

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية  
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)



**GSO 150/2007**

فترات صلاحية المنتجات الغذائية  
**Expiration periods of food products**

**ICS : 67.040.00**

**فترات صلاحية المنتجات الغذائية**  
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**Date of GSO Board of Directors' Approval** : 19/5/1428h (5/6/2007)  
**Issuing Status** : Technical regulations

**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) " Gulf technical committee for standards of food and agriculture products " has updated the GSO Standard No. 150/1993 " Expiration Periods of food products : part 1 " & GSO Standard No. 1023/2000 " Expiration Periods of food products : part 2 " The Draft Standard has been prepared by ( Kingdom of Saudi Arabia) .

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No.(6),held on 19/5/1428h (5/6/2007G) . The approved standard will replace and supersede the GSO standards No. (150/1993 & 1023/2000).

## Expiration periods Of Food Products

### 1. SCOPE AND FIELD OF APPLICATION

This standard is concerned with expiration periods for food products.

### 2. COMPLEMENTARY REFERENCES

2.1 GSO 9/2007 “Labelling of Prepackaged Foods”.

2.2 GSO food product Standards mentioned in this standard .

2.3 GSO Food packaging Standards.

### 3. DEFINITIONS

3.1 Expiration 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 perfumes, tobacco and tobacco products or any substances used only as drugs.

3.3 Expiration 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.

### 4. REQUIREMENTS

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

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

– [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:

– Expiration 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).

4.2 in case of writing production and expiration dates in month and year only, the expiration period shall be calculated up to the end of the registered expiration 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. Adding stickers for production and expiration dates is not permissible. There shall be not more than one date of production or of expiration on the same package. Both dates shall not be subject to deletion, change or deceit.

4.4 This GS standard include Mandatory Expiration periods and Indicative Expiration periods As follows :

**4.4.1 Mandatory Expiration periods of food products.**

4.4.1.1 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	Temperature (-0.5 ± 1) <sup>0</sup> C
Edible organs and viscera such as kidneys, heart, brain, tongue, and poultry giblets .... etc.	Suitable containers	7 days from slaughtering date	Except brain and testis Expiration period which shall not exceed 5 days from slaughtering date.
	Packed under vacuum in suitable plastic containers	51 days from slaughtering date	Temperature (-0.5 ± 1) <sup>0</sup> C
	Packed under carbon dioxide atmosphere in suitable containers	90 days from slaughtering date	Temperature (-0.5 ± 1) <sup>0</sup> C

<b>Product</b>	<b>Type of Packaging</b>	<b>Expiration Period</b>	<b>Notes</b>
Poultry meat (chicken - duck - goose - turkey - rabbits - pigeons - quails .... etc).	Suitable plastic containers	7 days from slaughtering	
Poultry chicken that has been treated with irradiation dose of 3 kGy(kilogray)	Suitable plastic containers	12 days from slaughtering	
Beef and buffalo meat	Suitable containers	21 days from slaughtering date	
Mutton and goat meat	Suitable containers	14 days from slaughtering date	
Meat packed under vacuum	Plastic containers	10 weeks from slaughtering date	
<b>Milk and Milk Products</b>			
Pasteurized cream	Tightly sealed suitable plastic or carton containers	21 days	
Labnah heat treated after fermentation	Tightly sealed plastic containers	4 months	In case of using aluminium cover it shall be isolated as to not contact the product
Pasteurized milk and flavoured Pasteurized milk	Tightly sealed suitable containers, plastic or paper	5 days	
Yoghurt and flavoured yoghurt	Suitable tightly sealed containers	10 days	
Heat treated yoghurt after fermentation	Suitable containers	6 weeks	
Labnah	Suitable containers	15 days	

Product	Type of Packaging	Expiration Period	Notes
Laban and flavoured Laban	Suitable tightly sealed containers	7 days	
Butter	Suitable containers	2 months	
<b>Other Different Products</b>			
Pasteurized fruit juices, drinks and nectars	Plastic or carton containers	30 days	
Margarine	Packed in plastic foils	3 months	

4.4.1.2 Baby foods Products stored in well-ventilated stores (Temperature shall not exceed 25 °C) :-

Product	Type of Packaging	Expiration Period	Notes
Sterilized liquid milk prepared for infants	Tightly sealed glass or plastic containers	9 months	
Milky Dried Food for Children	<input checked="" type="checkbox"/> Sealed metal containers packed under vacuum and sterilized containers or packed under vacuum and sterilized in the packaging carton	18 months	
Baby foods in the form of powder or granules prepared from cereals or 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		
Baby foods powder based on milk	Tightly sealed metallic containers or packed under vacuum and sterilized	18 months	
Strained baby foods	Glass containers tightly sealed and sterilized	12 months	
Baby fruits juices	Glass containers tightly sealed and sterilized	12 months	
Baby foods in powder or granules form prepared from cereals, legumes, fruits or vegetables etc.....	Carton ontainers lined with aluminium foils	12 months	
	Metallic containers packed under vacuum or in presence of an inert gas.	18 months	

4.4.1.3 Food products which need specific temperature for keeping:

Product	Type of Packaging	Expiration Period	Notes
Fresh eggs (Table eggs)	Suitable containers	1 month	At temperature from 11oC to 15° C
		3 months	At temperature from 4° C to 10° C

#### 4.4.2 Indicative Expiration periods of food products.

4.4.2.1 Frozen Food Products: To be stored at a temperature not exceeding  $-18^{\circ}\text{C}$

Product	Type of Packaging	Expiration Period	Notes
<b>Meat and Meat Products</b>			
Beef, buffalo, mutton and goat meat and camels	Suitable containers	12 months from slaughtering date	
Minced meat, burger meat, sausages, liver	Plastic containers	9 months	
Chickens, rabbits, turkey duck, goose and Ostrich	Plastic containers	12 months from slaughtering date	
Edible organs and offals: <ul style="list-style-type: none"> <li>• kidneys, heart, tongue, tripe, poultry giblets .... etc.</li> <li>• brain, testis</li> <li>• liver</li> </ul>	Suitable containers	6 months 4 months 9 months	
Pigeons and quails	Suitable containers	9 months	From slaughtering date.
Kabbah and Kofftah	Suitable containers	9 months	
Eggs	Suitable containers	9 months	

<b>Product</b>	<b>Type of Packaging</b>	<b>Expiration Period</b>	<b>Notes</b>
Egg whites and egg yolks	Suitable containers	9 months	
<b>Fish and Shell-Fish Products</b>			
Gutted and Ungutted smoked fish.	Suitable plastic containers	9 months	
Processed fish products such as fish fingers and fish fillets.... etc.	Suitable containers	12 months	
Lean fish	Plastic or carton containers	12 months	Fish species with oil content in edible part less than 5%
Fatty fish	Plastic or carton containers	6 months	Fish species with oil content in edible part of 5% or more.
Shrimp and shellfish	Plastic or carton containers	8 months	
<b>Milk and Milk Products</b>			
Ice cream , Milk ices and water ices	Suitable containers	12 months	
Frozen yoghurt	Suitable containers	12 months	
Butter	Suitable containers	12 months	
Margarine	In foil plastic or carton	12 months	
<b>Fruits, Vegetables and Their Products</b>			
Fruits and Fruits Puree	Suitable containers	18 months	
Fruit juices	Suitable containers	18 months	
Fried potato chips	Packed in plastic bags	18 months	
Leafy vegetables	Suitable containers	12 months	

<b>Product</b>	<b>Type of Packaging</b>	<b>Expiration Period</b>	<b>Notes</b>
Other vegetables	Suitable containers	18 months	
Concentrated fruit juices	Suitable containers	24 months	
<b>Product</b>	<b>Type of Packaging</b>	<b>Expiration Period</b>	<b>Notes</b>
Fungi such as mushroom	Suitable containers	12 months	
<b>Cereals, Pulses and Nuts and Their Products</b>			
Dough	Suitable containers	12 months	
Cake	Suitable containers	12 months	
Fruit muffins such as apple muffins	Suitable containers	18 months	
Muffins with cream	Suitable containers	6 months	

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

<b>Product</b>	<b>Type of Packaging</b>	<b>Expiration Period</b>	<b>Notes</b>
<b>Meat and Meat Products</b>			
Cured or cooked processed meat packed in natural or synthetic wraps such as luncheon, salami, mortadella, frankfurters .... etc.	Suitable containers	6 months	
Dry salted fish	Plastic, carton or aluminium foil containers	12 months	
<b>Milk and Milk Products</b>			
Processed cheese	Other non-metallic containers	18 months	

Product	Type of Packaging	Expiration Period	Notes
Hard cheese	Suitable containers	12 months	

4.4.2.3 Food products to be stored at suitable temperature in well-ventilated stores(Not exceed 25<sup>0</sup>C)

Product	Type of Packaging	Expiration Period	Notes
<b>Meat and Meat Products</b>			
Canned meat	Sterilized metallic containers	24 months	
Spicy salted meat such as basterma, salami.	Without wrapping such as basterma, and in suitable containers for other products	6 months	If basterma is sliced, it shall be packed in suitable containers and kept refrigerated at 0 ° C to 5 ° C.
Canned meat with vegetable	Hermetically-sealed metal cans	18 months	
Whole egg powder, egg white powder and egg yolk powder	Suitable tightly-sealed moisture proof containers	12 months	
Canned fish	Sterilized metallic containers	24 months	
<b>FISH, SHELL FISH AND THEIR PRODUCTS</b>			
Canned shellfish	Hermetically sealed metal cans	18 months	
Dried fish and shellfish	Suitable plastic containers	12 months	
Salted fish in brine solution	Suitable containers	12 months	

<b>Milk and Milk Products</b>			
Skimmed dried milk	Metallic containers packed under inert gas or under vacuum	18 months	
	Moisture-tight containers	12 months	
Full cream dried milk	Metallic containers packed under inert gas or under vacuum	18 months	
	Moisture-tight sealed plastic or carton containers	12 months	
Sterilized milk	Non-metallic containers	6 months	
Evaporated milk	Metallic containers	12 months	
Sweetened condensed milk	Metallic containers	12 months	
	Tightly sealed carton containers lined with aluminium foil	6 months	Packed under aseptic conditions
Flavoured sterilized milk	Metallic containers	12 months	
	Other containers	6 months	
Whipping cream powder	Suitable tightly-sealed moisture proof containers	18 months	
Cheeses packed in brine solution such as Aldumiaty, Alakkawy, Alnabolsy .... etc.	Suitable tightly metallic or plastic sealed moisture proof containers	12 months	

Product	Type of Packaging	Expiration Period	Notes
Canned butter	Hermetically sealed metal cans	15 months	
Natural Ghee	Tightly-sealed suitable containers	12 months	It is not permissible to package in PVC containers
Processed cheese	Metallic containers	18 months	
Ice cream powder	Suitable tightly sealed, moisture proof containers	18 months	
Cream	Hermetically sealed metal cans	18 months	
	Tightly sealed carton containers lined with aluminium foil	6 months	Packed under aseptic conditions.
UHT Milk	Tightly sealed carton, coated containers lined with aluminium foil	4 months	
<b>Fruits, Vegetables and Their Products</b>			
Canned vegetables and canned fruits	Metallic containers	18 months	
	Glass containers	24 months	
Dried fruit juices	Suitable containers	18 months	
Jam, Jellies and Marmalades	Metallic or glass containers	24 months	
	Tightly sealed plastic or aluminium foil containers	12 months	

<b>Product</b>	<b>Type of Packaging</b>	<b>Expiration Period</b>	<b>Notes</b>
Fried potato chips and corn puffs	Plastic bags	6 months	
	Aluminium foils bags or nitrogen atmosphere in carton lined with tin foils containers or in metallic containers	9 months	
Dried fruits such as figs, raisins, prunes, apricots, etc	Carton or plastic containers	12 months	
Hot sauces all types	Glass containers	24 months	
Pickles	Tightly sealed glass containers	18 months	
	Metallic containers lined with plastic	12 months	
	Plastic containers or plastic bags in well sealed tinfoil cans	12 months	
Spiced tomato sauce	Metallic containers	12 months	
	Glass containers	18 months	

Product	Type of Packaging	Expiration Period	Notes
Tomato sauce (tomato paste) and tomato puree (pulp) and ketchup	Metallic containers	12 months	
	Glass containers	18 months	
	Carton containers lined with aluminium foil	12 months	Packed under aseptic conditions
Hot sauce (chilli sauce)	Suitable containers	24 months	
Table olive preserved in brine solution or by sterilization and heat treated	Tightly-sealed glass containers	18 months	
	Tightly-sealed metal or plastic containers	12 months	
Mustard salad	Tightly-sealed metal, glass or plastic containers	12 months	
Fungi such as mushroom	Hermetically sealed metal containers	18 months	
	Tightly sealed glass containers	24 months	
Dried apricot past (Kamaruldin)	Wrapped in plastic or cellophane	12 months	
Fried fruit chips such as apples, pears, peach with different flavours	Metal cans or carton containers lined with aluminium foil, packed under vacuum or in the presence of an inert gas such as nitrogen	9 months	
	Plastic bags	6 months	

Product	Type of Packaging	Expiration Period	Notes
Canned fruit pulp and canned concentrated fruit and vegetable juices	Tightly sealed metal or plastic containers	15 months	The statement "For manufacturing purposes, not for direct consumption" shall be declared on the label
<b>Vegetable fats, Oils and Their Products</b>			
Vegetable oil and hydrogenated vegetable oils and their derivatives such as palm olein and styrene	Plastic containers	12 months	It is not permissible to package in PVC containers
VEGETABLE GHEE	Metallic containers	18 months	
Margarine	Metallic containers	12 months	
<b>Cereals, Pulses and Nuts and Their Products</b>			
Ground roasted coffee	Packed in metallic or aluminium foils containers under vacuum or in the presence of an inert gas	18 months	
Instant coffee	Metallic or glass containers or Aluminium foils or special paper containers	24 months	Moisture content shall not exceed 4% by mass
Sweetened or salted biscuits	Carton containers or wrapped in special paper or cellophane or aluminium foils	9 months	
	Metallic cans	12 months	

Product	Type of Packaging	Expiration Period	Notes
Stuffed or covered biscuits	Metallic containers	12 months	
	Carton, plastic, cellophane or aluminium foil containers	9 months	
Oat flakes	Tightly-sealed metal cans	24 months	
	Other containers	12 months	
Cake mixes	Paper containers or aluminium foils	18 months	
Canned pulses such as chick pea, chick pea with teheha and fowl medames .... etc.	Tightly-sealed glass containers	24 months	
	Hermetically sealed metal containers	18 months	
Shelled roasted nuts, salted or sweetened	Metal cans or aluminium foil bags, packed under vacuum or in nitrogen atmosphere	18 months	
	Metal cans or aluminium foil bags	12 months	
	Plastic bags	6 months	
Shelled roasted nuts coated with a layer of hard candy	Metal cans or aluminium foil bags	18 months	
	Plastic bags	12 months	

Product	Type of Packaging	Expiration Period	Notes
Flour	Cloth bags	6 months	
	Packed in paper or plastic bags	12 months	Temperature not exceeding 21oC in well-ventilated stores far from moisture and contamination sources
Pulses powder such as chick pea powder dried ground flafell (Taamia)	Suitable moisture proof containers	12 months	
Peanut butter	Tightly-sealed glass or plastic containers	12 months	
Starch, all types	Carton or plastic containers	24 months	
Breakfast cereals such as corn, wheat, rice flakes, etc.	Carton containers or aluminium foils	12 months	
Ground roasted coffee with cardamun (Arabic coffee)	Packed in metal or aluminium foil containers under vacuum or in the presence of an inert gas such as nitrogen	18 months	
	Aluminium foils or special moisture proof paper containers	12 months	
Macaroni	Packed in cardboard containers or plastic bags	24 months	

Product	Type of Packaging	Expiration Period	Notes
<b>Water and Beverages</b>			
Malt beverage	Hermetically sealed metal cans	9 months	
	Tightly sealed glass containers	12 months	
Natural concentrated fruit drinks (squash)	Suitable containers	24 months	
Artificial, concentrated fruit drinks	Suitable containers	18 months	
Artificial drinks with natural or artificial flavours	Plastic or carton containers lined with aluminium foil	9 months	Packed under aseptic conditions
	Tightly-sealed metal or glass containers	12 months	
Carbonated beverages	- Metallic containers	9 months	
	- Glass containers	12 months	
Non-carbonated beverages	Tightly-sealed plastic bottles	6 months	
Rose water, flower water	Tightly-sealed glass containers	12 months	
Carbonated natural mineral water	Tightly-sealed glass containers	24 months	

## Other Different Products

Product	Type of Packaging	Expiration Period	Notes
Dried baker's yeast	Suitable vacuum packed (metal or carton lined with aluminium foil or plastic) containers	18 months	
Baking powder	Suitable moisture proof containers	12 months	
Custard powder	Suitable moisture proof containers	18 months	
Cream caramel powder	Suitable moisture proof containers	18 months	
Muhallabia powder	Suitable moisture proof containers	18 months	
Dumpling powder	Suitable moisture proof containers	18 months	
Vanilla powder	Suitable moisture proof, air-tight containers	24 months	
Food colours and flavours powder	Suitable moisture proof containers	24 months	
Chewing gum	Suitable moisture proof containers	18 months	
Coffee mate	Suitable moisture proof containers	18 months	
Packaged in tea bags	Textile bags	18 months	

Soy milk	Cardboard containers lined with aluminum foil	18 months	
Nutritive drinks powder such as that containing sugars, milk solids, flour, malt, cacao powder, calcium carbonate, bicarbonate, different flavours ..... etc.	Tightly-sealed metal or aluminium foil containers, packed under vacuum	18 months	
	Other moisture proof containers	12 months	
Artificial beverage powder	Suitable containers	18 months	

Product	Type of Packaging	Expiration Period	Notes
Cocoa powder	Metallic, glass or aluminium foils containers packed under vacuum or in the presence of an inert gas	24 months	
	Other containers such as paper or plastic	12 months	
Jelly powder	Carton or plastic containers	18 months	
Plain hard candy	Suitable containers	24 months	
Enriched fortified hard candy	Suitable containers	12 months	
Soup powders	Carton plastic or aluminium foils containers	18 months	
Soup, partially dehydrated in cubic form, etc.	Carton plastic or aluminium foils containers	12 months	

Brown sugar	Carton or plastic bags	18 months	
Halawa Teheniah	Metallic or plastic containers	12 months	
	Wrapped in paper or aluminium foils	6 months	
Tehena	Suitable containers	9 months	
Mayonnaise salad	Glass or metallic containers	12 months	

Product	Type of Packaging	Expiration Period	Notes
All types of chocolate	Packed in carton, aluminium foils or plastic containers	12 months	

4.5 Food products exempted from indication of expiration date:

- Edible salt.
  - White sugar.
  - Honey
  - Dry and dried legumes, uncooked and un-canned such as peas, kidney bean, chick peas, broad beans, Egyptian beans, lentils, etc;
  - Dried vegetables; medical plants and herbs, anise, camomile, clove, saffron, fenugreek, etc;
  - Spices and condiments.
  - Tea.
  - Rice.
  - Vinegar.
- Fresh fruits and vegetables, including potatoes which have not been peeled, cut or similarly treated.

**ANNEX**

- **Manufacturers producing food products shall specify the actual expiry period for their product, as regards the optional expiry period mentioned in this standard.**
- **Any kind of the food packages conforming to Gulf standards may be used, provided that they are free from any damage (cut, destroyed).**
- **Products that are not included among mandatory expiry period lists may be listed within the optional expiry period, unless they are perishables in which case their expiry period shall be specified by consultation with GS depending on scientific bases for determining the expiry periods and obtaining GS's consent.**
- **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 are prepared.**