Expiry Periods of food products- Mandatory expiry periods: and part 2 " ExpiryPeriods of food products- Guiding expiry periods", This technical regulation is concerned with : Part 1 Mandatory expiration periods The Draft Standard has been prepared by ( State of Qatar) .

This standard has been prepared after review the Arabic, foreigner, International standards and related complied references.

This Technical Regulation will cancel any technical requirements contradict with it in other food products Standards.

This standard has been approved as a Gulf Technical Regulation by GSO No.(18), held on 26/11/1434h(02/10/2013). The approved Standard will replace and supersede the mandatory periods in GSO 150/2007 .

## **Expiry periods of food products – Part 1: Mandatory expiry periods**

### **1. SCOPE AND FIELD OF APPLICATION:**

This Gulf Technical Regulation is concerned with mandatory expiry periods for food products.

### **2. COMPLEMENTARY REFERENCES:**

- 2.1 GSO 9 “Labelling of Pre-packaged Foods”.
- 2.2 GSO food product Gulf Standards mentioned in this Standard .
- 2.3 GSO Food packaging Standards.

### **3. DEFINITIONS:**

- 3.1 Expiry period: A period during which the product retains its specific properties and remains permissible, acceptable and fit for human consumption under the set packaging, transportation and storage conditions.
- 3.2 Foodstuff: Any substance whether processed, semi-processed or unprocessed, which is intended for direct human consumption or used in manufacturing, preparing or treating of food stuff. It does not include tobacco and tobacco products or any substances used only as drugs.
- 3.3 Expiry date: The date designating the end of the expiration period under the set packaging, transportation and storage conditions.
- 3.4 Production date: The date on which the food becomes an end product suitable for packaging.
- 3.5 Date of packaging:  
The date on which a foodstuff has been packed in the immediate container in which it will be eventually sold.
- 3.6 Best before  
Date which signifies the end of the period under any state storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made for beyond the date of the food may still be perfectly satisfactory.
- 3.7 Modified atmosphere packaging:  
Food packaging method in which the proportions of carbon dioxide, nitrogen and oxygen in the container are different from those in the normal air to enhance the expiry periods for perishable foods.
- 3.8 Flash pasteurization: Is a method to enhance the expiry periods for perishable liquid foods (other than milk), by heating it rapidly to 70 °C for 20 seconds, and then cooled rapidly.
- 3.9 Perishable food:

Food that consists wholly or partly of milk, milk products, eggs, meat, poultry, fish or shell fish, or ingredient that are capable of supporting the progressive growth of microorganisms that can cause food spoilage or food poisoning and other food borne illness.

#### 4. REQUIREMENTS:

4.1 Without prejudice to what is stated in GSO Standard (item 2.1) “Labelling of Pre-packaged Foods” and to the Gulf standards for each food product, the production and expiration dates shall be declared on the label of the package in an un-coded manner as follows:

- [Day-Month-Year] for food products having an expiration period less than 3 months .
- [Month-Year or Day/ Month/ Year] for food products having an expiration period exceeding 3 months .

The use of any of the following statements for expressing the expiration date is permissible, it is mandatory to mention the production date:

- Expiry date;
- Use by:.....(date);
- Fit for:..... from the date of production;
- Use before: .....(date);
- Sell by:.....(date),( for food products having an expiration period exceeding 3 months).
- Best before....

4.2 in case of writing production and expiration dates in month and year only, the expiry period shall be calculated from the beginning of the month which the product start to the end of the registered expiry month.

4.3 Dates shall be engraved or in relief, printed or stamped by irremovable ink directly on all packages or on their original label by the producer only.

Statements intended to appear on the label shall be marked in a clearly visible and easily legible manner, under the normal conditions for purchase and use, it shall not obscure any information required by this Standard.

Adding stickers for production and expiry dates is not permissible. There shall be not more than one date of production or of expiry on the same package, both dates shall not be subject to deletion, change or deceit.

#### 4.4 Mandatory Expiry periods of food products:

**It should be mandatory with the expiry periods declared below:**

4.4.1 Chilled food products: To be stored at a temperature from 0<sup>0</sup>C – 5<sup>0</sup>C

Product	Type of Packaging	Expiration Period	Notes
<b>Meat and Meat Products</b>			
Chilled meat packed under carbon dioxide atmosphere	Suitable containers eliminating gases exchange	90 days from slaughtering date	
Edible organs include liver, kidney, heart, tongue, spleen, tail and poultry heart and giblets.	It shall not obscure any information required by this standard.	7 days from slaughtering date	
	Packed under vacuum in suitable plastic containers	51 days from slaughtering date	
	Packed under carbon dioxide atmosphere in suitable containers	90 days from slaughtering date	
Brain, testicles and viscera	Suitable containers	5 days from slaughtering date	
Poultry meat (chicken - duck - goose - turkey - rabbits - pigeons - quails .... etc).	Suitable containers	7 days from slaughtering	
-Minced poultry meat	Suitable containers	5 days	
-Poultry and meat sausage	Suitable containers	3 days (uncooked) 14 days (cooked) 51 days	at $-0,5 \pm 1^{\circ}\text{C}$ under vacuum at $-0,5 \pm 1^{\circ}\text{C}$
Poultry chicken that has been treated with irradiation dose of 3 kGy(kilogray)	Suitable plastic containers	12 days from slaughtering	
Beef , buffalo camel meat	Suitable containers	21 days from slaughtering date	
-Burger meat	Suitable containers	5 days	
-Kofta, kabab and balls meat	Suitable containers	3 days (uncooked) 14 days (cooked)	

-Smoked fish	Suitable containers	7 days (cold smoked) 14 days (hot smoked) 90 days under vacuum	
-Fish burger	Suitable containers	3 days	
-Lobster	Suitable containers	3 days	
Mutton and goat meat	Suitable containers	14 days from slaughtering date	
Meat packed under vacuum	Plastic containers	10 weeks from slaughtering date	
Unpacked fish	Suitable containers	9 days	0° C
Fish packed under vacuum	Suitable containers	14 days	0° C
Fish packed under modified atmosphere	Suitable containers	21 days	0° C
Shellfish	Unpacked	6 days	0° C
Cafiar ( fish eggs) in saline	Suitable containers under vacuum	6 days (no pasteurized) 30 days (pasteurized)	+ 10 to 18° C
<b>Milk and Milk Products</b>			
Pasteurized cream and flavoured cream	Suitable containers	21 days	
Sour cream	Suitable containers	60 days	
Whipping cream	Suitable containers	90 days	
Pasteurized Laban drink prepared from milk solids, water and salt	Suitable containers	21 days	
Heat treated Laban drink after fermentation (as dogh milk)	Suitable containers	45 days	

Unripened cheese	Suitable containers	30 days	
Labnah heat treated (UHT) after fermentation	Tightly sealed plastic containers	6 months	
Pasteurized milk and flavoured pasteurized milk	Tightly sealed suitable containers, plastic or paper	5 days	
Pasteurized Yoghurt and flavoured yoghurt and yoghurt with fruits cuts	Suitable tightly sealed containers	14 days	
Heat treated yoghurt after fermentation (UHT)	Suitable containers	90 days	
Labnah and flavoured Labnah	Suitable containers	14 days	
Pasteurized Laban and flavoured Pasteurized Laban	Suitable containers	10 days	
Laban heat treated (UHT) after fermentation	Suitable containers	90 days	
Yoghurt packed in nitrogen atmosphere	Suitable containers	21 days	
Milk heat treated (UHT)	Suitable containers	6 months	
Butter	Suitable containers	60 days	
Cream	Can Tightly sealed suitable containers	18 months	
	Tightly sealed carton containers lined with aluminium foil	6 months	Packed under sterilization conditions



<b>Other Different Products</b>			
Pasteurized fruit juices, drinks and nectars	Suitable containers	30 days	
Juices treated with flash pasteurization	Suitable containers	7 days	
Pasteurized liquid eggs	Carton containers lined with aluminium	14 days	
Pasteurized liquid eggs	Suitable plastic containers	7 days	
Rice with milk	Suitable containers	10 days	
Partially cooked pizza	Suitable containers	7 days	
Margarine	Suitable containers	90 days	

4.4.2 Baby food products stored in well-ventilated stores (Temperature shall not exceed 25 °C) :

<b>Product</b>	<b>Type of Packaging</b>	<b>Expiration Period</b>	<b>Notes</b>
Sterilized liquid milk prepared for infants	Tightly sealed glass or plastic containers	12 months	
Baby foods in the form of powder or granules prepared from cereals , legumes, vegetables or fruit, etc. ...	Cardboard containers lined with aluminum foil	12 months	
	Cardboard containers lined with aluminum foil packed under vacuum and sterilization.	18 months	
	Metal containers packed under vacuum and sterilization or in the presence of inert gas and sealed		
Strained baby foods	Glass containers tightly sealed and sterilized	12 months	
Baby fruits juices	Glass containers tightly sealed and sterilized	12 months	

Liquid flavoured dietary supplement	Metal containers	15 months	
	Lined carton containers ( Tetra pack)	12 months	
Liquid milk with flavor for children	Metal containers	15 months	
	Lined carton containers ( Tetra pack) or tightly sealed plastic containers	12 months	
Powder flavoured dietary supplement for children	Metal containers packed under vacuum and sterilization or lined carton containers ( Tetra pack)	24 months	
Dried milky foods for children	Metal containers packed under vacuum and sterilization	24 months	
	Lined carton containers ( Tetra pack)	18 months	

#### 4.4.3 Food products which need specific temperature for keeping:

Product	Type of Packaging	Store conditions	Expiry date
Fresh eggs (Table eggs)	Suitable containers	At temperature from 11oC to 15° C	30 days
		At temperature from 4° C to 10° C	90 days

#### 4.4.4 Fresh foods and ready-to eat foods;

##### 4.4.4.1 Do not declare the end of expiry date in the case of the following products, with necessary to mention the production date only:

- Bakery products and sweets consuming during 24 hours from processing.
- Fresh fruits and vegetables, including potatoes which did not peel, cut or treatment with any similar treatment.

##### 4.4.4.2 Sea foods:

Product	Storage temperature	Packaging	Shelf life (days)
Cooked and brined shrimps	0 °C	Modified atmosphere packed	8 months
Souse vide cooked cod	0 °C	Vacuum packed	28 days
Souse vide cooked cod fillets	4 °C	Vacuum packed	21 days

## 4.4.4.3 Other products:

Product	Storage at refrigerated (+ 1 to +4) °C	Notes
Baking yeast	45 days (compressed)	

**ANNEX**

- In the case of determined packaging type with suitable containers, use any type of food containers complying with Gulf Standards; provide that they are free from any damage (cut, destroyed).
- Perishable food products that are not included in this Regulation, the expiry period shall be specified by consultation with specific authority depending on scientific bases for determining the expiry periods and obtaining consent for it.
- The expiry period for processed or repackaged products from materials of limited expiry period without being subjected to any thermal procession shall not exceed the remaining expiry period of the materials from which they a