

										
	Fruits and vegetables	Meat Halal	Poultry Halal	Fish (Hamour Fish Fillet)	Grains & Spaghetti	Canned food	Dairy products	Oils and fats	Spices and Salt	Large White Arabic Bread
Organoleptic characteristics	<p>The following properties must be checked to match the properties of the fruit/vegetable being inspected:</p> <p>taste and odor texture size firmness sound (crunchy/soft...) smell</p> <p>Free of any unpleasant taste or odors</p>	<p>Characteristic of meat</p> <p>Free of any unpleasant odors, suspicious change of color</p> <p>The fat granules should be homogeneously distributed in the product</p>	<p>Characteristic of poultry</p> <p>Should be fresh poultry</p> <p>Free from strange odors, suspicious change of color</p>	<p>Characteristics of fish</p> <p>Free from strange odors, or suspicious color change</p>	<p>Rice and other grains:</p> <ul style="list-style-type: none"> - Shall be free from abnormal flavours, odours <p>Burgul:</p> <ul style="list-style-type: none"> - Has its own natural color - It shall be free from rancidity and from any strange taste or smell <p>Spaghetti:</p> <ul style="list-style-type: none"> - It should be dry, firm and clean - To be homogeneous in shape and color and free from rancidity and undesirable odors - It retains its shape when boiled in water for 10 min 	<p>Canned peas:</p> <ul style="list-style-type: none"> - It should be a reasonably uniform green colour - Free from foreign matter, free from any foreign taste or smell and practically free from damage by insects or diseases - It should have a normal flavour, taking into consideration any seasonings or ingredients added <p>Canned tomato paste:</p> <ul style="list-style-type: none"> - It should be a reasonably uniform red colour - It should be free from any foreign taste or smell - It should have a normal flavour, taking into consideration any seasonings or ingredients added <p>Canned corn:</p> <ul style="list-style-type: none"> - The colour shall be normal for the colour type - Shall be of a reasonably tender texture offering some resistance when chewed but are not hard or tough. 	<p>The product shall be homogeneous and free of clots, granules or crystals and free of undesirable taste such as rancidity and bitterness.</p>	<p>Vegetable oil:</p> <p>Color, odor and taste shall be characteristic of the designated product</p> <p>Free of rancid odor and taste</p> <p>Olive oil:</p> <p>Clear oil, of a yellow to green colour, with specific odour and taste, free from odours or tastes indicating alteration or pollution of oil</p>	<p>The product shall preserve its natural properties in terms of colour, taste and smell with a distinctive and strong flavor</p> <p>Absence of abnormal odors</p>	<p>The crust shall have an appetizing golden, light-brown color and shall be free from blisters.</p> <p>The flavor shall be characteristic of fresh, well-baked bread, free from staleness, bitterness, or any other objectionable flavor or taste.</p>
Physical characteristics	<ul style="list-style-type: none"> *product is not covered with unidentified dirt and foreign substances *product does not show any sign of disease (e.g mould, insects etc.) *product not affected by extreme temperature conditions (hot or cold) *product not showing severe mechanical damage *product is fresh and ripe, not overripe, not decayed 	<p>Absence of foreign materials such as bone powder and fragments, cartilage, coagulated blood and others.</p> <p>Fresh meat :</p> <ul style="list-style-type: none"> - Meat is stored in the refrigerator at an internal temperature of (-1 °C to 5 °C). <p>Frozen meat:</p> <ul style="list-style-type: none"> - The temperature of frozen meat during storage should not exceed -18 (°C). <p>Properly labelled with the production and expiration date</p>	<p>Fresh poultry:</p> <ul style="list-style-type: none"> - Free from any visible foreign matter such as dirt and blood, except for small and unobtrusive blood spots - To be free from severe bruising and protruding broken bones - Free of feathers except for the back, in the joints of the feet and the tips of the wings - Packed chickens should be kept after cooling in a refrigerated room at a temperature between (-1) and +2° C - Should be marketed within a period not exceeding 5 days from the date of slaughter. 	<p>Frozen fish fillet:</p> <p>The label shall include terms to indicate that the product shall be stored at a temperature of -18° C or colder</p> <p>Properly labelled with the production and expiration date</p>	<p>Burgul:</p> <ul style="list-style-type: none"> - Free from visual foreign matter - Free from living/dead insects and mites and/or their parts in all their stages - Burgul to be free of lumps - Burgul passing through a sieve with openings width of 5.0 mm -5.0% (m/m) max <p>Rice:</p> <ul style="list-style-type: none"> - All of the above - Inorganic extraneous matter: 0.1% m/m max <p>Other grains/wheat flour:</p> <ul style="list-style-type: none"> - All of the above - Inorganic extraneous matter: 0.25% m/m max - shall be free from micro-organisms/ parasites or any substance originating from micro-organisms in amounts which may represent a hazard to health; <p>Spaghetti:</p> <ul style="list-style-type: none"> - Free from visual foreign matter - Free from living/dead insects and mites and/or their parts in all their stages - Shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the food. <p>Properly labelled with the expiry date</p> <p>When the product is packaged in sacks, these must be clean, sturdy, and strongly sewn or sealed</p>	<p>Additional for tomato paste:</p> <ul style="list-style-type: none"> - Free from tomato peel - Free of seeds or parts of seeds - Free from any foreign plant materials that cannot be seen (observable with a microscope) except for the seeds, peels and materials used as spices that can be seen. - Free from dark spots. <p>Additional for canned corn :</p> <ul style="list-style-type: none"> - Free from cob material, silk, husk, discoloured or blemished kernels, extraneous plant material, or other defects <p>Properly labelled with the production date and expiration date of the product</p>	<p>It shall be free from foreign matter or impurities, insect or their parts.</p> <p>It shall not contain any coloring agent, starch or any other filling agent, neither pork products or their derivatives.</p> <p>Properly labelled with the production date and expiration date of the product</p>	<p>Free from foreign matter or impurities</p> <p>Clear and brilliant at room temperature</p> <p>Properly labelled with the production date and expiration date of the product</p>	<p>It shall be free from living insects and free from mould and dead insects or their parts</p> <p>Properly labelled with the production date and expiration date of the product</p>	<p>The bread shall be free from extraneous substances such as insects, eggs of insects and any impurities</p> <p>It shall not be burned and shall be free from soot or any other foreign matter.</p>
Chemical tests	<p>*Pesticides residues (as per NL 662:2002)</p>	<p>% humidity : 60% max</p> <p>% fat : 24% max</p> <p>Lead (Pb) ≤ 1 mg / Kg</p> <p>Cadmium (Cd) ≤ 0.05 mg / Kg</p> <p>Arsenic (As) ≤ 0.05 mg / Kg</p> <p>Mercury (Hg) ≤ 0.05 mg / Kg</p> <p>Copper (Cu) ≤ 20 mg / Kg</p>	<p>Fresh poultry :</p> <ul style="list-style-type: none"> - It should be free from hormones, antibiotics, preservatives, softeners, flavoring and color removal materials. - The pesticide residues in the product shall not exceed the limits stated in the Lebanese Standard No. (662: 2002 (for "Pesticide Residues in Food") 	<p>Lead (Pb) ≤ 0.5 mg / Kg</p> <p>Nickel (Ni) ≤ 0.5 mg / Kg</p> <p>Arsenic (As) ≤ 1 mg / Kg</p> <p>Mercury (Hg) ≤ 0.5 mg / Kg</p>	<p>Moisture content:</p> <p>Rice: 14% m/m max</p> <p>Burgul: 13% max</p> <p>Pinto beans: 18% max</p> <p>Lentils & fava beans: 15%</p> <p>Chickpeas: 14%</p> <p>Wheat flour 15.5 % m/m max</p> <p>Spaghetti: 13% m/m max</p> <p>Mycotoxins: as recommended by the GENERAL PRINCIPLES OF FOOD HYGIENE "CAC/RCP 1-1969"</p> <p>Pesticide residues: as per NL 662:2002</p> <p>Additional for Burgul:</p> <ul style="list-style-type: none"> - Aflatoxin : ≤ 4 µg/kg 	<p>Moisture content:</p> <p>Canned peas 15%</p> <p>Mycotoxins: as recommended by the GENERAL PRINCIPLES OF FOOD HYGIENE "CAC/RCP 1-1969"</p> <p>Pesticide residues: as per NL 662:2002</p> <p>Additional for canned peas:</p> <p>Tolerances for Defects:</p> <ul style="list-style-type: none"> - Blond Peas 2% m/m max - Blemished Peas 5% m/m max - Seriously Blemished Peas 1% m/m max - Pea Fragments 12% m/m max <p>Additional for canned tomato paste:</p> <p>pH: 4.5 max</p> <p>Concentration: 24% min</p> <p>Additional for canned corn:</p> <p>Total soluble solids : 27% max</p>	<p>Yoghurt:</p> <ul style="list-style-type: none"> * salt ≤ 0.2% * lactic acid ≤ 0.9% * Milk protein(a) (% m/m) : min. 2.7% * milk fat : less than 10% 	<p>Vegetable oil:</p> <ul style="list-style-type: none"> * High oleic acid sunflower oil must contain not less than 75% oleic acid (as % of total fatty acids). * Peroxide value ≤ 10 milliequivalents of active oxygen/kg oil * Acid value ≤ 0.6 mg KOH/g Oil <p>* Cholesterol ≤ 0.7 %</p> <p>* Arsenic ≤ 0.1 mg / Kg</p> <p>* Copper ≤ 0.1 mg /Kg</p> <p>Olive oil:</p> <ul style="list-style-type: none"> * Acidity maximum * % m/m expressed as oleic acid ≤ 3.3 * Peroxide value [in milliequivalents peroxide oxygen/kg oil] ≤ 20 * Insoluble impurities ≤ 0.1% m/m 	<p>For spices:</p> <ul style="list-style-type: none"> * Moisture < 10% * total ash < 5% * Aflatoxins < 10 micrograms/ Kg * As < 5 mg/ kg * Lead < 10 mg/ Kg * Copper < 20 mg/ Kg <p>For Salt:</p> <ul style="list-style-type: none"> NaCl as dry weight ≥ 97% Arsenic (As) 0.5 mg/kg Copper (Cu) 2 mg/kg Lead (Pb) 2 mg/kg Cadmium (Cd) 0.5 mg/kg Mercury (Hg) 0.1 mg/kg 	<ul style="list-style-type: none"> * pH of aqueous extract 5.3-6 * Moisture content, % (m/m), max. 40 * Fat, % (min.) 0.7 * Crude fibre, % (m/m) on dry basis. 0.3 max
Microbiological tests	N/A	<p>Fresh and frozen whole meat:</p> <p>Total aerobic count ≤ 5x10⁴ CFU/g</p> <p>Coliform bacteria ≤ 3 x 10⁴ (fresh) and 3x10² (frozen) CFU/g</p> <p>Staphylococcus aureus: 10² CFU/g</p> <p>Sulfite reducing bacteria anaerobic: 10 CFU/g</p> <p>Salmonella : absent in 25 g</p>	<p>Fresh poultry :</p> <p>Total aerobic count: 10⁶ CFU/g</p> <p>Coliform bacteria: 5 x 10³ CFU/g</p> <p>Staphylococcus aureus: 10³ CFU/g</p> <p>Sulfite reducing bacteria anaerobic: 10² CFU/g</p> <p>Salmonella : absent in 1 g</p>	<p>Frozen Fish fillet:</p> <p>Total aerobic count ≤ 10⁴ CFU/g</p> <p>Coliform bacteria ≤ 1 CFU/g</p> <p>Staphylococcus aureus ≤ 10² CFU/g</p> <p>Salmonella : absent in 25 g</p>	<p>Burgul:</p> <p>Total aerobic count ≤ 10⁶ CFU/g</p> <p>Yeasts: ≤ 10² CFU/g</p> <p>mould: ≤ 10⁴ CFU/g</p> <p>Salmonella: absent in 25 g</p> <p>Wheat flour:</p> <p>Aerobic microorganisms 2*10⁵ max</p> <p>Total coli forms: 10³ max</p> <p>Yeasts and moulds : 10⁵ max</p> <p>Salmonella: absent</p> <p>Staphylococcus aureus: absent</p> <p>Spaghetti:</p> <p>Total aerobic count ≤ 10⁵ CFU/g</p> <p>Coliform ≤ 100 CFU/g</p> <p>Escherichia coli: 0 CFU/g</p> <p>Yeasts and mould ≤ 1000 CFU/g</p> <p>Salmonella: absent in 25 g</p>	<p>Canned tomato paste:</p> <p>Aerobic microorganisms < 10² max</p> <p>Total coli forms: absent</p> <p>Staphylococcus: absent</p> <p>Salmonella : absent</p> <p>Anaerobic sulfite-reducing bacteria : 0</p> <p>Yeasts and moulds : 10 max</p> <p>Canned peas:</p> <p>N/A</p> <p>Canned corn:</p> <p>N/A</p>	N/A	N/A	<p>For spices:</p> <ul style="list-style-type: none"> * Salmonella (CFU/25g): absence * Total coliforms (CFU/g) < 1000 * Yeasts and mould (CFU/g) < 10⁴ <p>For Salt: N/A</p>	<ul style="list-style-type: none"> * Escherichia Coli (CFU/g) < 10 * Salmonella (CFU/25g): absence * Yeasts and fungi (CFU/25 g): max 10³ * Aerobic microorganisms (CFU/g) < 10³ * Total coliforms (CFU/g) < 10²