

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)



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المتطلبات العامة للأغذية والأعلاف المصنعة المحورة وراثيا
**General Requirements for Genetically
Modified Processed Food and Feed**

ICS : 67.050.00

General Requirements for Genetically Modified Processed Food and Feed

Date of GSO Board of Directors' Approval : 9/9/1432h (9/8/2011)
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 prepared this Technical regulation. The Draft Technical regulation has been prepared by Kingdom of Saudi Arabia. The draft Technical regulation has been prepared based on relevant ADMO, International and National foreign Standards and references.

This Technical regulation has been approved by GSO Board of Directors in its meeting No. (14), held on 9/9/1432h (9/8/2011) .

General Requirements for Genetically Modified Processed Food and Feed

1. SCOPE AND FIELD OF APPLICATION

This GSO standard is concerned with general requirements for processed food and feed obtained through certain techniques of genetic modification and processed food and feed that contain or produced from genetically modified organism (GMO) if the GMO present is higher than 1 % ,of the ingredients considered individually, or if it consist of a single ingredient

2. COMPLEMENTARY REFERENCES

- 2/1 GSO 9 " Labelling of prepackaged foodstuffs " .
- 2/2 GSO 21 " Hygienic regulations for food plants and their personnel " .
- 2/3 GSO 323 " General requirements for transportation and storage of chilled and frozen foods " .
- 2/4 GSO 382 " Maximum Limits for Pesticide Residues in Agriculture and Food Products , Part 1 " .
- 2/5 GSO 383 " Maximum Limits for Pesticide Residues in Agriculture and Food Products , Part 2 " .
- 2/6 GSO 168 " Requirements of Storage Facilities for Dry and Canned Food Stuffs " .
- 2/7 GSO 839 " Food Packages, part 1, General requirements " .
- 2/8 GSO 841 " Maximum Limits of Mycotoxins permitted in Foods and animal Feeds- Aflatoxins " .
- 2/9 GSO 1859 " Food Packages- Part 2: Plastic Packages , General requirements " .
- 2/10 GSO 988 " limits of radioactivity Levels Permitted in Foodstuffs-Part 1 " .
- 2/11 GSO 1016 microbiological criteria for foodstuffs – Part 1" .
- 2/12 GSO ISO 21572 " Foodstuffs - Methods for the detection of genetically modified organisms and derived products - Protein based methods " .
- 2/13 GSO ISO 21571 "Foodstuffs-Methods of analysis for the detection of genetically modified organisms and derived products - Nucleic acid extraction "
- 2/14 GSO ISO 21569 "Foodstuffs--Methods of analysis for the detection of genetically modified organisms and derived products-Qualitative nucleic acid based methods".
- 2/15 GSO ISO 21570 "Foodstuffs - Methods of analysis for the detection of genetically modified organisms and derived products - Quantitative nucleic acid based methods " .
- 2/16 GSO Standard to be approved by GSO on " Methods of analysis for detection of genetically modified organisms and derived products- sampling " .
- 2/17 GSO Standard to be approved by GSO on "General requirements for risk assessment and Traceability of genetically modified products " .

2/18 GSO Standard to be approved by GSO on " general requirements for genetically modified un processed agricultural products " .

3. DEFINITIONS

3/1 LIVING ORGANISM –

Means any biological entity capable of transferring or replicating genetic material, including sterile organisms, viruses and viroids.

3/2 GENETICALLY MODIFIED / ENGINEERED ORGANISM –

Means an organism in which the genetic material has been changed through modern biotechnology in a way that does not occur naturally by multiplication and /or natural recombination.

3/3 MODERN BIOTECHNOLOGY

- Means the application of:
- In vitro nucleic acid techniques, including recombinant deoxyribonucleic acid (DNA) and direct injection of nucleic acid into cells organelles, or
- Fusion of cells beyond the taxonomic family, that overcome natural physiological reproductive or recombination barriers and that are not techniques used in traditional breeding and selection

3/4 GENETICALLY MODIFIED ORGANISM FOR FOOD USE

A GMO that may be used as food or as a source material for the production of food e.g. maiz

3/5 GENETICALLY MODIFIED ORGANISM FOR FEED USE

A GMO that may be used as feed or as a source material for the production of feed e.g. soybeen.

3/6 PRODUCED FROM GMOs

Derived in whole or in part from GMOs but not containing a GMOs (e.g. maiz oil)

3/7 CONVENTIONAL FOOD OR FEED:

Means a similar food or feed produced without the help of genetic modification and for which there is a well-established history of safe use;

3/ 8 PROCESSED FOOD OR FEED:

processed food" means any food differ from its raw states because it has been subjected to processing.

3/9 GENETICALLY MODIFIED PROCESSED FOOD

Processed food containing , consisting of or produced from GMOs (i.e. potao and tomato)

3/10 GENETICALLY MODIFIED PROCESSED FEED

Processed feed containing or consisting of GMOs or produced from GMOs.

4. REQUIEEMENTS

Without prejudice of what stated in GSO standard mentioned in item 2/1 the following requirements shall be clearly identified on the label for GM food and feed and their ingredients.

4/1 GENERAL REQUIRMENTS

Food and Feed referred in this standard must:

- 4/1/1 Be compatible with the ethical regulation applied in the imported country
- 4/1/2 Have no diverse effects on human health , animal health, plant health or the environment
- 4/1/3 Not differ from the product, which is intended to replace to such an extent that its normal consumption would be nutritionally disadvantageous for humans or animals.
- 4/1/4 The product must be accompanied with a certificate proving that it is allowed to be consumed in the country it was produced.
- 4/1/5 The presence in any food or food ingredients obtained through certain techniques of genetic modification/genetic engineering of an allergen transferred from any foods and ingredients, shall always be declared
- 4/1/6 Pesticides residues should be according to the limits in item 2/4 and 2/5 .
- 4/1/7 Aflatoxins residues should be according to the limits in item 2/8 .
- 4/1/8 Radiation levels should be according to the limits in item 2/10 .
- 4/1/9 Microbiological levels should be according to the limits in item 2/11
- 4/1/10 . In addition to the above mentioned requirements all other requirements stated for the conventional counterpart should also be followed unless it is in conflict with the requirements of this standard
- 4/1/11 Traceability and risk assessment should be according to item 2/17
- 4/1/12 for genetically modified raw agricultural commodity should be in according to the GSO standard in item 2/18

4/2 LABELLING REQUIREMENTS

Without prejudice of what stated in GSO mentioned in item 2.1, and the requirements stated in the GSO Standards for each product. The following requirements shall be clearly identified on the labeling

- 4/2/1 If the product consists of more than one ingredient , the words (genetically modified) or (produced from genetically modified, name of the ingredient) shall appear clearly and easily to be read in the list of ingredients in parentheses immediately following the ingredient concerned with same font size and different color.
- 4/2/2 If the ingredient is designated by the name of a category, the words (contains genetically modified, name of organism) or (contains , name of ingredient, produced from genetically modified, name of organism) shall appear clearly and easily to be read in the list of ingredients with same font size and different color.

- 4/2/3 If there is no list of ingredients , the words (genetically modified) or (produced from genetically modified , name of organism ,) shall appear clearly and easily to be on the labeling .
- 4/2/4 Labeling must not mislead the purchaser as to the characteristics of the food stuff and among other things, in particular, as to its nature, identity, properties, composition, method of production and manufacturing.
- 4/2/5 The indications referred to in (4/2/1 and 4/2/2) may appear in a footnote to the list of ingredients and in this case they must be printed in a font at least the same size as the list of ingredients. If there is no list of ingredients , they must appear clearly and easily to be read on the labeling .
- 4/2/6 If the food is offered for sale to the final consumer as non-pre-packaged food or as prepackaged food in small containers of which the largest surface has an area of less than 10 cm square, the information required in (4/2/1 and 4/2/2) must be permanently and visibly displayed either on the food display or immediately next to it, or on the packaging material, in font sufficiently large for it to be easily identified and read .
- 4/2/7 If the food is different from its conventional counterpart the labelling shall mention any characteristic or property concerning the following :
- Composition.
 - Mode of storage and packing
 - Nutritional value or nutritional effects.
 - Intended use of product.
 - Any Implication on certain group of people .
- 4/2/8 If the food does not have a conventional counterpart , the labelling shall contain appropriate information about the nature and the characteristics of the foods concerned .
- 4/2/9 If the mode of storage, preparation or cooking of the product is [no longer equivalent to/differs significantly] from the corresponding existing a clear instructions for use must be given on the label of this product
- 5- SAMPLING :**
- Samples shall be taken according to GSO (2/16) and the sampling stated in the GSO standard for each product .
- 6- METHODS OF ANALYSES :**
- Analyses on samples shall be done according to the methods in GSO (2/12 and 2/13 and 2/14 and 2/15) .
- 7- PACKAGING :**
- Without prejudice of GSO in item (2/7 and 2/9) the product shall be packed in suitable , clean ,sufficiently strong package which not be used previously and have no contaminating effect on the product or its quality.

8- STORAGE AND TRANSPORTATION :

Without prejudice to requirements in item (2/3 and 2/6) the product shall be stored in a store wich protect it from insects, rodents and humidity and high temperature. The product shall be transported in suitable way as to protect its quality .