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Development Economic Policy Reform Analysis Project

Final Report

**EGYPT REVIEW OF SELECTED
EGYPTIAN ORGANIZATION FOR STANDARDIZATION (EOS)
FOOD AND MANUFACTURED-DIRABLE GOODS STANDARDS
WITH RESPECT TO INTERNATIONAL NORMS**

**Submitted To
U S Agency for International Development
Office of Economic Analysis and Policy
Cairo, Egypt**

**By the
Development Economic Policy Reform
Analysis Project, Nathan Associates Inc**



**Under
Contract # 263-C-00-96 00001-00**

October 2, 1998

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**REVIEW OF SELECTED
EGYPTIAN ORGANIZATION FOR STANDARDIZATION (EOS)
FOOD AND MANUFACTURED-DURABLE GOODS STANDARDS
WITH RESPECT TO INTERNATIONAL NORMS**

PROJECT REPORT

**Prepared For
The Government of Egypt**

**Submitted To
U S Agency for International Development**

**Submitted By
Nathan Associates, Inc**

**Under
Contract #
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EXECUTIVE SUMMARY

REVIEW OF SELECTED EGYPTIAN ORGANIZATION FOR STANDARDIZATION (EOS) FOOD AND MANUFACTURED DURABLE GOODS STANDARDS WITH RESPECT TO INTERNATIONAL NORMS

A 1996 comprehensive research study of the quality control system in Egypt¹ undertaken for the Government of Egypt by U S AID through Nathan Associates Inc identified four basic problems that exist with Egypt's quality control system that make it very difficult for the system to work properly or to be in compliance with various international trade agreements

- Quality standards are confused with safety standards
- Multiple centers of overlapping and duplicative authority exist
- There is a lack of transparency and due process in standards setting
- Compliance costs are high

Of particular interest to this project were the findings relating to the confusion between quality and safety aspects of standards. The 1996 study confirmed that Egypt's complex and comprehensive system of product standards confuses non-essential quality elements with safety and consumer protection (prevention of economic cheat or fraud) focusing major resources on ensuring quality attributes that are normally the purview of buyers and sellers. Non-essential quality elements of a product are those of a commercial nature that are more appropriately determined by buyer and seller.

The July, 1996 report had the following as one of nineteen recommendations:
Assess the use of quality standards as regulatory requirements for products with the objective of discontinuing their regulatory use to the maximum extent possible

A follow-up conference was held in December 1996 attended by both Egyptian government and industry representatives. The conference reviewed findings of the 1996 study, provided perspectives on regulatory quality control from EU, Latin American and Indonesian representatives, and provided a forum for discussion on the problem areas noted in the 1996 study². The consensus of the meeting discussion confirmed the findings of the 1996 Research Study.

Developing from the July, 1996 project and December, 1996 Conference was a series of proposed work activities that would target specific parts of the quality assurance system for remediation and respond to the reports recommendations. One high priority activity was a pilot project to review a subset of 15-30 EOS Standards to identify and separate safety, consumer protection (fraud prevention) and non-essential quality elements.

This project follows upon the original recommendations and implements the pilot EOS Standards Review project.

¹ Research Study of the Quality Control System in Egypt Volume 1 Findings Conclusions and Recommendations Prepared for the Government of Egypt Submitted to U S AID by Nathan Associates Inc (Contract # 263 0233 C 00 6001 00) July 1996
Summary Report of the Conference of the Deregulation of the Egyptian Economy Quality Control System Cairo Egypt 16
17 December 1996

PILOT PROJECT FOR THE REVIEW OF EOS STANDARDS

The objective of this project was to undertake a pilot study that would serve as model for a comprehensive review of all EOS Standards especially those that are mandatory Standards

The logic of this activity is to emphasize that while mandatory compliance with some elements of a standard is appropriate (e.g. safety standards relating to pesticide residues elements related to prevention of fraud) compliance with many other elements are of a commercial nature and best left voluntary (e.g., quality standards for color, flavor and style of a food) between buyer and seller

The approach used involved the review of subset of EOS Standards selected by EOS for both food products and manufactured-durable goods. The Standards reviewed were the following

Food product standards

Hard Cheese	Fruit Preserves
Processed Cheese	Preserved Tomato Products
Milk Powder	Frozen Meat
Dry Pulses	Frozen Beef Burger
Coffee and Its Products	

Manufactured-durable goods standards

Lead Acid Batteries
General Conditions for Trailer Trucks
Gas Cooking Appliances
Water Heaters
Portable Carbon Dioxide Fire Extinguishers
Dry Chemical Powder Fire Extinguishers
Hot Rolled Steel Bars
Cast Iron Pipes for Sanitary Purposes

The EOS Technical Committee responsible for a specific standard with a member of the project technical team as an adviser undertook the technical review of each standard using international norms as a guide. The EOS Technical Committee reviewed the status and content of the standard and carried out the following, as appropriate

- Classified and separated all elements of each standard into those involved with product safety, those involved with consumer protection (prevention of economic cheat/fraud) and those involved with non-essential quality
- Assessed the acceptability of each element of the Standard
- Deleted, adding or re-located specific elements of the standard
- Reformatted the standard into accepted international norm formats
- Changed the decision criteria for accepting or rejecting product
- Updated the standard to include present day technology

The final result of the effort was either

- A redrafted Standard
- An outline for the development of a redrafted Standard
- A written assessment of the deficiencies of the current standard

RESULTS OF THE REVIEW OF EOS STANDARDS

Food Standards

A total of 9 current EOS food standards were reviewed encompassing a review of 13 product types. Twelve revised standards were prepared. Also prepared was an assessment of the EOS Standard for Coffee and Its Products. The redrafted Standards are attached to this Executive Summary. Please see the main report for the assessment of the Standard for Coffee and Its Products.

Manufactured-Durable Goods

A total of 8 manufactured-durable goods standards were reviewed. Because of the length and complexity of these Standards, it was not possible to completely redraft them. Reports of the findings of the technical review of these Standards and outlines for proposed revised standards (when prepared) are attached to this Executive Summary.

DISCUSSION POINTS

Food Standards

It is important to note the scope of this project. The primary objective of this project was to assess the elements of the selected EOS Standards with respect to safety, essential composition (consumer protection-economic cheat/fraud) and purely quality (buyer/seller responsibility) elements and to reconstruct the standard based using a Codex Alimentarius model format. The objective was not to determine the precise correctness of each specific element of the Standard. Additional effort will be necessary by EOS and/or its technical advisors to assess the specifics relating to values for specific contaminants (e.g., pesticide residues, heavy metals, veterinary drug residues), food additives, microbiological criteria and product quality grade specifications.

It is important to note that the revised EOS Standards developed during this project are drafts only. The Standards should be reviewed for technical correctness by Egyptian and international experts in the specific commodity field.

The revisions undertaken in this pilot project clean up the tangled order of the elements (safety, composition, quality) of each standard, focus the Standard on safety and essential compositional requirements and move purely non-essential quality elements to the Annex. By using the Annex for quality elements from both Codex and international sources, product diversity to the Egyptian consumer should increase.

If adopted as official the revised standards resulting from this review will assist in resolving some long standing trade difficulties with Egypt food trade. For example the revision eliminated specific fat levels in frozen meat specifying the fat content requirement to that of a statistically normal range for frozen meat products. The revision of the frozen meat standard also expanded the variety of products importable into Egypt to all commonly traded frozen meat products. For fruits and vegetables removing quality elements from the mandatory standard moving them to the Annex and making them voluntary and by recommending the language and approach used by Codex in this regard should greatly expand the potential to manufacture import and export a much greater variety of products. The same will be true fruit juices once additional work is carried out on the Standard for this product type. Completion of work on the EOS Standard for Coffee and Its Products should resolve the current difficulty with this food industry sector.

Further consideration is needed with respect to the means by which high volume internationally traded food products can enter Egypt when no current Standard exists. While this project clearly assisted in broadening the range of products covered under a standard by eliminating unnecessary mandatory restrictions on quality requirements in some instances it did not fully resolve the problem of opening the Egyptian marketplace to widely traded and desired commercial food items. For example, the EOS Standard for hard/firm cheese covers only a very few commonly traded items. It is difficult to construct a generic standard that still provides sufficient descriptive information that ensures against fraudulent product. In such cases Egypt should consider specific product additions to the Hard/Firm Cheese Standard e.g., the addition of Colby cheese or the development of individual cheeses for high volume traded products similar to the Codex "C" standards for individual cheeses. A second different example is that of chilled meat. This product type is not covered by an existing standard (it is not included in the frozen meat standard) but is an extensively traded commodity. Again, if Egypt is going to operate on a mandatory standards basis, an additional standard should be created for commodities of this type.

A final item to note is that of mandatory and specific date marking (period of durability or shelf life) requirements. While the revised EOS standards indicate that date marking shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions and the climatic distribution and retail sale characteristics of Egypt, the EOS Technical Committees did not find this wording acceptable and it is therefore placed in brackets ([]) in the draft standards. At issue is the fundamental desire by Egyptian food authorities to mandate specific shelf life values. Arbitrary shelf life values even though established for well intentioned reasons create a severe impediment to trade and represent a non tariff technical barrier to trade under provisions of the TBT Agreement. As stated in the 1996 DEBRA report on the Quality Assurance System (see footnote 1), Egypt should revise its restrictive shelf life policy for food and other products.

In this review of standards, it became clear that the revision of Egypt's product standards if it is to be successful will require effort in multiple areas. This project focused on the separation of essential safety and compositional elements from those related purely to quality. We were reminded in this study, however, that various agencies use the standards for multiple purposes for product descriptions for tariff classification purposes, for information on specific tests to conduct on products for extensive product standards of identity to prevent consumer fraud for shelf life to protect the consumer against spoiled product. Reconstruction of these standards into

a model acceptable under the SPS/TBT Agreements will likely necessitate additional revisions in other governmental sectors to accommodate the new approach to standards construction. Many of these points were made in the 1996 DEPRA study of Egypt's quality assurance systems and resulted in the linked series of recommendations presented in that report. This is a paradigm shift for Egypt.

There were limitations as to what could be done in this project based on time and available expertise. Additionally, the number of food standards reviewed was reduced because of the reduction in the review team by one individual. It is recommended that consideration be given to the following:

- A follow-on project that would a) extend the number of reviewed EOS Standards and products within standards, b) assess the implementation status of the Standards revised in this project including the work needed to complete the Annex portion of the Standards, and c) provide initial guidance in reviewing the specific technical provisions of the contaminant and food hygiene portions of the Standards (of most importance are provisions relating to microbiological criteria)
- Development of a process to provide on-going peer review of revised EOS Standards. This project (and any follow-on project) provides only initial guidance on how Standards ought to be constructed and provides revised Standards for only a few products. There are hundreds of EOS food product standards that need to be reviewed/revised. It would seem to be helpful to have available to EOS a mechanism that provides an expert peer review of additional revised and new standards. For example, revised and new standards might be forwarded via the US Foreign Agriculture Service to competent US government and private industry representatives for comment. FAO and the European Community may also provide similar reviewers. In this manner, based on future EOS Standard revisions using the model developed during this project, EOS can obtain expert input into the construction and technical provisions of new/revised standards including essential compositional requirements, food safety requirements (pesticide residue, heavy metal, microbiological requirements, etc.), and voluntary grade/quality criteria.

Manufactured-Durable Goods Standards

In all meetings of the National Technical Committee and the project advisor, international standards were used as a reference and compared to the appropriate Egyptian standard. The committee and the project advisor addressed the following issues as related to the 8 manufactured B durable goods standards reviewed.

- Is the standard consistent with international Standards?

Although international standards were used by EOS as a guide and referenced within the 8 EOS manufactured - durable goods standards reviewed, none of the EOS standards were formatted in accordance with the accepted international norm. The Egyptian standards need to be organized in sections to facilitate ease of following the material addressed. There is a need to restructure the standards to include appropriate sections. The project technical advisers agreed to produce an internationally accepted format sample for each of the durable goods standards reviewed. A sample is included in the Appendix 5 of the report.

- Is the standard or parts of the standard an impediment to trade?

Yes some of the standards included sections that can be considered impediments to trade. Examples include colors of paint requirements accessories to the product. Neither of the above examples is related too essentially quality safety, public health or environmental protection.

The committees agreed to review the present standards and delete all references that are deemed impediments to trade.

- Does the present standard cover today's technology, products and requirements?

Some of the standards did not meet today's technology products or requirements. Example: The Lead Acid Battery Standard only addresses traditional lead acid batteries sealed or maintenance free batteries were not included. It should be noted that these newer batteries are being imported into Egypt in new automobiles.

The durable goods standards reviewed ranged in age from 2 years to 31 years. The committees agreed to review standards on a 5-year cycle. This should be a minimum requirement and it is in accordance with the international norm.

RECOMMENDATIONS

Food Standards

1. Prepare final revised drafts for each Standard reviewed in this project. This will involve as appropriate
 - Development of requirements for those products contained in multiple product standards not reviewed in this project (e.g., dried fruit, tomato juice)
 - Development of the Annex for each Standard based on Codex Annex provisions and other sources (e.g., USDA grade standards)
2. Consider a follow-on project using FAO and DEBRA Technical Advisors to review the final prepared draft of each Standard completed in Recommendation 1 and to assist in the review of additional pilot project Standards.
3. Give high priority to drafting a revised EOS Standard for Coffee and Its Products. Additionally, complete the revision to the Fruit Juice Standard.
4. Peer review final revised drafts using international governmental and industry experts.
5. Give priority to expanding EOS standards to permit new products into the marketplace (e.g., chilled meat, additional hard cheeses).
6. Give high priority to the development of a process for revising the balance of EOS Food Standards. Such a process could involve
 - Development of an initial draft revised standard by the EOS Technical Committees using Codex Standards and the Codex model format
 - Peer review by international governmental and food industry technical experts

- 7 Develop within the Ministry of Health regulations on microbiological criteria for foods to supplement the hygiene provisions of the revised food standards. Such criteria should
 - Use the International Commission for Microbiological Specifications for Foods approach to microbiological criteria, and
 - Should preferably be linked to the HACCP approach to food safety, and,
 - Should employ the Codex Principles for the Establishment of Microbiological Criteria for Foods
- 8 Encourage the Egyptian Organization for Standardization to review/revise its contaminant Maximum Residue Levels (MRLs) for pesticides, heavy metals, and veterinary drugs, using Codex as the reference norms

Manufactured-Durable Goods

- 1 EOS should clearly define the role of the National Technical Committees. State precisely their objective, mission, authority, and responsibility. This is of major importance to insure that the end result will be achieved accurately and on schedule.
- 2 The National Technical Committees should recommend revision of the existing standards or adoption of accepted international standards. The committees that include setting priorities and time frame for achievement of each standard should provide a report.
- 3 EOS should consider combining some individual standards into a single standard that covers similar products. Example, Gas and Electric cooking appliances.
- 4 All Egyptian standards should be published in English and Arabic. This should be accomplished within the same printed issue.
- 5 All standards should be restructured to be in a similar format to that of comparable international standards. The durable goods project advisors have provided the committees with a suggested format. This format is in accordance with internationally accepted norms.
- 6 Require manufacturers to furnish operating manuals that include instruction on the safe use of the product.
- 7 The names of members of each National Technical Committee that participated in the writing of the standard and their organization affiliation should be included as part of the appendix of each standard.
- 8 Each standard should clearly state that it is either mandatory or voluntary.
- 9 Draft versions of proposed standards should be sent to DEBRA for forwarding to the appropriate international standards writing organization for their unofficial comments. This should enhance the visibility and image of EOS and their willingness to cooperate with the international standards community.

- 10 As a follow-on project the project's technical advisers could review the draft versions of the standards. The advisers can then meet with the National Technical Committees for review before the final version is submitted.
- 11 EOS needs to produce a "Handbook" for use by inspectors. The purpose of this handbook would be to provide accurate and consistent interpretation of the standards for enforcement purposes.
- 12 EOS should rotate its chairman among the various organizations (government, industry, academia) represented on the Committee. Industry user organizations in addition to industry manufacturers should be represented on the Committee.

EGYPTIAN ORGANIZATION FOR STANDARDIZATION (EOS) FOOD AND MANUFACTURED-DURABLE GOODS STANDARDS WITH RESPECT TO INTERNATIONAL NORMS

1 0 INTRODUCTION

The government of Egypt (GOE) is firmly committed to the goal of increased incomes and employment for all Egyptians. To that end, the GOE has actively pursued a program of economic reform that has yielded substantial improvements in the macro economic environment. Additionally, the GOE has begun a series of trade barrier reductions, including the abolition of most quantitative restrictions and significant reductions in tariffs, especially for certain key capital goods. These activities support and are a part of, Egypt's contract obligations as a signatory to the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements and as member of the World Trade Organization (WTO).

Significant barriers to trade and investment remain, however. In particular, the current Egyptian system of product standards and technical regulations poses a substantial and unnecessary impediment to business, traders and investors. Furthermore, the current system is largely inconsistent with Egypt's obligations of WTO membership. If the system continues to contravene the basic tenets of the SPS and TBT Agreements, then Egypt's opportunity to participate in the dynamic world economy would be greatly impaired.

1996 Study of Egypt's Quality Control System

A comprehensive research study of the quality control system in Egypt¹ undertaken for the GOE by U.S. AID through Nathan Associates, Inc. identified four basic problems that exist with Egypt's quality control system that make it very difficult for the system to work properly or to be in compliance with various international trade agreements:

- Quality standards are confused with safety standards
- Multiple centers of overlapping and duplicative authority exist
- There is a lack of transparency and due process in standards setting
- Compliance costs are high

Of particular interest to this project were the findings of the July, 1996 study relating to the confusion between quality and safety aspects of standards. The 1996 study confirmed that Egypt's complex and comprehensive system of product standards confuses non-essential quality elements with safety and consumer protection (prevention of economic cheat or fraud) focusing major resources on ensuring quality attributes that are normally the purview of buyers and sellers. Non-essential quality elements of a product are those of a commercial nature that are more appropriately determined by buyer and seller.

¹ Research Study of the Quality Control System in Egypt. Volume 1. Findings, Conclusions, and Recommendations. Prepared for the Government of Egypt. Submitted to U.S. AID by Nathan Associates, Inc. (Contract #263 0233 C 00 6001 00) July 1996.

Confusing non-essential quality standards with safety can actually lower product safety by diverting resources to quality that would otherwise be applied to safety. The July, 1996 study estimated that 30% - 60% of Egypt's regulatory inspection and laboratory resources were devoted to purely quality elements. Confusion between quality and safety can also restrict the variety of products that are available to consumers.

The July 1996 study also identified a subset of quality standards - shelf life - that was particularly troublesome. Extensive shelf life standards are established by the GOE primarily for food products. Penalties for shelf life violation are severe, involving heavy fines and imprisonment. A review of shelf life dates for selected products that were similar in nature showed many dates to be inconsistent. While shelf life dates are important, especially for sensitive products subject to spoilage or deterioration, the determination of shelf life is better left to the manufacturer with government oversight to ensure implementation.

Excessive non-essential quality elements of standards, as opposed to those related specifically to safety or consumer protection, violate the tenets of the SPS and TBT agreements.

The July 1996 report had the following as one of nineteen recommendations:

Assess the use of quality standards as regulatory requirements for products with the objective of discontinuing their regulatory use to the maximum extent possible.

Follow up Conference

A follow-up conference was held in December 1996 attended by both Egyptian government and industry representatives. The conference reviewed findings of the 1996 study, provided perspectives on regulatory quality control from EU, Latin American and Indonesian representatives, and provided a forum for discussion on the problem areas noted in the 1996 study.² The consensus of the meeting discussion confirmed the findings of the 1996 Research Study.

Proposed Work Activities

Developing from the July 1996 project and December 1996 Conference was a series of proposed work activities that would target specific parts of the quality assurance system for remediation and respond to the report's recommendations. Specifically proposed were the following:

1. GOE commitment to reform of the quality control system and implementation of initial high impact/low cost reform action.
2. A pilot project to review of a subset of 15-30 EOS Standards to identify and separate safety, consumer protection (fraud prevention) and non-essential quality elements.
3. Assessment of GOE food/agriculture laboratory capabilities with recommendations for enhancement and centralization of authority.
4. Development of recommendations for streamlining Egypt's import inspection and clearance process.

² Summary Report of the Conference of the Deregulation of the Egyptian Economy - Quality Control System, Cairo, Egypt, 16-17 December 1996.

- 5 Development of procedures to ensure transparency and due process for decree and standards setting
- 6 Strengthening of Egypt's system of fraud prevention and consumer protection so that decrees mandating a standard for every product can be repealed

This project that is the subject of this report follows upon these recommendations and implements recommendation number 2 above

2 0 OBJECTIVE

The objective of this project is to undertake a pilot study that would serve as model for a comprehensive review of all EOS Standards, especially those that are mandatory Standards. The scope of work for the project is given in Appendix 7

The logic of this study is to emphasize that, while mandatory compliance with some elements of a standard is appropriate (e.g. safety standards relating to pesticide residues, elements related to prevention of fraud) compliance with many other elements are of a commercial nature and best left voluntary (e.g., quality standards for color, flavor and style of a food) between buyer and seller

Additionally such a review allows the re-construction of a standard compatible with recognized international norms that may exist for the product

3 0 APPROACH

The following approach was used to implement this project

- 1 A subset of EOS standards for both food products and manufactured-durable goods was selected for review by EOS

Food product standards selected for review were the following

Hard Cheese	Coffee and Its Products
Processed Cheese	Tea
Milk Powder	Frozen Doughs
Frozen Beef Burger	Dry Pulses
Frozen Poultry and Rabbits	Fruit Preserves
Frozen Meat	Preserved Tomato Products
Frozen Liver	
Frozen Kidney, Hearts	

Note

Actual Standards reviewed were the following Hard Cheese Processed Cheese Milk Powder Frozen Meat Beef Burger certain products contained in the Standard for Fruit Preserves certain products contained in the Standard for Preserved Tomato Products Dry Pulses and Coffee and Its Products

Reduction in the technical team by one individual to work in the food field prevented a review of the following Standards Frozen dough, Tea Frozen Poultry and Rabbits Frozen Liver Frozen Kidney and Hearts and certain products contained in the Standard for Tomato Products Additionally a discussion only occurred for the Standard on Coffee and Its Products It is anticipated that the Standards not reviewed in this project will be reviewed at a future date It is also anticipated that additional review will be required for the Standard on Coffee and Its Products

Manufactured-durable goods standards selected for review were the following

- Lead Acid Batteries
- General Conditions for Trailer Trucks
- Gas Cooking Appliances
- Gas Water Heaters
- Portable Carbon Dioxide Fire Extinguishers
- Dry Chemical Powder Fire Extinguishers
- Hot Rolled Steel Bars
- Cast Iron Pipes for Sanitary Purposes

- 2 The EOS Technical Committee responsible for a specific standard with a member of the project technical team as an adviser undertook a technical review of each standard

The EOS Technical Committee/product standard and Technical Team Advisor assignments were the following

<u>Standard</u>	<u>Technical Committee</u>	<u>Adviser</u>
Hard Cheese	Milk and Its Products	Wehr
Processed Cheese	Milk and Its Products	Wehr
Milk Powder	Milk and Its Products	Wehr
Frozen Beef Burger	Meat and Its Products	Wehr
Frozen Meat	Meat and Its Products	Wehr
Coffee and Its Products	Seeds and Pulses	Wehr
Fruit Preserves	Vegetables and Fruits	Wehr
Tomato Products	Vegetables and Fruits	Wehr
Lead Acid Batteries	Means of Transport	Nemeroff
General Cond Trailer Trucks	Means of Transport	Nemeroff
Gas Cooking Appliances	House Appliances	Nemeroff
Water Heaters	House Appliances	Nemeroff
Portable CO2 Fire Extinguishers	Safety Systems	Lapping

Dry Chemical Powder Fire Extinguishers	Safety Systems	Lapping
Hot Rolled Steel Bars	Ferro Products	Lapping
Cast Iron Pipes for Sanitary Purposes	Ferro Products	Lapping

- The review (EOS Technical team working with the project advisor), using international norms as a guide to the extent possible reviewed the status of the standard and, if appropriate, classified and separated all elements of each standard into those involved with product safety, those involved with consumer protection (prevention of economic cheat/fraud) and those involved with non-essential quality

For food products the primary international norm used was that of the Codex Alimentarius (see references in the individual revised standards) A commodity standard template based on current Codex formatting was employed (see Appendix 5)

For manufactured-durable goods the primary norms recognized in the international Community were those of the American National Standards Institute (ANSI), the International Organization for Standardization (ISO), the European Committee for Standardization (CEN), and the International Electrotechnical Commission (IEC)

- The reviewed standard was normally redrafted in outline or complete form by the EOS Technical Committee and advisor based upon an international norm and decisions made by the EOS Technical Committee and advisor The result was one or more of the following
 - Deleting, adding or re-locating specific elements of the standard
 - Reformatting the standard into accepted international norm formats
 - Changing the decision criteria for accepting or rejecting product
 - Updating the standard to include present day technology

In some cases a written assessment of the Standard was the final work product of the review

In some cases a standard comprised of multiple product types, was redrafted so that each major product type was covered under an specific individual standard For example the EOS Standard for Preserved Fruit was re-drafted as separate standards for fruit juices, canned fruits jams and jellies marmalades and certain other pr

In many cases, limited time and/or a lack of available expertise did not permit a complete redrafting of all sections of a standard In such cases, an outline was constructed and/or the future information to be provided in each section was clearly indicated

Additionally, in many cases, time or lack of available expertise did not permit a final determination of regulatory acceptance/rejection criteria or a final determination of quality grade criteria These situations are noted with the additional work to be done by the appropriate EOS Technical Committee using expert guidance as needed

- 5 Each re-drafted standard or standard outline was re-reviewed by the appropriate EOS Technical Committee modified/edited as necessary and prepared as a final work product of this project
- 6 Information on the nature of the EOS Standard (e.g., mandatory or voluntary date of last review) and the nature of each EOS Technical Committee (e.g., Chairman committee make-up frequency of meeting, date of last meeting etc.) was obtained

4 0 FINDINGS AND RESULTS

Redrafted food standards are given in Appendix 1

Redrafted manufactured-durable goods standards are given in Appendix 2

Copies of existing EOS food standards selected for review are given in Appendix 3

Copies of existing EOS manufactured-durable goods standards selected for review are given in Appendix 4

The following summarizes the findings for each reviewed EOS Standard

4 1 FOOD STANDARDS

A total of 9 current EOS food standards were reviewed encompassing a review of 13 product types as follows

- Hard Cheese
- Processed Cheese
- Milk Powder
- Frozen Meat
- Frozen Beef Burger
- Preserved Fruit including
 - Canned Fruit
 - Fruit Juice
 - Jams/Jellies
- Preserved Tomato Products including
 - Concentrated Tomato Products
 - Canned Tomatoes
 - Ketchup (Catsup)
- Dry Pulses
- Coffee and Its Products

A total of 12 new revised draft EOS Standards were prepared and reviewed and are included in Appendix 1

The current EOS Standard Coffee and Its Products was discussed. Because of time limitations and the inability to obtain sufficient international background material on this product area prior to the project an assessment only of this Standard is given, no draft revised standard was prepared

An additional 3 proposed draft standards (citrus marmalade dried fruit tomato juice) were prepared but not reviewed because of limitations on time. These are included for informational purposes in Appendix 6. Also included in Appendix 6 is reference information on USDA Grade Standards for Cheddar and Swiss Cheeses

For this project, Standards of the Codex Alimentarius (new revised format whenever available) and the Codex approach to the development of commodity standards was used exclusively as the model for construction of revised EOS food standards. A food standard model template following the Codex approach but with wording appropriate for revised EOS Standards is attached in Appendix 5

Results of EOS Technical Committee Review of Specific Food Standards

Each EOS food standard was reviewed by the appropriate EOS Technical Committee with the assistance of the Technical Advisor using the Codex Model Template as a guide. A draft revised Standard prepared for each product area based on the Codex model. Committee specifics for each reviewed Standard are given below. The revised EOS Standards are given in Appendix 1

All of the current EOS Food Standards that were reviewed were in need of significant changes. The elements of each standard were a mixture of safety, essential commodity compositional requirements and purely non-essential quality elements, often in no particular order. Each standard, as noted above as been reformatted according to the Codex model, bringing a consistent order to the revised standard. The non-essential quality elements have been removed to the Annex

Information for each individual standard is given below. The specific revised Standards are in Appendix 1

Hard Cheese

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Milk and Its Products
Existing EOS Standard Number 1007-1989 (Hard Cheese)
Date of last EOS review 1989
Was the Standard modeled after an international norm (if so, which one) Yes, Codex
Is the Standard mandatory or voluntary mandatory

Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Every week
Date of last meeting of this EOS Technical Committee September 9 1997
How many members are on this EOS Technical Committee 15
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply,
Ministry of Agriculture, academic industry
Chairperson of Committee Dr Fahmy Sedik

Please see the Proposed Draft Standard for Hard/Firm Cheese in Appendix 1

Processed Cheese

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Milk and Its Products
Existing EOS Standard Number 999-1989 (Processed Cheese Part 1 Processed Cheese)
Date of last EOS review 1988
Was the Standard modeled after an international norm (if so, which one) Yes Codex
Is the Standard mandatory or voluntary mandatory
Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Every week
Date of last meeting of this EOS Technical Committee September 9 1997
How many members are on this EOS Technical Committee 15
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply
Ministry of Agriculture academic industry
Chairperson of Committee Dr Fahmy Sedik

Please see the Proposed Draft Standard for Processed Cheese in Appendix 1

Milk Powder

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Milk and Its Products
Existing EOS Standard Number 1648-1988 (Milk Powder)
Date of last EOS review 1988
Was the Standard modeled after an international norm (if so which one) Yes Codex
Is the Standard mandatory or voluntary mandatory

Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Every week
Date of last meeting of this EOS Technical Committee September 9, 1997
How many members are on this EOS Technical Committee 15
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply
Ministry of Agriculture academic, industry
Chairperson of Committee Dr Fahmy Sedik

Please see the Proposed Revised Standard for Milk Powder in Appendix 1

Frozen Meat

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Meat and Its Products
Existing EOS Standard Number 1522-1991 (Frozen Meat)
Date of last EOS review 1991
Was the Standard modeled after an international norm (if so, which one) No
Is the Standard mandatory or voluntary Mandatory
Is/are the products covered under this Standard currently manufactured in Egypt? No
How often does this EOS Technical Committee meet? Scheduled to be every week
Date of last meeting of this EOS Technical Committee End of August, 1997
How many members are on this EOS Technical Committee 10
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply
Ministry of Agriculture academic, industry
Chairperson of Committee Dr Saleff Abou Ranih

Please see the Proposed Draft Standard for Frozen Meat in Appendix 1

Frozen Meat Burger

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Meat and Its Products
Existing EOS Standard Number 1688-1991(Frozen Beef Burger)
Date of last EOS review 1991
Was the Standard modeled after an international norm (if so, which one) No
Is the Standard mandatory or voluntary Mandatory

Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Scheduled to be every week
Date of last meeting of this EOS Technical Committee End of August 1997
How many members are on this EOS Technical Committee 10
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply,
Ministry of Agriculture academic industry
Chairperson of Committee Dr Saleff Abou Ranih

Please see the Proposed Draft Revised Standard for Frozen Meat Burger in Appendix 1

Fruit Preserves-Jams (Preserves) and Jellies

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Fruit and Vegetables
Existing EOS Standard Number 129-1986 (Fruit Preserves)
Date of last EOS review 1990
Was the Standard modeled after an international norm (if so which one) Yes Codex
Is the Standard mandatory or voluntary Mandatory
Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Scheduled to be every week
Date of last meeting of this EOS Technical Committee August 30 1997
How many members are on this EOS Technical Committee 10
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply
Ministry of Agriculture, academic, industry
Chairperson of Committee Dr Ziahab Abdel Halim

Please see the Proposed Draft Revised Standard for Jams and Jellies in Appendix 1

Note that the EOS Standard for Fruit Preserves is a multiple product standard that contains the standard for jams and jellies. The EOS Technical Committee at the suggestion of the Technical Advisor elected to consider each product separately based on the approach to the general product area used by the Codex Alimentarius. Revised draft standards were not prepared for all products contained in the EOS Standard for Fruit Preserves.

Fruit Preserves-Canned Fruit

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Fruit and Vegetables

Existing EOS Standard Number 129-1986 (Fruit Preserves)

Date of last EOS review 1990

Was the Standard modeled after an international norm (if so which one) Yes Codex

Is the Standard mandatory or voluntary Mandatory

Is/are the products covered under this Standard currently manufactured in Egypt? Yes

How often does this EOS Technical Committee meet? Scheduled to be every week

Date of last meeting of this EOS Technical Committee August 30 1997

How many members are on this EOS Technical Committee 10

What is make-up of this EOS Technical Committee EOS, Ministry of Health Ministry of Supply
Ministry of Agriculture academic, industry

Please see the Proposed Draft Standard for General Standard for Canned Fruits in Appendix 1

Note that the EOS Standard for Fruit Preserves is a multiple product standard that contains the standard for canned fruit The EOS Technical Committee, at the suggestion of the Technical Advisor elected to consider each product separately based on the approach to the general product area used by the Codex Alimentarius Revised draft standards were not prepared for all products contained in the EOS Standard for Fruit Preserves

Fruit Preserves-Fruit Juices Preserved Exclusively by Physical Means

Technical Advisor H Michael Wehr

EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Fruit and Vegetables

Existing EOS Standard Number 129-1986 (Fruit Preserves)

Date of last EOS review 1990

Was the Standard modeled after an international norm (if so, which one) Yes, Codex

Is the Standard mandatory or voluntary Mandatory

Is/are the products covered under this Standard currently manufactured in Egypt? Yes

How often does this EOS Technical Committee meet? Scheduled to be every week

Date of last meeting of this EOS Technical Committee August 30, 1997

How many members are on this EOS Technical Committee 10

What is make-up of this EOS Technical Committee EOS, Ministry of Health Ministry of Supply
Ministry of Agriculture, academia, industry

Chairperson of Committee Dr Ziahab Abdel Halim

Please see the Proposed Draft Standard for General Standard for Fruit Juices Preserved Exclusively by Physical Means in Appendix 1

Note that the EOS Standard for Fruit Preserves is a multiple product standard that contains the standard for fruit juice The EOS Technical Committee, at the suggestion of the Technical Advisor

elected to consider each product separately based on the approach to the general product area used by the Codex Alimentarius Revised draft standards were not prepared for all products contained in the EOS Standard for Fruit Preserves

Preserved Tomato Products- Processed Tomato Concentrates

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Fruit and Vegetables
Existing EOS Standard Number 132-1990 (Preserved Tomato Products)
Date of last EOS review 1990
Was the Standard modeled after an international norm (if so, which one) Yes, Codex
Is the Standard mandatory or voluntary Mandatory
Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Scheduled to be every week
Date of last meeting of this EOS Technical Committee August 30 1997
How many members are on this EOS Technical Committee 10
What is make-up of this EOS Technical Committee EOS, Ministry of Health Ministry of Supply,
Ministry of Agriculture, academia industry
Chairperson of Committee Dr Ziahab Abdel Halim

Please see the Proposed Draft Standard for Processed Tomato Concentrates in Appendix 1

Note that the EOS Standard for Preserved Tomato Products that contains processed tomato concentrates is a multiple product standard The EOS Technical Committee at the suggestion of the Technical Advisor elected to consider each product type separately based on the approach to the general product area used by the Codex Alimentarius Revised draft standards were not prepared for all products contained in the EOS Standard for Preserved Tomato Products

Preserved Tomato Products- Canned Tomatoes

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Fruit and Vegetables
Existing EOS Standard Number 132-1990 (Preserved Tomato Products)
Date of last EOS review 1990
Was the Standard modeled after an international norm (if so which one) Yes Codex
Is the Standard mandatory or voluntary Mandatory
Is/are the products covered under this Standard currently manufactured in Egypt? Yes

How often does this EOS Technical Committee meet? Scheduled to be every week

Date of last meeting of this EOS Technical Committee August 30, 1997

How many members are on this EOS Technical Committee 10

What is make-up of this EOS Technical Committee EOS, Ministry of Health Ministry of Supply
Ministry of Agriculture, academia industry

Chairperson of Committee Dr Ziahab Abdel Halim

Please see the Proposed Draft Standard for Canned Tomatoes in Appendix 1

Note that the EOS Standard for Preserved Tomato Products that contains canned tomatoes is a multiple product standard The EOS Technical Committee, at the suggestion of the Technical Advisor elected to consider each product type separately based on the approach to the general product area used by the Codex Alimentarius Revised draft standards were not prepared for all products contained in the EOS Standard for Preserved Tomato Products

Preserved Tomato Products- Tomato Ketch(Catsup)

Technical Advisor H Michael Wehr

EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Fruit and Vegetables

Existing EOS Standard Number 132-1990 (Ketchup)

Date of last EOS review 1990

Was the Standard modeled after an international norm (if so, which one) No

Is the Standard mandatory or voluntary Mandatory

Is/are the products covered under this Standard currently manufactured in Egypt? Yes

How often does this EOS Technical Committee meet? Scheduled to be every week

Date of last meeting of this EOS Technical Committee August 30, 1997

How many members are on this EOS Technical Committee 10

What is make-up of this EOS Technical Committee EOS, Ministry of Health Ministry of Supply
Ministry of Agriculture, academia industry

Chairperson of Committee Dr Ziahab Abdel Halim

Please see the Proposed Draft Standard for Ketchup (Catsup) in Appendix 1

Note that the EOS Standard for Preserved Tomato Products that contains ketchup is a multiple product standard The EOS Technical Committee, at the suggestion of the Technical Advisor elected to consider each product type separately based on the approach to the general product area used by the Codex Alimentarius Revised draft standards were not prepared for all products contained in the EOS Standard for Preserved Tomato Products

Dry Pulses

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Seeds and Pulses
Existing EOS Standard Number 2728-1994
Date of last EOS review 1994
Was the Standard modeled after an international norm (if so, which one) Yes Codex
Is the Standard mandatory or voluntary Voluntary
Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Scheduled twice monthly
Date of last meeting of this EOS Technical Committee September 8 1997
How many members are on this EOS Technical Committee 12
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply
Ministry of Agriculture academia, industry
Chairperson of Committee Dr Raouf El Saadamy

Please see the Proposed Draft Standard for Dry Pulses in Appendix 1

Coffee and Its Products

Technical Advisor H Michael Wehr
EOS Liaison to EOS Technical Committee Fayza Al Said Esmail

EOS Standard and Technical Committee Information

EOS Technical Committee Seeds and Pulses
Existing EOS Standard Number 517-1474/1987
Date of last EOS review 1987
Was the Standard modeled after an international norm (if so, which one) No
Is the Standard mandatory or voluntary Mandatory
Is/are the products covered under this Standard currently manufactured in Egypt? Yes
How often does this EOS Technical Committee meet? Scheduled twice monthly
Date of last meeting of this EOS Technical Committee September 8 1997
How many members are on this EOS Technical Committee 12
What is make-up of this EOS Technical Committee EOS Ministry of Health Ministry of Supply,
Ministry of Agriculture, academia, industry
Chairperson of Committee Dr Raouf El Saadamy

This standard was discussed only no revised standard was prepared Limitation on time and limitation on the ability to obtain international information on coffee standards in sufficient time for the review prevented the development of a revised standard for this product area

The discussion noted that Codex does not currently have a Standard for coffee beans or coffee products and there is no indication that a Codex Standard(s) will be developed in this area However the technical advisor recommends that the generic Codex model for revised Codex Standards be followed in developing the EOS revised Standard for Coffee and its products

It was also noted that many countries, for example the United States and the countries of the EU have only limited regulatory requirements for coffee beans or coffee products Regulatory requirements for coffee beans normally involve the areas of pesticide residues, live and dead insects, filth including rodent hair and excreta and foreign objects Mandatory country requirements relating to the quality and grade of coffee are infrequent

The Egyptian Standard for Coffee and Its Products was extensively discussed by the Technical Committee

Members of the Egyptian coffee industry emphasized the severe restrictions placed on them with respect the grade requirements of the Standard They noted that the Egyptian coffee industry should be treated similarly to the industry in other countries, that safety requirements relating to pesticides extraneous material, etc were appropriate as were minimal essential compositional requirements but extensive grade requirements should be removed from the Standard

Members of the Technical Expressed an interest in obtaining more information on the grades of coffee used in instant coffee manufacture

An academic member of the Technical Committee expressed concerns regarding the level of potential carcinogens in roasted coffee and that care needed be taken in this regard in the quality grade component of the Standard The Technical Advisor noted the extensive use of highly roasted coffee worldwide without expressed government concern regarding the carcinogenicity of the product and warned against too strong an involvement in this field without clear and substantial scientific evidence verifying levels of concern with respect to cancer in coffee consuming populations

It was pointed out by the Technical Advisor that elements of the Standard relating to the quality of coffee including percent requirements for broken beans, moisture and fat content, caffeine percentage, burnt coffee grains ability to dissolve coffee (for instant coffee), the homogeneity of color of ground coffee and similar items were inappropriate in a mandatory standard and if it was desired to keep these elements, they should be in an appendix

In the judgment of the Technical Advisor, the following sections of the Standard are quality related should be removed from the Standard and either discarded or placed in an Annex

Sections	3-1, 3-2 3-4, 3-5, 3-6, 3-8, 3-9, 3-11
Sections	4-1-1, 4-1-1-2, 4-1-1-3, 4-1-1-4, 4-1-1-5, 4-1-1-6, 4-1-2-2, 4,1-2-3, 4-1-2-4, 4-1-2-5, 4-1-2-6, 4-1-3-1, 4-1-3-2, 4-1-3-3, 4-1-3-4

4-1-3-5, 4-2-1 4-2-2 4-2-3 4-2-4 4-3-1, 4-3-2 4-3-3 4-3-4
4-3-5, 4-3-6 4-3-7 4-3-8, 4-4-1, 4-4-2 4-4-3, 4-4-4 4-4-5 4-4-6 4-5-1
4-5-2, 4-5-3

It was noted by the Technical advisor that only areas relating to safety (pesticide residues food additives extraneous materials and food hygiene) and essential composition factors should be in the standard All grade information should be in the Annex to the Standard Further that food hygiene labeling and packaging requirements should follow the Codex model Consideration may wish to be given to specific limits on live and dead insects and extraneous material similar to requirements established by other countries

The Technical Advisor strongly recommends rapid follow up action to this discussion This action should include obtaining information on grades of coffee used internationally in instant coffee manufacture and obtaining additional information on the regulatory status of coffee in various countries (that is the extent of regulatory control on raw material coffee used to manufacture ground coffee and instant coffee) A follow up meeting on the subject, preferably with this Technical Advisor and a Codex representative to prepared a draft revised standard should be held to later than 6 months hence (preferably sooner) with the view to implementing a new EOS mandatory Standard for Coffee and Its Products at the soonest possible time

4.2 MANUFACTURED-DURABLE GOODS STANDARDS

The international approach used for establishing standards and product acceptance for manufactured-durable goods differs from that of food products The discussion that follows briefly summarizes the approach used for international standard setting in this area Additionally this discussion also includes a brief summary of the status of manufactured-durable goods standards in Egypt

This section also includes the findings on each of the EOS Manufactured-Durable Goods Standards reviewed with the appropriate EOS Technical Committee

Because of the length of standards for the products reviewed and because of the international approach used for product acceptance it was not possible to redraft complete standards for all the products reviewed Appendix 3 gives the revised manufactured-durable goods standards and standards outlines prepared by the EOS Technical Committees with the assistance of the Technical Advisers

International Standards Setting for Manufactured-Durable Goods

Differences in standards requirements from one country to another frequently pose obstacles to international trade Today it is obvious that manufactured B durable goods standards are important impediments to trade These non-tariff technical barriers to trade (TBT) have been brought about because of the elimination over the past few years of tariff regulations through regional and global trade agreements

International standards play a major role in the functioning of global economy When misused standards can become barriers to trade When applied internationally without malice or market

manipulation standards can offer benefit on a global basis. The vital role of international standards as the technical foundation for the global market is explicitly recognized in the World Trade Organization (WTO) Agreement on Technical Barriers to Trade (TBT). This agreement urges governments to make the utmost of international standards in order to prevent unnecessary obstacles to the free flow of goods.

The following outlines the major international standards setting bodies for manufactured-durable goods. It is important to note that, in arriving at a final determination of the requirements for the manufacture of a product, governments and/or industry (on a voluntary adoption basis) may utilize one or more of the international standards in combination. Further, one international standard or consensus agreement relating to the manufacturing criteria for a product may cross reference another international standard.

Major International Standards Organizations

ISO/IEC/ITU B The Global International standards Organization

This organization consists of the following:

- ISO B The International Organization for Standardization
- IEC B The International Electrotechnical Commission
- ITU B The International Telecommunications Union

COPANT B The Western Hemisphere Standards Organization

This is the Pan American Standards Commission.

CEN/CENLEC B The European Standards Organization

This organization consists of the following:

- CEN B The European Committee for Standardization
- CENLEC B The European Committee for Electrotechnical Standardization

PASC B The Pacific Rim Standards Organization

This is the Pacific Area standards congress.

ANSI B The USA Standards Organization

This is the American National Standards Institute.

ISO at work

ISO is the worldwide federation of national standards bodies (ISO Member Bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governments and non-governments, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on matters of electrotechnical standardization. The procedure for establishing new standards includes, draft standards adopted by the technical

committees are circulated to member bodies for voting. Publication as an International Standard requires approval by at least 75% of the member bodies casting a vote.

CEN/CENLEC and ISO

CEN established in 1961 is a non-profit regional association producing European standards in all areas except electrotechnical which is the responsibility of CENLEC and telecommunications which is the responsibility of ITU. The aim of CEN is to eliminate internal European trade barriers resulting from differing national standards to stimulate industry and trade and promote safety, economy and efficiency through the creation, harmonization and promotion of European standards.

The European Commission for Standardization and the European Committee for Electrotechnical Standardization procedures for adoption of ISO standards are designed to allow the standards to be adopted without change as much as possible on the basis that all CEN members with the exception of Luxembourg have had the possibility to contribute to the work in ISO.

The USA, ANSI and ISO

The American National Standards Institute has official US government sanction to represent American standards interest to ISO and other international standards bodies. ANSI coordinates standards activities for many American standards bodies but does not develop standards. The US government plays a less role in standards development and regulation than do most governments worldwide. The US government is an active participant in the overall standards scene but doesn't regulate standards programs.

Results of EOS Technical Committee Review of Specific Manufactured-Durable Goods Standards

Results of the review for each of the EOS Manufactured-Durable Goods Standards are given below. Outlines for revision of Standards or revised Standards are given in Appendix 2.

LEAD ACID BATTERIES

Egyptian Standard 21-1989

Committee Meeting - September 15, 1997

Prepared by Edward Nemeroff, DEPRA Project Adviser

Nathan Associates Inc

The Committee

- **National Technical Committee Name** *Means of Transport*

- Chairperson *Dr Faeka Khatar*

Electronics Research Institute

- Number of Committee Members = 10

Eng Hoda Ahmed, Egyptian Plastic and Electrical Company

Eng Mohamed Mongy, General Import / Export Control Organization

Ch Ibrahim Selmy, General Company for Batteries

Ch Abd El Rehim Chloride Company

Eng Samir El Alily, Chloride Company

Dr Eng Ahmed Abd El Kawy Khaha Company

Eng Magdy Lotfy, Industrial Control Authority

Eng Fadia Abdel Raoof EOS

Dr Mohamed Abd El Gelil, Chloride Company

- Committee Representation = *Industry 5 Government 4 Research 1*
- Last meeting held on this standard = *1989*
- Proposed frequency of meetings = *2 weeks*
- Projected time required to submit revised standard = *3-4 months after approval by EOS management*

Observation and comment

It appeared that the "charter" or instructions to the committee are unclear They were unsure as to what they were allowed to do Example Not sure if they can recommend updating of existing standard, or to recommend any changes

The Product

- *There are currently 5 major Egyptian companies that manufacture Lead Acid Batteries There are no Maintenance Free / Sealed Lead Acid Batteries manufactured in Egypt The Khaha Company believes that they will begin manufacturing this type of battery within 2 years*
- *Chloride Egypt SAE is the only company that exports Lead Acid Batteries The committee estimated that approximately 6 000 Lead Acid Batteries are currently being exported annually This represents less than 2 5% of the total Egyptian manufactured Lead Acid Batteries It is estimated that the total Egyptian market is 240,000 batteries annually*

Present imports of batteries are inspected to the current standard

The Standard

- Title = *Lead Acid Batteries*
Primary use electrical source for starting internal combustion engines
- Date last published = 1989
International standard used as model *International Electrotechnical Commission (IEC) - CEI-95-1 issued 1988*
- This Egyptian Standard is *Mandatory*

Assessment of the Present Standard

General Comments

- *The existing standard does not cover present day products available on the market
I.e. Maintenance Free / Sealed Lead Acid Batteries*
- *The format of the present standard is not in accordance with the international accepted norm
Example no table of con or issue or revision numbers*
- *The standard is not organized to facilitate ease of following the material addressed There is a need to restructured the standard to include 5 sections we recommend the following*

Section 1 Introduction B This section should address *Scope Definitions and Product Classification*

Section 2 General Requirements B This section should address the battery *Design & Manufacturing Considerations Identification and Labeling Measurements and Dimensions Electrical and Mechanical Characteristics Designation and Nomenclature*

Section 3 Conditions of Operation Safety B This section should address *handling of Electrolyte Electrical and Mechanical connection of batteries etc*

Section 4 Test methods and Requirements B This section should address *the test to be performed and the test methods needed to verify compliance to the standard Preparation of batteries prior to test Measuring instruments required etc*

Section 5 or Appendix B This section should be divided into parts *Appendix A should include Technical Terms Reference to compliance to international standards List of the National Technical Committee members who participated in the writing of the standard Appendix B should include reference to the mission of EOS*

Note *In addition to the above stated topics other sub-heading topics will be required in each section as determined by the technical committee*

- *The standard should define the general conditions to be observed when designing and manufacturing gas cooking appliances in order to insure safety of operation*
- *The names of the committee members and their organization affiliation should be included as part of the appendix This is similar to what other international standards writing organizations and bodies do*
- *The revised standard should be published in Arabic and English*

- All definitions should be included in a single section
- The standard should include the requirement of using international accepted 'labels' affixed to the product
- This standard needs to be updated to meet present technology and products Although this standard was issued in 1989 and references IEC Standard 95-1 issued in 1988 it does not comply with this accepted international standard
- This mandatory standard should be revised to be a voluntary standard

Technical Comments

This standard does not meet the international norm for technical content We suggest that the committee review the IEC Standard for Lead Acid Batteries 95-1 including amendments 1 & 2 You should consider adopting the IEC standard as an Egyptian standard

Statements that do not contribute to the product design or operation should be deleted from the standard

In an attempt to be precise the Egyptian standard in many cases references a specific unit of measurement but fails to include an uncertainty tolerance

Example

The Egyptian standard does not include any reference to the performance specifications of measurement Instruments' required to carry out the test procedures The standard must include measurements instruments for DC Voltage DC Current, Temperature Density and time and an accuracy statement for each measured parameter

Test Instruments The standard should include a statement that All test and measuring instruments must be calibrated and traceable to National Standards

Require manufacturers to provide warning information concerning handling & maintenance of the batteries The information could be in a maintenance or operators manual

Include IEC amendments Rev 1 dated 1993 and Rev 2, dated 1995 into the proposed revised standard Note Rev 2-address safety labeling issues

The committee should review technical specifications of accepted international standards on this product to insure compatibility to international norms

Recommendations made to the Committee

- *Restructure the proposed standard to be in a similar format to that of accepted international standards I e include title page that states issue or revision number issue date issuing agency Include table of content section*
- *The proposed, revised standard should be in accordance with international accepted standards to permit Egyptian manufacturers to export and compete in foreign markets Foreign manufacturers should be able to import batteries that meet the same requirements imposed on Egyptian suppliers Egypt should follow the spirit of the GATT Treaty which you are a signatory*

Agreements reached and action required by the committee

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from quality as quality covers design and manufacturing which also includes safety. It was agreed that this principle pertains to durable goods. It was further agreed that products should be designed and manufactured for safety in accordance to internationally accepted quality standards.

In support of this is The New Approach directives from the European Commission (EC) follow a similar procedure. The EC has stated the following:

The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold and that reasonable precautions are taken to protect the user against injury while the product is being used.

It was proposed that a copy of the draft revision be submitted to the DEPRA office for forwarding to other international standard organization for their comments.

The committee agreed to draft an outline or skeleton for the proposed standard. Please note the sample outline that was prepared by the project's advisor. See outline in appendix 2.

END

GENERAL CONDITIONS FOR TRAILER TRUCKS

Egyptian Standard 1187-1973

Committee Meeting - September 17 & 23, 1997

Prepared by Ed Nemeroff, DEPRA project Adviser

The Committee

• **National Technical Committee Name** *Means of Transport*

- Chairperson *Prof Dr Moustafa Chaaban Faculty of Engineering, Ain Shams Univ*

- Number of Committee Members = 10

Professor Abdel Megid Zidan, Military Technology College

Eng Mohamed El-Nomrossi Consultant

Eng Mohamed Gamal Hussien Helwan Engineering Industries

Eng Yousry El-Hossieny, Import/Export Control Organization

Eng Ezz Eldin Abdel Rhman Ahmed, Nasr Automotive Manufacturing Co

Eng Mohamed Ibrahim Aly, General Nile Auto Manufacturing & Repair

Eng Gamal Eldin Elbassiouni Helwan Engineering Industries

Eng Adel Soadallah Bakhiet, Industrial Control Department

Eng Afaf O Abdauah, EOS

- Committee Representation = Industry 4, Government 6 Two of the 4 industry representatives are from government subsidiaries companies
- Last meeting held on this standard = September 10, 1997
- Proposed frequency of meetings = Weekly
- Projected time required to submit revised standard = 4-5 months after approval by EOS management
- The committee stated that the Ministry of Industry believes that before a product can be offered for sale on the open market the manufacturing process must be inspected This also applies to products being imported into Egypt but inspection is carried out by the import/export agency This could be an impediment to potential foreign suppliers

Observation and comment

It appeared that the ' charter ' or instructions to the committee are unclear They were unsure as to what they were allowed to do Members of the committee had different opinions of what they were to do Example The members were not sure if they can recommend updating of existing standard or to recommend any changes

The Product

There are currently 5 major Egyptian companies that manufacture trailers. Three are from the private sector and 2 are government operated companies. Trailers range in size and configuration from single to multiple axial vehicles open and enclosed vehicles.

The committee estimated that the domestic market for all types of trailers is approximately \$20 Million annually. There are no trailers presently being exported. Trailer parts and sub-assemblies are being imported and used to manufacture completed trailers. Example: Completed axial assembly containing axial shock absorbers, wheel housing, etc.

The Standard

- Title = *General Conditions for Trailer Trucks*

Trailers: These are wheeled vehicles with no self-power to run it but towed by suitable vehicles having motive power.

- Date last published = 1973
- International standard used as model: *American National Standards Institute (ANSI), Society of Automotive Engineers Inc (SAE International), GOST (Russia), DIN (German), and EFFONK (France)*
- Egyptian Standard 1187 is *Mandatory*

Assessment of the Present Standard

General Comments

The format of the present standard is not in accordance with the international accepted norm. Example: no table of contents or issue or revision numbers.

The standard is not organized to facilitate ease of following the material addressed. There is a need to restructure the standard to include 5 sections. We recommend the following:

Section 1 - Introduction B This section should address Scope, Definitions and Product Classification.

Section 2 - General Requirements B This section should address Trailer Design & Manufacturing Considerations, Identification and Labeling, Measurements and Dimensions, Designation and Nomenclature.

Section 3 - Conditions of Operation Safety B This section should address Load and Weight Limitations, Brake Assemblies, lighting fixtures, etc.

Section 4 - Test methods and Requirements B This section should address the test to be performed and the test methods needed to verify compliance to the standard.

Section 5 - Appendix B This section should be divided into parts. Appendix A should include Technical Terms, Reference to compliance to international standards, List of the National Technical Committee members who participated in the writing of the standard. Appendix B should include reference to the mission of EOS.

Note In addition to the above stated topics, other sub-heading topics will be required as determined by the technical committee.

- *The existing standard does not cover present day products available on the market There does not appear to be a single international standard that covers all types of trailers The proposed revised standard should be developed using multiple international standards as a guide*
- *The standard should define the general conditions to be observed when designing and manufacturing trailers in order to insure safety of operation*
- *The names of the committee members and their organization affiliation should be included as part of the appendix This is similar to what other international standards writing organizations and bodies do*
- *The revised standard should be published in Arabic and English*
- *The title of the revised standard should be change to 'Egyptian Standard For Transportation Trailers*
- *We recommend that this mandatory standard be reclassified as voluntary International standards for similar products are normally voluntary*

Technical Comments

The standard does not comply with international accepted technical guidelines We suggest that the committee obtain copies of international standards on trailers and review them for the level of detail included where test methods and technical requirements as stated

Statements that do not contribute to the product design or operation should be deleted from the standard

Example Paragraph 1 3 1 Cargo trailers should be made of new raw materials parts and combinations free from defects

Paragraph 3 3 1 applies to the motorized towing vehicle It does not apply to the trailer thus should be removed from the standard

Paragraph 5 2 2 Stop lights' These should be renamed 'Brake lights to be consistent with international norms

The committee should review technical specifications of accepted international standards on this product to insure compatibility to international norms

Recommendations made to the Committee

- *Restructure the proposed standard to be in a similar format to that of accepted international standards I e include title page that states issue or revision number issue date issuing agency Include table of contents section*
- *Require manufacturers to provide warning information concerning handling and maintenance of the trailers The information could be in a maintenance or operators manual*
- *The proposed, revised standard should be in accordance with international accepted standards to permit Egyptian manufacturers to export and compete in foreign markets Foreign manufacturers should be able to import trailers that meet the same requirements imposed on Egyptian suppliers Egypt should follow the spirit of the WTO of which you are a member*

Agreements reached and action required by the committee

The present standard as published in 1973 requires updating as it does not follow the procedure which the EOS is using for publishing new standards

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from essential quality elements as quality covers design and manufacturing, which also includes safety. Within the international standards community durable goods standards do not distinguish between safety and essential quality elements. It was further agreed that durable goods should be designed and manufactured for safety in accordance to internationally accepted quality standards.

In support of this is The New Approach directives from the European Commission (EC) follow a similar procedure. The EC has stated the following:

The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold and that reasonable precautions are taken to protect the user against injury while the product is being used.

It was proposed that a copy of the draft revision be submitted to the DEPRA office for forwarding to other international standard organization for their comments.

The committee agreed to draft an outline or skeleton for the proposed standard. Please note the sample outline that was prepared by the project's advisor. See outline in appendix 2.

END

GAS COOKING APPLIANCES

Egyptian Standard 164-1998

Committee Meeting - September 18 & 20, 1997

Prepared by Edward Nemeroff, DEPRA Project Adviser

Nathan Associates Inc

The Committee

• **National Technical Committee** *Home Appliances*

- Number of Committee Members = 10
- Chairperson *Prof Dr Mostafa A Chaaban Ein Shams University*
Prof Dr Lofty A Abd El-Latif Helwan University
Eng Khary Roqf Hassan, Super Gas Company
Eng A Bdel Hamid Sayed Ahmed Hassan Alex Metal Products Co
Eng Hamed Ibrahim El- Mogazy, R&D Sector F 360
Eng Yessie Mohamed Morshed Silver Company
Eng Ezzeldin A Sorour R&D Manager GMC
Eng Nafissa A Bidars, EOS
- Committee Representation = *Industry 3 Government 5 Research 2*
- Last meeting held on this standard = 1988
- Proposed frequency of meetings = *15 times per year or as required*
- Projected time required to submit revised standard = *4-6 months after approval by EOS management*

Observation and comment

It appeared that the charter or instructions appear to the committee are unclear Some committee members were unsure as to what they were allowed to do There was a difference of opinion Example Not sure if they can recommend updating of existing standard or to recommend any changes

The Product

- *There are currently 15 Egyptian companies that manufacture gas stoves for cooking*
- *The committee was not able to provide any information as to the size of the market in Egypt for gas cooking appliances*
- *Present imports include products from the USA All of these imports are Underwriters Laboratory (UL) and or Canadian Standards Association (CSA) approved*
- *Primary use cooking appliance for private residence This standard does not reference electric cooking appliances*

The Standard

- Title = *Cooking Appliances Working by Burning Liquefied Petroleum Gases at 30cm Water Pressure or Natural Gases at 20cm Water Pressure*
- Date last published = 1988
- International standard used as model *British Standard 5386/80*
- This Egyptian Standard is *Mandatory*

Assessment of the Present Standard

General Comments

- *The format of the present standard is not in accordance with the international accepted norm Example no table of contents or issue or revision numbers*
- *The standard is not organized to facilitate ease of following the material addressed There is a need to restructure the standard to include 5 sections we recommend the following*

Section 1 Introduction B *This section should address Scope Definitions and Product Classification*

Section 2 General Requirements B *This section should address the cooking appliance's Design & Manufacturing Considerations Identification and Labeling Measurements and Dimensions Designation and Nomenclature*

Section 3 Conditions of Operation Safety B *This section should address leakage of gas Gas consumption rate Stability of flame Temperature of outer surfaces etc*

Section 4 Test methods and Requirements B *This section should address the test to be performed and the test methods needed to verify compliance to the standard*

Section 5 or Appendix B *This section should be divided into parts Appendix A should include Technical Terms Reference to compliance to international standards List of the National Technical Committee members who participated in the writing of the standard Appendix B should include reference to the mission of EOS*

Note *In addition to the above stated topics other sub-heading topics will be required in each section as determined by the technical committee*

- *The standard should define the general conditions to be observed when designing and manufacturing gas cooking appliances in order to insure safety of operation*
- *The names of the committee members and their organization affiliation should be included as part of the appendix This is similar to what other international standards writing organizations and bodies do*
- *The revised standard should be published in Arabic and English*
- *All definitions should be included in a single section*
- *The standard should include the requirement of using international accepted labels ' affixed to the product*

Technical Comments

The technical requirements as detailed in the present standard in general comply with the international norm for gas cooking appliances. We recommend that you consider the following suggestions which if implemented would bring the standard in line with the international norm.

Statements that do not contribute to the product design or operation should be deleted from the standard.

Example Paragraph 1.1 refers to the appliance and its parts to be solid and strong. This statement is vague and should be removed from the standard.

There are many paragraphs that reference items that should not be part of a standard but should be part of an agreement between the buyer and the seller.

Example Paragraph 2.9, 2.10 and 2.11. These refer to Utensil carriers. These carriers have no effect on quality, safety, or operation of the cooking appliance; they are a convenience to the user. There is other similar reference within the standard that should be deleted.

Paragraph 2.23 refers to paint to be used on the appliance. This infers that all appliances must be painted. Within the near future, appliances may be available that do not require painting. This then would be a restrictive specification.

The standard refers to "Atmospheric Temperature" the international norm for this is room temperature or ambient temperature.

Section 12 B Test methods, paragraph 12.1.2 states that the test laboratory should be a sea level or a little bit higher. This is TBT and has no bearing on the testing or performance of the appliance.

Paragraph 12.4 - Test Instruments. The standard should include a statement that All test and measuring instruments must be calibrated and traceable to National Standards.

Paragraph 12.9 - Gas Leakage Test. The committee believes that this requirement is obsolete and should be removed.

The committee should review technical specifications of accepted international standards on this product to insure compatibility to international norms.

Recommendations made to the Committee

- Restructure the proposed standard to be in a similar format to that of an international standard. I.e. include title page that states issue or revision number, issue date, issuing agency. Include a table of contents.*
- Require manufacturers to provide warning information concerning handling and maintenance of the stove. The information could be provided in the maintenance or operators manual. In addition, labels required should be placed on the appliance.*
- The proposed revised standard should be in accordance with international accepted standards to permit Egyptian manufacturers to export their products and compete in foreign markets. Foreign manufacturers should be able to import products that meet the same requirements imposed on Egyptian manufacturers. Egypt should follow the spirit of the WTO, of which you are a member.*

Agreements reached and action required by the committee

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from essential quality elements as quality covers design and manufacturing, which also includes safety. It was agreed that this principle pertains to durable goods. It was further agreed that products should be designed and manufactured for safety in accordance to internationally accepted quality standards.

In support of this is The New Approach directives from the European Commission (EC) follow a similar procedure. The EC has stated the following:

The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold and that reasonable precautions are taken to protect the user against injury while the product is being used.

It was proposed that a copy of the draft revision be submitted to the DEpra office for forwarding to other international standards organization for their comments.

The committee agreed to draft an outline or skeleton for the proposed standard.

END

GAS WATER HEATERS

Egyptian Standard 372-1996

Committee Meeting - September 18-19, 1997

Prepared by Edward Nemeroff, DEpra Project Adviser

Nathan Associates Inc

The Committee

• National Technical Committee Home Appliances

- Number of Committee Members = 10
- Chairperson *Prof Dr Mostafa A Chaeban Ein Shams University*
Prof Dr Lofty A Abd El-Latif Helwan University

Eng Khary Roqf Hassan Super Gas Company

Eng A Bdel Hamid Sayed Ahmed Hassan Alex Metal Products Company

Eng Hamed Ibrahim El- Mogazy R&D Sector F 360

Eng Yessre Mohamed Morshed Silver Company

Eng Ezzeldin A Sorour R&D Manager GMC

Eng Nafissa A Bidars EOS

- Committee Representation = Industry 4 Government 4 Research 2
- Last meeting held on this standard = 1996
- Proposed frequency of meetings = 2 weeks
- Projected time required to submit revised standard = 4-6 months after approval by EOS management

Observation and comment

It appeared that the charter or instructions to the committee are unclear. They were unsure as to what they were allowed to do. Example, There was a difference of opinion as to the committee being able to recommend updating of existing standard or to recommend any changes

The Product

- *There are currently 4 Egyptian companies that manufacture gas hot water heaters*
- *Helwan Metal Appliances Co currently produces approximately 72 000 gas water heaters per year. They are believed to have 80% of the domestic market. The average selling price for these heaters range between 400 and 600 L E. This indicates that the annual market is an estimated 45 million Egyptian Pounds or \$14 million. Present imports include products made in Spain and Japan*

The Standard

- *Title = Water Heaters for use with Liquefied Petroleum Gases at 30cm W G pressure or Natural Gases at 20cm W G pressure*
Primary use hot water heaters for private residence. This standard does not address electric water heaters
- *Date last published = 1996*
- *International standard used as model British Standard 53-86 part 1&2*
- *This Egyptian Standard is Mandatory*
- *Of the standards reviewed I found this to be one of the best and closely follows international standards*

Assessment of the Present Standard

General Comments

The format of the present standard comes closer to meeting the international norm than that of other standards reviewed but it still requires additional work to bring it up to the accepted norm. Example no table of contents or issue or revision numbers

The standard is not organized to facilitate ease of following the material addressed. There is a need to restructure the standard to include 5 sections, we recommend the following

Section 1 Introduction B This section should address Scope, Definitions and Product Classification

Section 2 General Requirements B This section should address gas water heater Design & Manufacturing Considerations, Identification and Labeling, Measurements and Dimensions, Designation and Nomenclature

Section 3 Conditions of Operation Safety B This section should address Ease and Safe use, Ignition of burner, Temperature of exposed parts etc

Section 4 Test methods and Requirements B This section should address the test to be performed and the test methods needed to verify compliance to the standard

Section 5 - Appendix B This section should be divided into parts Appendix A should include Technical Terms Reference to compliance to international standards List of the National Technical Committee members who participated in the writing of the standard Appendix B should include reference to the mission of EOS

Note In addition to the above stated topics other sub-heading topics will be required This should be determined by the technical committee

- The standard should define the general conditions to be observed when designing and manufacturing gas operated water heaters in order to insure safety of operation
- The names of the committee members and their organization affiliation should be included as part of the appendix This is similar to what other international standards writing organizations and bodies do
- The revised standard should be published in Arabic and English

Technical Comments

The technical content of this standard appears to be compatible with the international norm The committee should review technical specifications of accepted international standards on this product to insure compatibility

Statements that do not contribute to the product design or operation should be deleted from the standard

Section 10 B Test methods paragraph 10-1-2 states that the test laboratory should be at sea level or a little bit higher This is a TBT and has no bearing on the testing or performance of the appliance It should be deleted from the standard

Paragraph 10 2 - Test Instruments The standard should include a statement that All test and measuring instruments must be calibrated and traceable to National Standards

Recommendations made to the Committee

- Restructure the proposed standard to be in a similar format to that of the IEC standard I.e Include title page that states issue or revision number issue date issuing agency Include a table of contents
- Require manufacturers to provide warning information concerning handling and maintenance of the water heaters The information could be in a maintenance or operators manual supplied by the manufacturer
- The proposed revised standard should be in accordance with international accepted standards to permit Egyptian manufacturers to export and compete in foreign markets Foreign manufacturers should be able to import gas water heaters that meet the same requirements imposed on Egyptian suppliers Egypt should follow the spirit of the GATT Treaty which you are a signatory

- *All definitions should be included in a single section*
- *The standard should include the requirement of using international accepted 'labels' affixed to the product*

Agreements reached and action required by the committee

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from essential quality elements as quality covers design and manufacturing which also includes safety. It was agreed that this principle pertains to durable goods. It was further agreed that products should be designed and manufactured for safety in accordance to internationally accepted quality standards.

In support of this is "The New Approach directives from the European Commission (EC) follow a similar procedure. The EC has stated the following:

'The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold and that reasonable precautions are taken to protect the user against injury while the product is being used.'

It was proposed that a copy of the draft revision be submitted to the DEPRA office for forwarding to other international standard organization for their comments.

The committee agreed to draft an outline or skeleton for the proposed standard. Please note the sample outline that was prepared by the project's advisor. See outline in appendix 2.

END

PORTABLE CARBON DIOXIDE FIRE EXTINGUISHERS CARBON DIOXIDE FIRE EXTINGUISHERS

Egyptian Standard 735-1966 Standard 735-1966

Committee Meeting - September 15 1997

Prepared by Jim E Lapping PE CSP DEpra project Adviser

The Committee

Committee Name *Safety Systems Committee*

Chairperson *Prof Dr Eng Lotfie Abdel Latif- Helwan University*

Number of Committee Members = 7

Prof Dr Eng Lotfie Abdel Latif- Helwan University

Chemist Said Abdel-KaderSaid Abdel-Kader

Dr Nadir Reyad Bavaria/Egypt

Eng Mohamed Raafat Rahmi- Export and Import Organization for Control

Eng Magdi Demerdash Mitwaly

Eng Adel Saad-Allah Indust Quality Control Organization

Eng Afaf Omar Secretary

Committee Representation = *Industry 3 Government 4*

Last meeting held on this standard = *September 1997*

Proposed frequency of meetings = *Weekly*

Projected time required to submit revised standard = *4-5 months after approval by EOS management*

The Product

Technology in the materials and processes used in the manufacture of portable fire extinguishers has advanced rapidly in the past twenty years with manufacturing performed by high performance molding and welding equipment

The Standard

Title = *Portable Carbon Dioxide Fire Extinguishers*

Scope Defines the minimal limit of the manufacture performance efficiency and safety of portable carbon dioxide fire extinguishers

Date last published = *1966*

International standard used as model *UL 154 Underwriters Laboratories Inc (UL)*

Egyptian Standard 735 is *Mandatory*

Assessment of the Present Standard

General Comments

The format of the present standard is not in accordance with the international accepted norm Example no table of contents or issue or revision numbers

The standard is not organized to facilitate ease of following the material addressed

Technical Comments

The recognized international norm provides for this type of fire extinguisher to be designed and manufactured to discharge at least 97% of capacity versus the ES 735 which specifies a 95% discharge ability

The requirement that extinguisher bodies be manufactured from an unwelded steel cylinder may be too restrictive considering that many new materials are now available that meet the performance requirements for this type of extinguisher

The requirements for the filling opening are too specific and should reference existing specifications for thread sizes and depths contained in other ES standards

There are improved test methods for detectiloss of CO2 and should be allowed as options or additional tests for this requirement

Recommendations made to the Committee

Restructure the proposed standard to be in a similar format to that of accepted international standards I.e include title page that states issue or revision number issue date issuing agency Include table of contents section

There is a need to restructure the standard to include 8 sections we recommend the following

Section 1 Introduction B This section should address Scope Definitions and Product Classification

Section 2 Construction/General Requirements B This section should address Design & Manufacturing Considerations Measurements and Dimensions Designation and Nomenclature

Section 3 Performance/Test methods and Requirements B This section should address the test to be performed and the test methods needed to verify compliance to the standard

Section 4 Packaging- This section should describe the contents and means of preparation for shipping and handling

Section 5 Manufacturing and production tests- This section should describe the production control inspection and tests necessary for the manufacturing process

Section 6 Marking- This section should describe the operating recharging inspection and maintenance instructions

Section 7 Manual- This section should contain instructions warnings, and cautions It should also include a description of servicing equipment and a description of procedures for servicing Section 8 or Appendix B This section should be divided into parts Appendix A should include Technical Terms Reference to compliance to international standards List of the National Technical Committee members who participated in the writing of the standards Appendix B should include reference to the mission of EOS

The proposed revised standard should be developed using multiple international standards as a guide

The names of the committee members and their organization affiliation should be included as part of the appendix This is similar to what other international standards writing organizations and bodies do

The revised standard should be published in Arabic and English

Agreements reached and action required by the committee

The present standard as published in 1966 requires updating as it does not follow the procedure which the EOS is using for publishing new standards

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from quality as quality covers design and manufacturing which also includes safety. Within the international standards community durable goods standards do not distinguish between safety and quality. It was further agreed that durable goods should be designed and manufactured for safety in accordance to internationally accepted quality standards

In support of this is The New Approach directives from the European Commission (EC) follow a similar procedure. The EC has stated the following

The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold and that reasonable precautions are taken to protect the user against injury while the product is being used '

It was proposed that a copy of the draft revision be submitted to the DEPRA office for forwarding to other international standard organization for their comments

PORTABLE DRY CHEMICAL POWDER FIRE EXTINGUISHERS DRY CHEMICAL POWDER FIRE EXTINGUISHERS

Egyptian Standard 734-1992 Standard 734-1992

Committee Meeting - September 16 and 17 1997

Prepared by Jim E Lapping PE CSP DEpra project Adviser

The Committee

Committee Name *Safety Systems Committee*

Chairperson *Prof Dr Eng Lotfie Abdel Latif- Helwan University*

Number of Committee Members = 7

Prof Dr Eng Lotfie Abdel Latif- Helwan University

Chemist Said Abdel-Kader Said Abdel-Kader

Dr Nadir Reyad, Bavaria/Egypt

Eng Mohamed Raafat Rahmi- Export and Import Organization for Control

Eng Magdi Demerdash Mitwaly

Eng Adel Saad-Allah Indust Quality Control Organization

Eng Afaf Omar Secretary

Committee Representation = *Industry 3 Government 4*

Last meeting held on this standard = *September 1997*

Proposed frequency of meetings = *Weekly*

Projected time required to submit revised standard = *4-5 months after approval by EOS management*

The committee stated that the Ministry of Industry believes that before a product can be offered for sale on the open market the manufacturing process must be inspected This also applies to products being imported into Egypt but inspection is carried out by the import/export agency This could be an impediment to potential foreign suppliers

The Standard

Title = *Portable Dry Chemical Powder Fire Extinguishers*

Scope *This Standard is concerned with manufacturing and handling of portable dry chemical fire extinguishers of capacities 1 2, 3 6, 9 and 12 kg It also deals with fire extinguisher for passenger cars*

Date last published = *1992*

International standard used as model *UL 299-1995 Dry Chemical Fire Extinguishers Underwriters Laboratories Inc (UL)*

Egyptian Standard 734 is *Mandatory*

Assessment of the Present Standard

General Comments

The format of the present standard is not in accordance with the international accepted norm

Example no table of contents or issue or revision numbers

The proposed revised standard should be developed using multiple international standards as a guide

The names of the committee members and their organization affiliation should be included as part of the appendix This is similar to what other international standards writing organizations and bodies do

The revised standard should be published in Arabic and English

Technical Comments

The committee felt that the ES 734-1992 was for the most part current and an effective standard There was discussion on the use and interpretation of the terms shall and should While the committee members understood the difference between the mandatory and non mandatory aspects of the two words it was stated that the inspectors treated the two provisions as the same and that all elements of a standard were considered mandatory even if they were expressed in optional/non mandatory terms

Recommendations made to the Committee

The standard is not organized to facilitate ease of following the material addressed There is a need to restructure the standard to include 8 sections we recommend the following

Section 1 Introduction B This section should address Scope Definitions and Product Classification

Section 2 Construction/General Requirements B This section should address Design & Manufacturing Considerations Measurements and Dimensions Designation and Nomenclature

Section 3 Performance/Test methods and Requirements B This section should address the test to be performed and the test methods needed to verify compliance to the standard

Section 4 Packaging- This section should describe the contents and means of preparation for shipping and handling

Section 5 Manufacturing and production tests- This section should describe the production control inspection and tests necessary for the manufacturing process

Section 6 Marking- This section should describe the operating recharging inspection maintenance instructions

Section 7 Manual- This section should contain instructions warnings and cautions It should also include a description of servicing equipment and a description of procedures for servicing

Section 8 or Appendix- This section should be divided into parts Appendix A should include Technical Terms Reference to compliance to international standards List of the National Technical Committee members who participated in the writing of the standard Appendix B should include reference to the mission of EOS

Review standard for the usage of shall and should and clarify as to the intent of the standard if the provision is mandatory or non-mandatory

Agreements Reached And Action Required By The Committee

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from quality as quality covers design and manufacturing which also includes safety. Within the international standards community durable goods standards do not distinguish between safety and quality. It was further agreed that durable goods should be designed and manufactured for safety in accordance to internationally accepted quality standards.

In support of this is 'The New Approach' directives from the European Commission (EC) follow a similar procedure. The EC has stated the following:

'The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold, and that reasonable precautions are taken to protect the user against injury while the product is being used.'

It was proposed that a copy of the draft revision be submitted to the DEPRA office for forwarding to other international standard organization for their comments.

Hot Rolled Steel Bars for Concrete Reinforcement Egyptian Standard 262-1988 Standard 262-1988

Committee Meeting - September 18 and 20 1997

Prepared by Jim E Lapping PE CSP DEPRA project Adviser

The Committee

Committee Name *Ferro Products*

Chairperson *Prof Dr Eng Said Khalil Chairman Metallurgical Institute*

Number of Committee Members = 7

Eng Reda Swelam-Nasr Forging Company

Eng Salah Hazaa-Egyptian Copper Works

Eng Ahmed El Maghazy-Company Design for quality Improvement

Eng Salah El Din M Abdel Baky-El Nasr Steel Pipes and Fittings Co

Eng Atef Messak Guindy-Building Research Center

Eng Mohammed Abdel Aziz-El Nasr Castings Co

Eng Afaf Kandil-EOS

Committee Representation = Industry 3, Government 4

Last meeting held on this standard = September 1997

Proposed frequency of meetings = Weekly

Projected time required to submit revised standard = 4-5 months after approval by EOS management

The committee stated that the Ministry of Industry believes that before a product can be offered for sale on the open market the manufacturing process must be inspected This also applies to products being imported into Egypt but inspection is carried out by the import/export agency This could be an impediment to potential foreign suppliers

The Product

There are four major producers of hot rolled steel bars in Egypt with limited export and imports

The technology for the manufacture installation and use of hot rolled steel bars for concrete reinforcement has not significantly changed in the past ten years

The Standard

Title = Hot Rolled Steel Bars For Concrete Reinforcement

Scope This Standard is concerned with steel bars of smooth surfaces or ribs used in concrete reinforcement They are made of hot rolled steel produced in open-hearth furnaces electric furnaces or oxygenic transformers

Date last published = 1988

International standard used as model

ASTM 615-1982 Deformed and Plain Billet-Steel Bars for Concrete Reinforcement
Egyptian Standard 262 is *Mandatory*

Assessment of the Present Standard

General Comments

The standard has not been revised for ten years and is in the current EOS plan for review and revision

The standard is currently being followed in Egypt and meets the needs of the manufacturers and users

The standard is current with technology and building design specifications therefore there is not an urgent need to extensively rewrite the standard

The public health consumer safety and environmental protection concerns related to the use of cold steel bars for concrete reinforcement are addressed by the Building Codes

Technical Comments

The translation to English did not accurately translate composition formulas or chemical symbols While the technical staff and committee members recognized the error it is important to verify that these translations are accurate

The standard makes numerous references to Egyptian Standards for tests of mechanical properties These standards are not current The referenced standards must be revised and made current to complete the revision of this standard

Recommendations made to the Committee

- *Review standard for the usage of shall and should and clarify as to the intent of the standard if the provision is mandatory or non-mandatory*
- *Restructure the proposed standard to be in a similar format to that of accepted international standards I.e include title page that states issue or revision number issue date issuing agency Include table of contents section*
- *The proposed revised standard should be developed using multiple international standards as a guide including the British Standard BS 4449 1997 Specifications for Carbon steel bars for the reinforcement of concrete*
- *The names of the committee members and their organization affiliation should be included as part of the appendix This is similar to what other international standards writing organizations and bodies do*
- *The revised standard should be published in Arabic and English*

Agreements reached and action required by the committee

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from quality, as quality covers design and manufacturing which also includes safety Within the international standards community durable goods standards do not distinguish between safety and quality It was further agreed that durable goods should be designed and manufactured for safety in accordance to internationally accepted quality standards

In support of this is 'The "New Approach" directives from the European Commission (EC) follow a similar procedure. The EC has stated the following:

The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold and that reasonable precautions are taken to protect the user against injury while the product is being used.

It was proposed that a copy of the draft revision be submitted to the DEBRA office for forwarding to other international standard organization for their comments.

The following points should be considered in the revision of the standard

Change these provisions to non-mandatory because they are purchasing or contract issues between the producer and purchaser.

Section 10- Inspection and Condition of Acceptance and Rejection

- 10.1 Tests are made in the producing factory on all the selected samples at the expense of the producer. The purchaser or his representative may be present during the taking of samples or undergoing the tests.*
- 10.2 The purchaser or his representative has the right to visit the factory during the time of production of bars requested to verify their conformity with this Standard.*
- 10.5 The purchaser or his representative shall have the right to effect the following verification tests at his own expense in laboratories approved by the Organization for Standardization and Quality Control (Including 10.5.1 through 10.5.2).*

Section 11- Arbitration

If the producer and purchaser disagree on identifying the extent of conformity of the consignment with this standard, the Organization for Standardization and Quality Control shall be the authority concerned with arbitration in this respect. Its opinion shall be binding to both parties and this shall be at the expense of the party who is proven to be mistaken.

CAST IRON PIPES AND FITTINGS FOR SANITARY PURPOSES EGYPTIAN STANDARD 186-1978

Committee Meeting - September 21 and 22 1997

Prepared by Jim E Lapping PE CSP DEPRA project Adviser

The Committee

National Technical Committee Name *Ferro Products*

Chairperson *Prof Dr Eng Said Khalil Chairman Metallurgical Institute*

Number of Committee Members = 7

Eng Reda Swelam-Nasr Forging Company

Eng Salah Hazaa-Egyptian Copper Works

Eng Ahmed El Maghazy-Company Design for quality Improvement

Eng Salah El Din M Abdel Baky-El Nasr Steel Pipes and Fittings Co

Eng Atef Messak Guindy-Building Research Center

Eng Mohammed Abdel Aziz-El Nasr Castings Co

Eng Afaf Kandil-EOS

Committee Representation = Industry 3, Government 4

Last meeting held on this standard = September, 1997

Proposed frequency of meetings = Weekly

Projected time required to submit revised standard = 4-5 months after approval by EOS management

The committee stated that the Ministry of Industry believes that before a product can be offered for sale on the open market the manufacturing process must be inspected This also applies to products being imported into Egypt but inspection is carried out by the import/export agency This could be an impediment to potential foreign suppliers

The Product

There are currently 2 major government and numerous small private manufacturers of cast iron pipe and fittings for sanitary purposes This product is not imported

The methods of manufacture use and installation of cast iron pipes has change little during the past thirty years

The Standard

Title = Cast Iron Pipes and Fittings For Sanitary Purposes

Scope These specifications are concerned with the pipes and fittings made from cast iron and used in buildings to get rid of sewage, aeration and discharge of rain water It does not include the specifications of pipes and fittings installed under ground surface

Date last published = 1978

International standard used as model ISO R531-1966

Egyptian Standard 186 is Mandatory

Assessment of the Present Standard

General Comments

The standard has not been revised in twenty years and is on the current EOS plan for review and revision. The standard is currently being followed in Egypt and meets the needs of the manufacturers and users.

Recommendations made to the Committee

- *The names of the committee members and their organization affiliation should be included part of the appendix. This is similar to what other international standards writing organizations and bodies do.*
- *Review standard for the usage of shall and should and clarify as to the intent of the standard if the provision should be mandatory or non mandatory.*
- *Restructure the proposed standard to be in a similar format to that of accepted international standards. I.e. include title page that states issue or revision number, issue date, issuing agency. Include table of contents section.*
- *The proposed revised standard should be developed using multiple international standards as a guide including the British Standard BS 416:1990 Discharge and ventilating pipes and fittings sand-cast or spun in cast iron.*
- *The revised standard should be published in Arabic and English.*

Agreements Reached And Action Required By The Committee

The committee discussed the issue of safety and quality and has concluded that it is not practical to separate safety from essential quality elements as quality covers design and manufacturing which also includes safety. Within the international standards community durable goods standards do not distinguish between safety and quality. It was further agreed that durable goods should be designed and manufactured for safety in accordance to internationally accepted quality standards.

In support of this is 'The 'New Approach'' directives from the European Commission (EC) follow a similar procedure. The EC has stated the following:

The primary function of the New Approach directives is to insure that products are sufficiently well designed and built to be fit for purpose for which they are sold and that reasonable precautions are taken to protect the user against injury while the product is being used.

It was proposed that a copy of the draft revision be submitted to the DEPRAs office for forwarding to other international standard organization for their comments.

The Following Points Should Be Considered In The Revision Of The Standard

- 1- Scope Retain as is
- 2- General conditions Retain as is except for

5.0 SUMMARY AND DISCUSSION

Food Standards

A total of 12 revised EOS food standards were prepared. The draft revised standards are given in Appendix 1. Additionally, a discussion was held on the EOS Standard for Coffee and Its Products and three other proposed draft standards (those for dried fruit, citrus marmalade and tomato juice) were prepared by the Technical Advisor but were not reviewed by the EOS Technical Committees due to lack of time, these three standards are included at the end of Appendix 6 for information purposes only.

This project was a pilot project to provide guidance in the approach used for standards review. It should be viewed as a first step in a comprehensive review of Egyptian food standards (see below).

As noted earlier in the report, the Standards of the Codex Alimentarius were used as the guide in the revision of the EOS Food Standards. Importantly, the current approach used by Codex in developing food standards was employed, this model incorporates food safety and consumer protection (essential compositional requirements to prevent economic cheat/fraud) into the standard while placing elements related to quality best determined by the buyer and seller into a non-binding annex. The Codex model, customized for EOS use, is given in Appendix 5.

The revisions clean up the tangled order of the elements (safety, essential composition, quality) of each standard, focus the Standard on safety and essential compositional requirements and move purely non-essential quality elements to the Annex. By using the Annex for quality elements from both Codex and international sources, product diversity to the Egyptian consumer should increase.

If adopted as official, the revised standards resulting from this review will assist in resolving some long standing trade difficulties with Egypt food trade. For example, the revision eliminated specific fat levels in frozen meat, specifying the fat content requirement to that of a statistically normal range for frozen meat products. The revision of the frozen meat standard also expanded the variety of products importable into Egypt to all commonly traded frozen meat products. As noted below, however, there is still need for further work in the meat standard area. For fruits and vegetables, the review, by removing quality elements from the mandatory standard, moving them to the Annex and making them voluntary and by recommending the language and approach used by Codex in this regard, greatly expanded the potential to manufacture, import and export a much greater variety of products. The same will be true for fruit juices, once additional work is carried out on the Standard for this product type.

It is important to note that the revised EOS Standards developed during this project are drafts only. The Standards should be reviewed for technical correctness by Egyptian and international experts in the specific commodity field.

It is also important to note the scope of this project. The primary objective of this project was to assess the elements of the selected EOS Standards with respect to safety, essential composition (consumer protection-economic cheat/fraud) and purely quality (buyer/seller

responsibility) elements and to reconstruct the standard based on the Codex model. The objective was not to determine the precise correctness of each specific element of the Standard.

Time and available expertise did not permit an in-depth review of all the technical elements associated with the Standards. For example, in drafting the revised Standard, reference was merely made to existing Egyptian pesticide residue, heavy metal and drug residue maximum residue levels (MRLs) and to existing Egyptian permitted usages for food additives. These requirements were not reviewed individually for acceptability based on Codex MRLs, Codex food additive usages or other scientific criteria. The same is true for microbiological criteria specified in the existing EOS Standards. The review of these elements should be considered an important future work area.

Similarly, it was not possible, given the time and expertise limitations, to review the individual buyer/seller quality elements for each EOS Standard. This also is an additional work item that should be undertaken.

For one area, that of food hygiene, the Codex approach is a general one and one for which countries may consider implementing criteria or standards to determine product acceptance/rejection. These criteria should preferably be developed in association with the use of a Hazardous Analysis and Critical Control Point (HACCP) approach based on Codex models. Egypt should consider a review of this area, developing the necessary microbiological criteria based on sound science and risk assessment and placing the criteria into Ministry of Health regulations.

An additional point to note is the need for Egypt to further consider means by which high volume internationally traded food products can enter Egypt when no current Standard exists. While this project clearly assisted in broadening the range of products covered under a standard by eliminating unnecessary mandatory restrictions on quality requirements, in some instances it did not fully resolve the problem of opening the Egyptian marketplace to widely traded and desired commercial food items. For example, the EOS Standard for hard/firm cheese covers only a very few commonly traded items. It is difficult to construct a generic standard that still provides sufficient descriptive information that ensures against fraudulent product. In such cases, Egypt should consider specific product additions to the Hard/Firm Cheese Standard, e.g. the addition of Colby cheese or the construction of individual cheese standards for commonly traded cheeses (similar to the Codex AC@ Standards for cheese). A second, different example is that of chilled meat. This product type is not covered by an existing standard (it is not included in the frozen meat standard) but is an extensively traded commodity. Again, if Egypt is going to operate on a mandatory standards basis, an additional standard should be created for commodities of this type.

A final item of note is that of mandatory and specific date marking (period of durability or shelf life) requirements. While the revised EOS standards indicate that date marking "shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions, and the climatic, distribution and retail sale characteristics of Egypt," the EOS Technical Committees did not find this wording acceptable and it is therefore placed in brackets ([]) in the draft standards. At issue is the fundamental desire by Egyptian food authorities to mandate specific shelf life values. Since different brands of the same product will have different raw material sourcing, and different manufacture and

shipment processes no single shelf life value can suffice for all products. Arbitrary shelf life values, even though established for well intentioned reasons, create a severe impediment to trade and represent a non tariff technical barrier to trade under provisions of the TBT Agreement. As stated in the 1996 DEBRA report on the Quality Assurance System (see footnote 1), Egypt should revise its restrictive shelf life policy for food and other products.

Egypt often uses its food standards to accomplish what is better done in other ways. For example, Egypt uses its food standards to accomplish social food policy objectives. The maximum meat fat content requirement for frozen meat is, in part, established to help prevent excessive cholesterol intake in foods. A better approach to this issue is in the use of nutritional labeling of food products and consumer education. The meat fat content requirement for frozen meat is also used to prevent economic cheat. Again this is better handled through product labeling, consumer education and fraud laws. The shelf life issue also falls into this mind-set regarding the use of food standards. While this project assisted in potentially broadening product availability and eliminating some of the unnecessary elements in Egyptian food standards, there is still a marked preference to use product standards to accomplish what should be handled by product labeling and consumer education.

In this review of standards, it became clear that the revision of Egypt's product standards, if it is to be successful, will require effort in multiple areas. This project focused on the separation of essential safety and compositional elements from those related purely to quality. We were reminded in this study, however, that various agencies use the standards for multiple purposes: for product descriptions, for tariff classification purposes, for information on specific tests to conduct on products, for extensive product standards of identity to prevent consumer fraud, for shelf life to protect the consumer against spoiled product. Reconstruction of these standards into a model acceptable under the SPS/TBT Agreements will likely necessitate additional revisions in other governmental sectors to accommodate the new approach to standards construction. Many of these points were made in the 1996 DEBRA study of Egypt's quality assurance systems and resulted in the linked series of recommendations presented in that report. This is a paradigm shift for Egypt.

As noted above, there were limitations as to what could be done in this project based on time and available expertise. Additionally, the number of food standards reviewed was reduced because of the reduction in the review team by one individual. It is recommended that consideration be given to the following:

- A follow-on project that would a) extend the number of reviewed EOS Standards and products within standards, b) assess the implementation status of the Standards revised in this project including the work needed to complete the Annex portion of the Standards, and c) provide initial guidance in reviewing the specific technical provisions of the contaminant and food hygiene portions of the Standards (of most importance are provisions relating to microbiological criteria)
- Development of a process to provide on-going peer review of revised EOS Standards. This project (and any follow-on project) provides only initial guidance on how Standards ought to be constructed and provides revised Standards for only a few products. There are hundreds of EOS food product standards that need to be reviewed/revised. It would seem to be helpful to have available to EOS a mechanism that provides an expert peer review of

additional revised and new standards For example revised and new standards might be forwarded via the U S Foreign Agriculture Service to competent U S government and private industry representatives for comment FAO and the European Community may also provide similar reviewers In this manner based on future EOS Standard revisions using the model developed during this project EOS can obtain expert input into the construction and technical provisions of new/revised standards including essential compositional requirements food safety requirements (pesticide residue heavy metal microbiological requirements etc) and voluntary grade/quality criteria

Manufactured-Durable Goods Standards

The committees discussed and reviewed the 8 durable goods standards in detail to consider the issues listed below

Time and complexity of the durable standards did not permit the review of all of the technical elements of all of the standards Example The Egyptian standard for Gas Cooking Appliances was 47 pages the American National Standards Institute (ANSI) standard that was being used as a model was over 100 pages

The committees agreed to review the outlines provided by the project advisers and look closer at accepted international standards covering the same products Using accepted international standards and the outline provided the appropriate National Technical Committees should be able to recommend revising the existing standard or accepting an international standard as an Egyptian standard

- Is the standard consistent with international Standards?

Although international standards were used by EOS as a guide and referenced within the 8 EOS durable goods standards reviewed none of the EOS standards are formatted in accordance with the accepted international norm Standards should contain a table of contents issue date revision date etc The Egyptian standards need to be organized in sections to facilitate ease of following the material addressed There is a need to restructure the standards to include appropriate sections

The committees agreed that it is important and that all revised and new standards follow the international norm and include the above The project technical advisers agreed to produce an internationally accepted format sample for each of the durable goods standards reviewed

- Is the standard or parts of the standard an impediment to trade?

Yes some of the standards included sections that can be considered impediments to trade Examples include, colors of paint requirements accessories to the product Neither of the above examples is related too essentially quality safety, public health or environmental protection

The committees agreed to review the present standards and delete all references that are deemed impediments to trade

- **Does the present standard cover today's technology, products and requirements?**

Some of the standards did not meet today's technology, products or requirements. Example: The "Lead Acid Battery" Standard only addresses traditional lead acid batteries, "sealed or maintenance free batteries" were not included. It should be noted that these newer batteries are being imported into Egypt in new automobiles.

The durable goods standards reviewed ranged in age from 2 years to 31 years. The committees agreed to review standards on a 5-year cycle. This should be a minimum requirement and it is in accordance with the international norm.

- **If the standard is now mandatory, should it be voluntary?**

Two of the durable standards reviewed that are now mandatory should be considered voluntary since they are not safety, public health or environment related. The two standards are Lead Acid Batteries and Trailers.

Is the standard intended to be a technical regulation that is a mandatory requirement for safety, public health or environmental protection?

or

Is the standard a manufacturing specification that is voluntary and that the producer of the product uses to insure that the product conforms with accepted norms?

or

Is the standard a procurement specification that is intended to be part of a contractual agreement between the buyer and the seller?

The committees discussed the differences between the three possible answers. The conclusion was that there was a difference of opinion as to what the standard was. It was agreed that it was not the intention to have any standard become a procurement specification. Procurement specifications should be solely between the buyer and the seller. Standards, either mandatory or voluntary, should not be confused with procurement requirements.

6.0 RECOMMENDATIONS

Food Standards

1. Prepare final revised drafts for each Standard reviewed in this project. This will involve, as appropriate:
 - Development of requirements for those products contained in multiple product standards not reviewed in this project (e.g., dried fruit, tomato juice)
 - Development of the Annex for each Standard based on Codex Annex provisions and other sources (e.g., USDA grade standards)
2. Consider a follow-on project using FAO and DEPRAs Technical Advisors to review the final prepared draft of each Standard completed in Recommendation 1 and to assist in the review of additional pilot project Standards.

- 3 Give high priority to drafting a revised EOS Standard for Coffee and Its Products Additionally, complete the revision to the Fruit Juice Standard
- 4 Peer review final revised drafts using international governmental and industry experts
- 5 Give priority to expanding EOS standards to permit new products into the marketplace (e.g., chilled meat additional hard cheeses)
- 6 Give high priority to the development of a process for revising the balance of EOS Food Standards Such a process could involve
 - Development of an initial draft revised standard by the EOS Technical Committees using Codex Standards and the Codex model format
 - Peer review by international governmental and food industry technical experts
- 7 Develop within the Ministry of Health regulations on microbiological criteria for foods to supplement the hygiene provisions of the revised food standards Such criteria should
 - Use the International Commission for Microbiological Specifications for Foods approach to microbiological criteria, and,
 - Should preferably be linked to the HACCP approach to food safety, and
 - Should employ the Codex Principles for the Establishment of Microbiological Criteria for Foods
- 8 Encourage the Egyptian Organization for Standardization to review/revise its contaminant Maximum Residue Levels (MRLs) for pesticides heavy metals and veterinary drugs, using Codex as the reference norms
- 9 Revise Egypt's policy on government mandated product shelf life dates

Manufactured-Durable Goods

- 1 EOS should clearly define the role of the National Technical Committees State precisely their objective mission authority and responsibility This is of major importance to insure that the end result will be achieved accurately and on schedule
- 2 The National Technical Committees should recommend revision of the existing standards or adoption of accepted international standards The committees that include setting priorities and time frame for achievement of each standard should provide a report
- 3 EOS should consider combining some individual standards into a single standard that covers similar products, Example, Gas and Electric cooking appliances
- 4 All Egyptian standards should be published in English and Arabic This should be accomplished within the same printed issue

- 5 All standards should be restructured to be in a similar format to that of comparable international standards. The durable goods project advisors have provided the committees with a suggested format. This format is in accordance with internationally accepted norms.
- 6 Require manufacturers to furnish operating manuals that include instruction on the safe use of the product.
- 7 The names of the National Technical Committee that participated in the writing of the standard and their organization affiliation should be included as part of the appendix.
- 8 Each standard should clearly state that it is either mandatory or voluntary.
- 9 Draft versions of proposed standards should be sent to DEPRA for forwarding to the appropriate international standards writing organization for their unofficial comments. This should enhance the visibility and image of EOS and their willingness to cooperate with the international standards community.
- 10 As a follow-on project, the project's technical advisers could review the draft versions of the standards. The advisers can then meet with the National Technical Committees for review before the final version is submitted.
- 11 EOS needs to produce a "Handbook" for use by inspectors. The purpose of this handbook would be to provide accurate and consistent interpretation of the standards for enforcement purposes.
- 12 EOS should rotate its chairman among the various organizations (government, industry, academia) represented on the Committee.
- 13 Industry user organizations, in addition to industry manufacturers, should be represented on the Committee.

APPENDIX 1

EOS REVISED FOOD PRODUCT STANDARDS

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

PROPOSED DRAFT STANDARD FOR PROCESS(ED) CHEESE FOOD¹

STANDARD NO 999

DATE OF REVISION 27 September, 1999

[Drafting Notes

1 This draft standard is intended as an initial guideline only. Technical experts in process(ed) cheese manufacture must revise the standard based on specific knowledge of the products.

2 Primary references used for the preparation of this draft are 1) Egyptian Standard 999-1988 Processed Cheese, Part 1 Processed Cheese and, 2) Codex Alimentarius Standard No A-8(b) for Process(ed) Cheese. Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.

3 The Codex Alimentarius Standard for Process(ed) Cheese [Standard No A-8(b) dates from 1978 and is currently under revision [CX/MMP 96/4, Part (a)] This proposed draft standard is prepared using the revised Codex Standard as the primary reference document.

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

This standard applies to packaged general process(ed) cheese food intended for direct human consumption.

2 0 DESCRIPTION

2 1 Definition

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc Arlington VA USA

Process(ed) cheese food is the food made by grinding mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese in combination with one or more optional dairy ingredients to form a homogeneous plastic-like substance

3 0 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3 1 Raw Materials

- cheese (any type)
- cream, butter, and butteroil
- other milk products (maximum lactose content in the final product of 5 0%)

3 2 Permitted Ingredients

- sodium chloride
- spices
- water
- cultures of harmless bacteria
- harmless and suitable enzymes
- permitted food additives (emulsifiers, thickeners, acidulants colorants flavorants, preservatives- see Section 4 0)

3 3 Composition

3 3 1 Moisture content not to exceed 65%

3 3 2 Milk Fat in Dry Matter

- not less than 45% for full-cream products
- not less than 35% in 3/4-cream products
- not less than 25% in 1/2-cream products

3 3 3 Ash not to exceed 8%

3 4 Related Factors

3 2 1 Heat Treatment

During their manufacture, products conforming to the definition of the Standard shall be heated throughout to a temperature of 80°C for 15 seconds, or any other equivalent or greater time/temperature combination

3 2 2 Product Characteristics

The process(ed) cheese food product should be homogenous with a smooth and soft texture. It should be of a color and flavor characteristic for this type of cheese product

4 0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for cheeses included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization(EOS)

5 2 Heavy Metals

Heavy metals contaminants in cheeses included in this Standard must not exceed levels specified by the Egyptian Organization for Standardization (EOS)

5 3 Veterinary Drug Residues

Veterinary drug residues in process(ed) cheese food products included in this standard must not exceed Maximum Residue Limits specified by the Egyptian Ministry of Agriculture

5 4 Mycotoxins

Mycotoxins must not exceed levels specified by the Ministry of Health

5 5 Radionuclides

Testing for radioactivity will be undertaken when the origin of milk used to manufacture products covered under this Standard is from a region in which agricultural products are known to be exposed to excessive levels of radiation or when it is not possible to verify that the origin of milk used to manufacture products covered under this standard is obtained from a region free of excessive radiation. Radionuclide levels must be within the limits adopted by the Codex Alimentarius.

6 0 HYGIENE

Processed cheese food products specified in this Standard must

- 6 1 Be manufactured from dairy products that have been pasteurized or have received a treatment that provides a level of public health protection equivalent to pasteurization
- 6 2 Be manufactured in accordance with the Codex Alimentarius Recommended International Code of Practice- General Provisions of Food Hygiene and other relevant Codex Codes of Practices relevant to these products
- 6 3 When tested by appropriate methods of sampling and examination the product
 - a) Shall be free from microorganisms which may represent a hazard to health
 - b) Shall be free from parasites which may represent a hazard to health
 - c) Shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health
- 6 4 To the extent possible in good manufacturing practices be free from objectionable material (e.g. insect fragments, rodent hair, excreta, foreign objects-rock, glass, metal)

7 0 PACKAGING

- 7 1 Processed cheese food products manufactured or offered for sale under these Standards shall be packaged in containers that will safeguard the hygienic, nutritional and organoleptic properties of the food

- 7 2 The containers, including packaging and wrapping material, shall be made from substances that are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odor or flavor to the product.

8 0 LABELING

The product name or names used in this Standard shall be used only in accordance with the Codex Alimentarius Code of Principles Concerning Milk and Milk Products.

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods.

8 1 Name of the Food

8 1 1 Only products in conformity with this Standard may be designated process(ed) cheese food.

8 1 2 A word or words denoting the animal, or the case of a mixture of animals from which the milk has been derived, should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission.

8 2 Mandatory Declarations

The following items must be clearly printed in Arabic (and other languages as appropriate) on the label of the product in conformity, as appropriate, with the Codex General Standard for the Labeling of Prepackaged Foods.

8 2 1 Name of the product

8 2 2 Name and address of the manufacturer

8 2 3 Net weight

8 2 4 List of ingredients in descending order of predominance including all direct additives and preservatives

8 2 5 Storage conditions if essential for the safety of the product

8 2 6 Production date and date of durability

8 2 7 Milkfat content as a percent of fat in the dry matter

8 2 8 Country of origin. Products manufactured in Egypt must use the phrase "Made in Egypt".

8 3 Country of Origin

Country of origin is the country in which the cheese product was manufactured

8 4 List of Ingredients

Starter cultures rennet or other safe and suitable ingredients used in the direct manufacture of cheese ingredient not need to be declared in the list of ingredients

8 5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions, and the climatic distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 6 Labeling of Non-retail Containers

[Note Consideration should be given to the approach utilized by the Codex Alimentarius with respect to the labeling of non-retail containers]

9 0 METHODS OF ANALYSIS

[To be specified]

**ANNEX
STANDARD NO 999
PROCESS(ED) CHEESE FOOD**

This Annex is not intended as a standard, guideline recommendation, or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

No specific elements are provided in this draft. Consideration may be given to

- More detailed color, flavor, or texture characteristics of the product
- pH specifications
- Specific transportation or storage requirements

2 0 WEIGHTS AND MEASURES

No specific requirements known to be needed

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

PROPOSED DRAFT STANDARD FOR MILK POWDER(S)¹

STANDARD NO 1648

DATE OF REVISION 27 September, 1997

[Drafting Notes

1 This draft standard is intended as an initial guideline only. Technical experts in milk powder manufacture must revise the standard based on specific knowledge of the product(s).

2 Primary references used for the preparation of this draft are: 1) Egyptian Standard 1648-1988 Milk Powder and, 2) Codex Alimentarius Proposed Draft Revised Standard for Milk and Cream Powders (A-5/A-10) (at Step 6). Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.]

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

This standard applies to packaged milk powder(s) intended for direct human consumption or further processing in conformity with the product definition given in Section 2 of this Standard.

2 0 DESCRIPTION

2 1 Definition

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

Milk Powder(s) are milk products which are obtained by the partial removal of water from milk. The fat and/or protein content of the milk may have been adjusted to comply with the compositional requirements given in Section 3 of this Standard by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ration of the milk being adjusted.

3 0 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3 1 Raw Materials

-Milk

The following milk products are allowed for protein adjustment purposes

-Milk retentate [Milk retentate is the product obtained by concentrating milk protein by ultrafiltration of milk partly skimmed milk or skimmed milk]

- Milk permeate [Milk Permeate is the product obtained by removing milk proteins and milkfat from milk partly skimmed milk or skimmed milk by ultrafiltration]

- Lactose

3 2 Composition

3 1 2 1 Dried whole milk powder

- milkfat minimum 26%
- moisture not to exceed 5%
- milk protein in milk solids-not-fat at least 25%
- lactose not more than 38%

3 1 2 2 Dried partly skimmed milk powder

- milkfat minimum 1.5% but not to exceed 26%
- moisture not to exceed 5%
- milk protein in milk solids-not-fat not less than 25% and not to exceed 36%
- lactose must be within the range 38% - 53%

3 1 2 2 Dried skimmed (nonfat) milk powder

- milkfat not to exceed 1.5%
- moisture not to exceed 5%
- milk protein in milk solids-not-fat at least 36%
- lactose not to exceed 53%

3.2 Related Factors

3.2.1 Phosphatase

All dried milk powders manufactured under this Standard must be phosphatase negative

3.2.2 Product characteristics

All dried milk powders must be readily dispersible in water should be of normal color, odor and flavor

4.0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used

[Note: Codex Draft Proposed Standard for Milk and Cream Powders provides a listing of food additives including stabilizers, firming agents, anticaking agents and antioxidants. Consideration may wish to be made to review the Codex approved additives with respect to currently approved Egyptian additives.]

5.0 CONTAMINANTS

5.1 Pesticides

Pesticide residues for dried milk powders included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5.2 Heavy Metals

Residues of heavy metals should not exceed levels specified by the Egyptian Organization for Standardization

5.3 Mycotoxins

Residues of mycotoxins should not exceed levels specified by the Ministry of Health

5 4 Veterinary Drug Residues

Veterinary drug residues in dried milk powders included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Ministry of Agriculture

5 5 Radionuclides

Testing for radioactivity will be undertaken when the origin of milk used to manufacture products covered under this Standard is from a region in which agricultural products are known to be exposed to excessive levels of radiation or when it is not possible to verify that the origin of milk used to manufacture products covered under this standard is obtained from a region free of excessive radiation. Radionuclide levels must be within the limits adopted by the Codex Alimentarius

6 0 HYGIENE

Milk powders specified in this Standard must

- 6 1** Be manufactured from pasteurized milk or milk that has received a treatment that provides a level of public health protection equivalent to pasteurization
- 6 2** Be manufactured in accordance with the Codex Alimentarius Recommended International Code of Practice- General Provisions of Food Hygiene and other relevant Codex Codes of Practices relevant to these products
- 6 3** When tested by appropriate methods of sampling and examination the product
 - a) Shall be free from microorganisms which may represent a hazard to health
 - b) Shall be free from parasites which may represent a hazard to health, and,
 - c) Shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health
- 6 4** To the extent possible in good manufacturing practice be free from objectionable material (e.g. insect fragments, rodent hair, excreta, foreign objects-rock, glass, metal)

7 0 PACKAGING

7 1 Powdered milk products manufactured or offered for sale under these Standards shall be packaged in containers that will safeguard the hygienic, nutritional, and organoleptic properties of the food

7 2 The containers, including packaging and wrapping material, shall be made from substances that are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

The product name or names used in this Standard shall be used only in accordance with the Codex Alimentarius Code of Principles Concerning Milk and Milk Products

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 The name of the food shall be

- Whole milk powder,
- Partly skimmed milk powder
- Skimmed milk powder

according to the compositional product specifications given in Section 3 2 above

[Note The Codex Proposed Draft Standard for Milk and Cream Powders contain alternate designations for some milk powders that may wish to be considered]

8 1 2 A word or words denoting the animal, or the case of a mixture animals from which the milk has been derived should be inserted immediately before or after the designation of the product. Such declarations are not required if the consumer would not be misled by their omission

8 2 Mandatory Declarations

The following items must be printed clearly in Arabic (and other languages as appropriate) on the label of the product in conformity, as appropriate with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1** Name of the product
- 8 2 2** Name and address of the manufacturer
- 8 2 3** Net weight
- 8 2 4** List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 5** Production date and date of maximum durability
- 8 2 6** Milkfat content as a percent of fat in the dry matter
- 8 2 7** Country of origin Products manufactured in Egypt must use the phrase 'Made in Egypt'

8 3 Country of Origin

Country of origin is the country in which the cheese product was manufactured

8 4 List of Ingredients

Milk products used for protein adjustment purposes do not have to be declared

8 5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions and the climatic distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 6 Labeling of Non-retail Containers

[Note Consideration should be given to the approach utilized by the Codex Alimentarius with respect to the labeling of non-retail containers]

9 0 METHODS OF ANALYSIS

[To be specified]

**ANNEX
STANDARD NO 1648
MILK POWDERS**

This Annex is not intended as a standard, guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

1 1 Solubility

Percentage of solubility should be at least 85% when drum dryers are used and 98.5 percent when spray dryers are used.

1 2 Acidity

Acidity should not exceed 1.2% in dried whole milk powder, 1.4% in partially skimmed milk powder and 1.5% in skimmed milk powder.

Consideration may wish to be given to the following items:

- Labeling information on method of dehydration
- Labeling information on method of rehydration

2 0 WEIGHTS AND MEASURES

No specific requirements known to be needed.

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

PROPOSED DRAFT STANDARD FOR
FROZEN MEAT BURGER¹

STANDARD NO 1688

DATE OF REVISION 30 September, 1997

[Drafting Notes

- 1 This draft standard is intended as an initial guideline only. Technical experts in meat processing must revise the standard based on specific knowledge of the products.
- 2 The primary reference used for the preparation of this draft is 1) Egyptian Standard 1688-1991, Frozen Beef Burger.
- 3 There are no specific Codex standards for this product. Revised Codex standards for other product types were used as a template for formatting and developing this standard.

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

This standard applies to frozen meat burger products.

2 0 DESCRIPTION

2 1 Definition

Frozen meat burger is the product prepared from chopped (minced) fresh or frozen meat from cow, buffalo, goat, sheep or camel, containing the meat of only one of these named animals, to which filling agents and permitted food additives are added, preserved by freezing. Excluded is meat obtained from swine (pork). The product must be free of tissue obtained from head, nose, ear, lips, mucous membrane, reproductive

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington, VA, USA

system parts lungs esophagus intestines bladder skin hide and hair bones and cartilage, and apparent blood vessels

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3 1 Raw Materials

3 1 1 Meat as defined in Section 2 1 above

3 2 Other Permitted Ingredients

3 2 1 Filling agents to include soy flour soy protein concentrate, starch and other permitted filling agents

3 2 2 Salt

3 2 3 Food additives as specified below

3 3 Composition

3 3 1 Fat content is not to exceed 20%

[Note the Technical Advisor recommends a maximum fat content of 30%]

3 3 2 Red meat content of at least 60%

3 4 Related Factors

Meat as defined and used in this standard shall

3 4 1 Be obtained from healthy animals from disease free regions free from infectious or other diseases or otherwise presenting the potential for adverse human health effects as determined by veterinary inspection

3 4 2 Be of normal appearance, flavor and odor

3 4 3 Be slaughtered/manufactured in an establishment licensed by a competent authority Slaughter must be according to Islamic legislation (Halal)

3 4 4 Fully and continuously maintained in a frozen state

4 0 FOOD ADDITIVES

The following additives are permitted for use in frozen meat burger at the levels specified

Phosphates as permitted by Ministry of Health food additive regulations not to exceed 0.5%

Ascorbic acid or its salts not to exceed 500 ppm (singularly or combined)

Mono-sodium glutamate not to exceed 5000 ppm

Sorbic acid or one of its salts not to exceed 500 ppm

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the frozen meat ingredient and other ingredients used to manufacture meat burger products included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metals contaminants in the frozen meat ingredient and other ingredients used to manufacture meat burger product in this standard shall meet the requirements of the Egyptian Organization for Standardization (EOS)

5 3 Veterinary Drug Residues and Hormones

Veterinary drug residues and hormones for the frozen meat ingredient used in this standard must not exceed Maximum Residue Limits specified by the Egyptian Ministry of Agriculture

5 4 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed by recognized international standards setting bodies

6 0 HYGIENE

Meat and other ingredients used in the preparation of frozen meat burger and the frozen meat burger product included in this standard must

- 6 1 Be manufactured in accordance with good manufacturing practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable], the Codex Alimentarius Recommended International Code of Practice- General Provisions of Food Hygiene and other relevant Codex Codes of Practices relevant to these products
- 6 2 When tested by appropriate methods of sampling and examination
- a Be free of microorganisms in amounts that represent a hazard to health
 - b Be free from parasites and diseases that represent a hazard to health
 - c Be free of any substance originating from microorganisms in amounts that represent a hazard to health
- 6 3 To the extent possible in good manufacturing practice be free from objectionable material (e g , insect fragments, rodent hair excreta foreign objects-rock metal glass)

7 0 PACKAGING

- 7 1 Frozen meat burger manufactured or offered for sale under this Standard shall be packaged in containers that will safeguard the hygienic nutritional and organoleptic properties of the food
- 7 2 The containers including packaging and wrapping material, shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

The name of the food is frozen "x" meat burger where "x" is the name of the animal used to manufacture the product (e g , from beef meat)

8 2 Mandatory Declarations

The following items must appear on the label of the product in Arabic (and other languages as appropriate) in conformity with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1 Name of the product
- 8 2 2 Name and address and license (establishment) number of the manufacturer
- 8 2 3 Name and address of the exporter (for imported burger product)
- 8 2 4 Name and address of the importer (for imported burger product)
- 8 2 5 Net weight
- 8 2 6 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 7 Statement "Must be kept frozen"
- 8 2 8 Production date and date of durability
- 8 2 9 Country of origin Products manufactured in Egypt must use the phrase ' Made in Egypt'
- 8 2 10 The expression "Produced according to Islamic Legislation (Halal)"

8 3 Country of Origin

Country of origin is the country in which the meat product was manufactured

8 4 Origin of meat ingredient

On the certificate of wholesomeness accompanying imported product as required by governmental authority, an additional declaration must be made on the origin(s) of the meat used to manufacture the meat burger product

8 5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions, and the climatic, distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 6 Labeling of Non-retail Containers

The name of the product lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information if not provided on the container, must be provided in accompanying shipping documents

9 METHODS OF ANALYSIS

[To be specified]

ANNEX STANDARD NO 1688 [FROZEN MEAT BURGER]

This Annex is not intended as a standard guideline recommendation, or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

The temperature for frozen storage of frozen meat burger products is -18°C

2 0 WEIGHTS AND MEASURES

Drip levels may be indicated if desired

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT GENERAL STANDARD FOR
CANNED TOMATOES¹**

STANDARD NO 132-1990 [Canned Tomato Sections Only]

DATE OF REVISION September 29, 1997

[Drafting Notes

1 This draft standard is intended as an initial guideline only. Technical experts in preserved vegetable technology must revise the standard based on specific knowledge of the product(s).

2 EOS Standard 132-1990 incorporates many preserved tomato products. Since the Codex Alimentarius separates these products into multiple standards, it is recommended that consideration be given to using the Codex model in the revision of this Standard that is the separation of the products in EOS Standard 129-1986 into several standards.

3 While the Egyptian standard is non specific as to the preservation means for whole tomatoes, the common form of preserving tomatoes is by heat treatment in hermetically sealed containers. Additionally, the Egyptian Standard for whole tomatoes appears to relate to the heat processed product packed in hermetically sealed containers. Hence, this example is constructed using such hermetically sealed heat processed products.

4 The Codex standard for canned tomatoes includes multiple styles (whole, whole and pieces, diced, sliced, etc.) while the Egyptian standard is for whole tomatoes only. Since multiple styles of canned tomatoes exist in the common marketplace, this standard is constructed using the Codex approach- multiple styles of canned tomatoes.

5 Primary references used for the preparation of this draft are: 1) Egyptian Standard 132-1990-Preserved Tomato Products and 2) Codex Draft Revised Standard for Canned Tomatoes ALINORM CL 1997/1-PVF Appendix XXXVI. Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.]

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

1 0 SCOPE

This standard applies to tomatoes peeled or unpeeled whole or in pieces packed as appropriate in a packing media and preserved by heat in hermetically sealed containers

2 0 DESCRIPTION

2 1 Definition

Canned tomatoes is the product

- a Prepared from washed ripened tomatoes, conforming to the characteristics of the fruit of *Lycopersicon esulentum* P Mill, of red or reddish varieties (cultivars), which are clean and substantially sound,
- b Packed with or without a suitable liquid packing media (other than added water) and seasoning ingredients appropriate to the product, and
- c Heat processed in an appropriate manner before and/or after being hermetically sealed in containers so as to prevent spoilage The tomatoes shall have the stems and calices removed and shall have been cored, except where the internal core is insignificant as to texture and appearance

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3 1 Raw Material

3 1 1 Tomatoes as described in Section 2 0 and packing medium appropriate to the product

3 1 2 Packing media

Canned tomatoes may be packed in the following packing media

- Juice the unconcentrated undiluted liquid from ripened tomatoes
- Residual material the liquid strained from the residue from preparing tomatoes for preservation
- Puree or pulp tomato puree or pulp (concentrated tomato juice)
- Paste tomato paste (highly concentrated tomato juice)

3 1 3 Other Permitted Ingredients

- spices spice oils
- seasoning,

- natural vegetable products not exceeding in total 10% m/m of the product
- salt
- food additives (including acidifying and firming agents- see Section 4 0)
- sucrose dextrose and dried glucose syrup (when acidifying agents are used)

3 2 Related Factors

Canned tomatoes shall have normal flavor odor, taste and color and shall possess textural characteristics of the product

4 0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the tomato and other ingredients used for the manufacture of canned tomato products included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metals shall not exceed levels specified by the Egyptian Organization for Standardization (EOS)

5 3 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed by recognized international standards setting bodies

6 0 HYGIENE

Canned tomato products must

- 6 1** Be prepared and handled in accordance with good manufacturing

practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable] Codex Alimentarius Recommended International Code of Practice- General Principles of Food Hygiene Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods and any other applicable Codes of Hygienic Practice (specify)

6 2 To the extent possible in good manufacturing practice, be free from objectionable material (e.g. insect fragments, rodent hair, excreta, foreign objects- rock, glass, metal)

6 3 When tested by appropriate methods of samples and examination

- a) Be free from microorganisms in which may represent a hazard to health
- b) Be free from parasites, and,
- c) Not contain any substance originating from microorganisms in amounts which may represent a hazard to health

7 0 PACKAGING

7 1 Canned tomato products manufactured or offered for sale under these Standards shall be packaged in containers that will safeguard the hygienic, nutritional, and organoleptic properties of the food

7 2 The containers including packaging and wrapping material, shall be made from substances that are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 The name of the food shall be "tomatoes". Information on the style of the product and packing media should be given to the extent necessary to inform consumers as to the specific nature of the product

8 2 Mandatory Declarations

The following items must appear in Arabic (and other languages as appropriate) on

the label of the product in conformity, as appropriate with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1 Name of the product
- 8 2 2 Name and address of the manufacturer
- 8 2 3 Net weight
- 8 2 4 Drained weight
- 8 2 5 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 6 Production date and date of durability
- 8 2 7 Country of origin Products manufactured in Egypt must use the phrase "Made in Egypt"

8 3 Country of Origin

Country of origin is the country in which the canned tomato product was manufactured

8 5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions, and the climatic, distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 6 Labeling of Non-retail Containers

The name of the product lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information, if not provided on the container must be provided in accompanying shipping documents

9 0 METHODS OF ANALYSIS

[To be specified]

**ANNEX
STANDARD NO 132-1990 PRESERVED TOMATO PRODUCTS- CANNED
TOMATOES**

This Annex is not intended as a standard guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

Guidelines for the following should appear in this section:

Varietal types
Styles- whole, diced, sliced, wedges, etc. Also seasoned, flavored, stewed, etc.
Packing media
Salt when used as a flavor enhancer
Solids content
Defects and blemishes including residual peel

Reference should be made to the Proposed Draft Revised Codex Standard for Canned Tomatoes for additional information that may be contained in this section.

2 0 WEIGHTS AND MEASURES

Fill of container information including minimum fill, and minimum drain weight should be specified here.

Reference should be made to the Proposed Draft Revised Codex Standard for Canned Tomatoes for additional information that may be contained in this section.

3 0 OTHER LABELING FACTORS

Reference should be made to the Proposed Draft Revised Codex Standard for Canned Tomatoes for information that may be contained in this section.

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT GENERAL STANDARD FOR
TOMATO KETCHUP (CATSUP)¹**

STANDARD NO 132-1990 [Tomato Ketchup Sections Only]

DATE OF REVISION September 29, 1997

[Drafting Notes

1 This draft standard is intended as an initial guideline only. Technical experts in preserved vegetable technology must revise the standard based on specific knowledge of the product(s).

2 EOS Standard 132-1990 incorporates many preserved tomato products. Since the Codex Alimentarius separates these products into multiple standards, it is recommended that consideration be given to using the Codex model in the revision of this Standard, that is, the separation of the products in EOS Standard 129-1986 into several standards.

3 There is no Codex Standard for Ketchup. The Primary references used for the preparation of this draft are: 1) Egyptian Standard 132-1990-Preserved Tomato Products, and 2) Codex Draft Revised Standard for Tomato Concentrates, ALINORM CL 1997/1-PVF Appendix XXXVII. Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.]

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

This standard applies to processed tomato ketchup (catsup) products.

2 0 DESCRIPTION

2 1 Definition

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington, VA, USA.

2 1 1 Tomato Ketchup is the product

- a Prepared by concentrating the liquid obtained from washed ripened tomatoes conforming to the characteristics of the fruit of *Lycopersicon esulentum* P Mill of red or reddish varieties (cultivars) which are clean and substantially sound to which are added one or more characterizing ingredients including spices garlic onion lemon juice vinegar natural flavorants sugars and acidulants The liquid is strained or otherwise prepared to exclude skins seeds and other coarse or hard substances in the finished product
- b Preserved by physical means such as heat pasteurization

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3 1 Raw Material

- Concentrated tomato product as defined in Section 2 0 above

3 2 Other Permitted Ingredients

- Salt
- Sugar or other nutritive carbohydrate sweetener
- Spices, flavorings, onions, or garlic
- Vinegar, lemon juice
- Natural flavorants
- Permitted food additives including acidulants

3 2 Composition

Total solids shall not be less than 25%

3 3 Related Factors

Ketchup shall have normal flavor odor, taste and color and shall possess a consistency characteristic of the product

4 0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the tomato and other ingredients used for the manufacture of ketchup products included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metals shall not exceed levels specified by the Egyptian Organization for Standardization (EOS)

5 3 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed by recognized international standards setting bodies

6 0 HYGIENE

Ketchup must

6 1 Be prepared and handled in accordance with good manufacturing practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable], Codex Alimentarius Recommended International Code of Practice- General Principles of Food Hygiene Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods, and any other applicable Codes of Hygienic Practice (specify)

6 2 To the extent possible in good manufacturing practice, be free from objectionable material (e.g. insect parts, rodent hair/excreta, foreign material- rock, glass, metal)

6 3 When tested by appropriate methods of samples and examination

- a) Be free from microorganisms in which may represent a hazard to health
- b) Be free from parasites and,
- c) Not contain any substance originating from microorganisms in amounts which may represent a hazard to health

7 0 PACKAGING

- 7 1 Ketchup products manufactured or offered for sale under this Standard shall be packaged in containers that will safeguard the hygienic nutritional and organoleptic properties of the food
- 7 2 The containers including packaging and wrapping material shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Ketchup covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

- 8 1 1 The name of the food shall be 'tomato ketchup' or 'tomato catsup'

8 2 Mandatory Declarations

The following items must appear in Arabic (and other languages as appropriate) on the label of the product in conformity, as appropriate with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1 Name of the product
- 8 2 2 Name and address of the manufacturer
- 8 2 3 Net weight
- 8 2 4 Total solids
- 8 2 5 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 6 Production date and date of durability
- 8 2 7 Country of origin Products manufactured in Egypt must use the phrase "Made in Egypt"

8 3 Country of Origin

Country of origin is the country in which the ketchup product was manufactured

8 4 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into

consideration the nature of the product and its manufacturing and storage conditions, and the climatic, distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 5 Labeling of Non-retail Containers

The name of the product lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information, if not provided on the container, must be provided in accompanying shipping documents

9 0 METHODS OF ANALYSIS

[To be specified]

ANNEX
STANDARD NO 132-1990
PRESERVED TOMATO PRODUCTS - KETCHUP

This Annex is not intended as a standard guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

Criteria relating to color, flavor, taste, consistency, sweetness, and defects should appear in this section.

2 0 WEIGHTS AND MEASURES

Fill of container information including minimum fill should be specified here.

3 0 OTHER LABELING FACTORS

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT GENERAL STANDARD FOR
PROCESSED TOMATO CONCENTRATES¹**

STANDARD NO 132-1990 [Concentrated Tomato Sections Only]

DATE OF REVISION September 29, 1997

[Drafting Notes

- 1 This draft standard is intended as an initial guideline only. Technical experts in preserved vegetable technology must revise the standard based on specific knowledge of the product(s).
- 2 EOS Standard 132-1990 incorporates many preserved tomato products. Since the Codex Alimentarius separates these products into multiple standards, it is recommended that consideration be given to using the Codex model in the revision of this Standard that is the separation of the products in EOS Standard 129-1986 into several standards.
- 3 The Egyptian standard for preserved tomato products includes tomato puree, tomato concentrate and tomato paste. There is used within Egypt a specific concentrated tomato product termed "Tomato Salsa" included within the current EOS Standard definition for concentrated tomato products. Maintaining identification of this product is difficult under the current product definitions used by Codex (Codex Draft Revised Standard for Tomato Concentrates, ALINORM CL 1997/1-PVF, Appendix XXXVII). The Technical Committee elected to modify the Codex essential compositional requirements for concentrated tomato products to retain the identity of their national "Tomato Salsa" concentrated tomato product.
- 4 The Codex Standard for Tomato Concentrates additionally, does not contain provisions for a tomato sauce product. The current EOS Standard for Preserved Tomato Products also does not contain provisions for this product. Since this is a widely recognized and internationally traded product, this product has been added to this draft Standard.
- 5 Primary references used for the preparation of this draft are 1) Egyptian Standard 132-1990-Preserved Tomato Products, and 2) Codex Draft Revised Standard for Processed Tomato Concentrates, ALINORM CL 1997/1-PVF, Appendix XXXVII. Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.]

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

This Standard is confined to essential provisions relating to public health food safety and consumer protection The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade The Annex does not however form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex

1 0 SCOPE

This standard applies to processed concentrated tomato products as defined in Section 2 0 The standard does not include the products commonly known as, chili sauce and ketchup (catsup), or similar products which are highly seasoned products of varying concentrations containing characterizing ingredients such as pepper, onions vinegar sugar etc in quantities that materially alter the flavor aroma and taste of the tomato component

2 0 DESCRIPTION

2 1 Definition

2 1 1 Processed tomato concentrate is the product

a Prepared by concentrating the liquid obtained from washed ripened tomatoes, conforming to the characteristics of the fruit of *Lycopersicon esulentum* P Mill of red or reddish varieties (cultivars) which are clean and substantially sound The liquid is strained or otherwise prepared to exclude skins seeds and other coarse or hard substances in the finished product

b Preserved by physical means

2 1 2 Tomato Sauce is tomato concentrate that contains not less than 5% but less than 10% natural tomato solids

[See drafting note 4 above Additionally, there is a need to verify the permissible maximum natural tomato solids for this product type]

2 1 3 Tomato Puree is tomato concentrate that contains not less than 8% but less than 18% of natural tomato solids

[See drafting note 3 above]

2 1 4 Concentrated Tomato Puree is tomato concentrate that contains more

than 18% but less than 24% of natural tomato solids

[See drafting note 3 above]

2 1 5 Tomato Salsa is tomato concentrate that contains not less than 22% but not more than 28% natural tomato solids

[See drafting note 3 above]

2 1 6 Tomato Paste is tomato concentrate that contains 28% or more of natural tomato solids

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3 1 Raw Material

- Concentrated tomato products as defined in Section 2 0 above

3 2 Other Permitted Ingredients

- Salt
- Seasonings (permitted in tomato sauce only)

3 2 Related Factors

Preserved tomatoes shall have normal flavor odor, and color and shall possess a consistency characteristic of the product

4 0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the tomato and other ingredients used for the manufacture of preserved tomato products included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metals shall not exceed limits specified by the Egyptian Organization for Standardization

5 3 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed by recognized international standards setting bodies

6 0 HYGIENE

Preserved tomato products must

6 1 Be prepared and handled in accordance with good manufacturing practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable], Codex Alimentarius Recommended International Code of Practice- General Principles of Food Hygiene Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods and any other applicable Codes of Hygienic Practice (specify)

6 2 To the extent possible in good manufacturing practice be free from objectionable material (e.g. insect parts, rodent hair/excreta, foreign material- rock, glass, metal)

6 3 When tested by appropriate methods of samples and examination

- a) Be free from microorganisms in which may represent a hazard to health
- b) Be free from parasites, and
- c) Not contain any substance originating from microorganisms in amounts which may represent a hazard to health

7 0 PACKAGING

7 1 Preserved tomato concentrate products manufactured or offered for sale under these Standards shall be packaged in containers that will safeguard the hygienic, nutritional, and organoleptic properties of the food

7 2 The containers, including packaging and wrapping material, shall be made from substances that are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged tomato concentrate products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 The name of the food shall be "tomato sauce", "tomato puree", "concentrated tomato puree", "tomato salsa", or "tomato paste" as appropriate. Information on the style of the product (e.g., seasonings used in tomato sauce) shall be given to the extent necessary to inform consumers as to the specific nature of the product.

8 2 Mandatory Declarations

The following items must appear in Arabic (and other languages as appropriate) on the label of the product in conformity, as appropriate, with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1 Name of the product
- 8 2 2 Name and address of the manufacturer
- 8 2 3 Net weight
- 8 2 4 Total natural tomato solids

[Note: the Technical Advisor does not concur that information should be a mandatory labeling item.]

- 8 2 5 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 6 Production date and date of durability
- 8 2 7 Country of origin. Products manufactured in Egypt must use the phrase "Made in Egypt".

8 3 Country of Origin

Country of origin is the country in which the concentrate product was manufactured.

8 4 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into

consideration the nature of the product and its manufacturing and storage conditions and the climatic distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 5 Labeling of Non-retail Containers

The name of the product lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information if not provided on the container must be provided in accompanying shipping documents

9 0 METHODS OF ANALYSIS

[To be specified]

ANNEX
STANDARD NO 132-1990
PRESERVED TOMATO PRODUCTS - PROCESSED TOMATO
CONCENTRATES

This Annex is not intended as a standard guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

Criteria relating to color, flavor, consistency, and defects should appear in this section.

Reference should be made to the Proposed Draft Revised Codex Standard for Processed Tomato Concentrates for additional information that may be contained in this section.

2 0 WEIGHTS AND MEASURES

Fill of container information including minimum fill should be specified here.

Reference should be made to the Proposed Draft Revised Codex Standard for Processed Tomato Concentrates for additional information that may be contained in this section.

3 0 OTHER LABELING FACTORS

Reference should be made to the Proposed Draft Revised Codex Standard for Processed Tomato Concentrates for information that may be contained in this section.

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

PROPOSED DRAFT STANDARD FOR FROZEN MEAT¹

STANDARD NO 1522

DATE OF REVISION 30 September, 1997

[Drafting Notes

- 1 This draft standard is intended as an initial guideline only. Technical experts in meat processing must revise the standard based on specific knowledge of the products.
- 2 The primary reference used for the preparation of this draft is the Egyptian Standard 1522-1991.
- 3 There are no specific Codex standards for this product. Revised Codex standards for other product types were used as a template for formatting and developing this standard.

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

This standard applies to frozen meat obtained from steer, cow, buffalo, sheep, goat and camel animals.

2 0 DESCRIPTION

2 1 Definition

Frozen meat is the carcass meat, with or without bones, and cuts prepared therefrom, obtained from the following animals: steer, cow, buffalo, sheep, goat and camel, preserved by freezing.

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

3 1 Raw Materials

3 1 1 Raw Materials

Only raw materials specified in Section 2 (above) of this Standard are permitted

3 2 Composition

3 2 1 Fat

The normal range of fat content on a percentage basis will be specified for products included in this standard

[Note Before implementation of this provision, normal statistically supportable fat ranges of carcass meat and usual and normal meat cuts prepared therefrom for the animal species covered under this standard will be determined and used as a guideline in determining product acceptance This information will be updated on a periodic basis Appropriate sampling and analytical procedures will be specified for the taking of samples and the determination of fat content

3 3 Related Factors

Meat as defined in this standard shall

3 3 1 Be obtained from healthy animals from disease free areas free from infectious or other diseases or otherwise presenting the potential for adverse human health effects as determined by veterinary inspection

3 3 2 Be of normal appearance, flavor and odor Products should not exhibit excessive drip should have a normal pH and should not present a rancid odor or flavor

3 3 3 Be slaughtered/manufactured in an establishment licensed by a competent government authority Slaughter must be according to Islamic legislation (Halal)

3 3 4 Be continuously maintained in a fully frozen state

4 0 FOOD ADDITIVES

No food additives are permitted in frozen meat

5 0 CONTAMINANTS

5 1 Pesticides and Hazardous Organic Compounds

Residues of pesticide or hazardous organic compounds for frozen meat included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization of Standardization (EOS)

5 2 Heavy Metals

Heavy metals contaminants in frozen meat included in this standard shall meet the requirements of the EOS

5 3 Veterinary Drug Residues and Hormones

Veterinary drug residues and hormones for meat included in this standard must not exceed Maximum Residue Limits specified by the Egyptian Ministry of Agriculture

5 4 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed by recognized international standards setting bodies

6 0 HYGIENE

Frozen meat included in this standard must

6 1 Be manufactured in accordance with good manufacturing practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable], the Codex Alimentarius Recommended International Code of Practice- General Provisions of Food Hygiene and other relevant Codex Codes of Practices relevant to these products

6 2 When tested by appropriate methods of sampling and examination

- a Be free of microorganisms in amounts that represent a hazard to health
- b Be free from parasites and diseases that represent a hazard to health
- c Be free of any substance originating from microorganisms in amounts that represent a hazard to health

6 3 To the extent possible in good manufacturing practice be free from objectionable material

7 0 PACKAGING

7 1 Frozen meat manufactured or offered for sale under this Standard shall be packaged in containers that will safeguard the hygienic nutritional and organoleptic properties of the food

7 2 The containers including packaging and wrapping material shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged products including bulk packages and their subunits, covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

The name of the product shall be frozen meat either with or without bones, designated as to the species of the animal from which it is obtained If the frozen meat product is cut into parts then the common and usual name for the cut or part shall also be used in naming the product

8 2 Mandatory Declarations

The following items must appear on the label of the product in Arabic (or other languages as appropriate) in conformity with the Codex General Standard for the Labeling of Prepackaged Foods

8 2 1 Name of the product

8 2 2 Name and address and license (establishment) number of the slaughterer/manufacturer

8 2 3 Name and address of the exporter (for imported product)

- 8 2 4 Name and address of the importer (for imported product)
- 8 2 5 Net weight
- 8 2 6 Percent fat content
- 8 2 7 Production date and date of durability
- 8 2 8 Country of origin Products manufactured in Egypt must use the phrase 'Made in Egypt
- 8 2 9 The expression "Slaughtered according to Islamic Legislation (Halal)

8 3 Country of Origin

Country of origin is the country in which the meat product was slaughtered/manufactured

8 4 Origin of meat ingredient

On the certificate of wholesomeness accompanying imported product as required by governmental authority, an additional declaration must be made on the origin(s) of the meat used to manufacture the meat burger product

8 5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions and the climatic distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 6 Labeling of Non-retail Containers

The name of the product, lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information if not provided on the container, must be provided in accompanying shipping documents

9 METHODS OF ANALYSIS

[To be specified]

**ANNEX
STANDARD NO 1522
FROZEN MEAT**

This Annex is not intended as a standard guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users; they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

Recommended volatile nitrogen, pH and lipid oxidation levels can be given if desired.

2 0 WEIGHTS AND MEASURES

Drip levels may be indicated if desired.

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT GENERAL STANDARD FOR
DRY PULSES¹**

STANDARD NO 2728-1984

[Drafting Notes

1 This draft standard is intended as an initial guideline only. Technical experts in cereals and grains must revise the standard based on specific knowledge of the product(s)

2 References used in the preparation of this draft working standard are 1) EOS Standard 2728-1994 and 2) Codex Revised Standard for Certain Pulses (at Step 5/8), ALINORM 95/29, Appendix XI. Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.]

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

This standard applies to whole shelled or split pulses defined below which are intended for direct human consumption. The Standard does not apply to the following:

- Pulses intended for non-food industrial purposes
- Pulses intended for animal feeding

2 0 DESCRIPTION

2 1 Definition

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

Pulses are dry seeds of leguminous plants which are distinguished from leguminous oil seeds by their low fat content. The pulses covered by this Standard are the following

- Cow peas (*Vigna unguiculata*)
- Beans (*Phaseolus* spp)
- Chick Peas (*Cicer arietinum*)
- Lupine Seeds (*Lupinus termis*)
- Field beans (split) (*Vicia faba* L.)
- Peas (*Pisum sativum* L.)

3.0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3.1 Raw Material

Dried beans of species designated above

3.2 Composition

3.2.1 Pulses shall have a moisture content not to exceed 14% for whole seeds and 13% for seeds without seed coats

3.3 Related Factors

3.3.1 Pulses covered by this Standard shall be safe and suitable for human consumption

3.3.2 Pulses covered by this Standard shall be free from filth (impurities of animal origin, including dead insects) in amounts which may represent a hazard to human health

3.3.3 Pulses covered by this Standard shall be free from toxic or noxious weeds in amounts which may represent a hazard to human health

3.3.4 Extraneous matter is mineral or organic matter (dust, twigs, seed coats, seeds of other species, dead insects, fragments or remains of insects, and other impurities of animal origin). Pulses shall not have more than 1% extraneous matter of which not more than 0.25% shall be mineral matter and not more than 0.10% shall be dead insects, fragments or remains of dead insects and/or other impurities of animal origin

3 3 5 Pulses shall have normal odors and flavors

4 0 FOOD ADDITIVES

No food additives are permitted in dry pulses

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the pulses specified in this Standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization

5 2 Heavy Metals

Heavy metal levels shall not exceed the levels specified by EOS

5 4 Mycotoxins

Mycotoxin levels shall not exceed the levels specified by the Ministry of Health

5 5 Radionuclides

Testing for radioactivity will be undertaken when the origin of dry pulses is from a region in which agricultural products are known to be exposed to excessive levels of radiation or when it is not possible to verify that the origin of milk used to manufacture products covered under this standard is obtained from a region free of excessive radiation. Radionuclide levels must be within the limits adopted by the Codex Alimentarius

6 0 HYGIENE

Pulses specified in this Standard must

6 1 Be prepared and handled in accordance with MOH good manufacturing practices, the Codex Alimentarius Recommended International Code of Practice- General Principles of Food Hygiene and any other applicable Codes of Hygienic Practice (specify)

6 2 To the extent possible in good manufacturing practice be free from objectionable material

6 3 When tested by appropriate methods of samples and examination

- a) Be free from microorganisms in amounts which may represent a hazard to health
- b) Be free from parasites which may represent a hazard to health and,
- c) Not contain any substance originating from microorganisms in amounts which may represent a hazard to health

7 0 PACKAGING

7 1 Pulses offered for sale under these Standards shall be packaged in containers that will safeguard the hygienic nutritional and organoleptic properties of the food

7 2 The containers including packaging and wrapping material shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged products covered by this Standard shall be labeled in Arabic (and other languages as appropriate) in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 The name of the product shall be the commercial type of pulse

8 2 Mandatory Declarations

The following items must appear in Arabic on the label of the product in conformity, as appropriate with the Codex General Standard for the Labeling of Prepackaged Foods

8 2 1 Name of the product

8 2 2 Name and address of the manufacturer

8 2 3 Net weight

8 2 4 List of ingredients if different from the name of product in descending order of predominance including all direct additives and preservatives

8 2 5 Production date and date of durability

8 2 6 Country of origin Products manufactured in Egypt must use the phrase 'Made in Egypt'

8 3 Country of Origin

Country of origin is the country in which the product was manufactured

8 5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions, and the climatic, distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 6 Labeling of Non-retail Containers

The name of the product lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information, if not provided on the container, must be provided in accompanying shipping documents

9 0 METHODS OF ANALYSIS

[To be specified]

ANNEX
STANDARD NO 2728-1994
DRY PULSES

This Annex is not intended as a standard guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

Quality guidelines for defects, seed discoloration, presentation and storage and handling should be given in this section [Refer to Codex ALINORM 95/29 Appendix XI]

2 0 WEIGHTS AND MEASURES

No items specified

3 0 OTHER LABELING FACTORS

No items specified

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT STANDARD FOR
FIRM/HARD CHEESE¹**

STANDARD NO 1007

DATE OF REVISION 27 September, 1997

[Drafting Notes

- 1 This draft standard is intended as an initial guideline only. Technical experts in cheese manufacture must review and/or revise the standard based on specific knowledge of the products. The Egyptian Standard under study was that for hard cheese (Cheddar, Swiss, Romi, Rass).
- 2 The current Codex Alimentarius model for commodity standards was used in the preparation of the proposed draft standard. The primary references used for the preparation of this draft are: 1) Egyptian Standard 1007-1989 for Hard Cheese, and 2) Codex Alimentarius Proposed Draft Standard for Cheese A-6 (at Step 6).

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

This standard applies to packaged or unpackaged ripened firm/hard cheese intended for direct human consumption or further processing in conformity with the product definition given in Section 2 of this Standard.

2 0 DESCRIPTION

2 1 Product Definition

Firm/hard cheese is the ripened solid product in which the whey protein/casein ratio does not exceed that of milk from the following animal species either singularly or in combination, cow, buffalo, sheep and goat unless otherwise specified, obtained by

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington, VA, USA

- a coagulating the following raw materials milk skimmed milk partly skimmed milk cream, whey cream buttermilk, or any combination of these materials through the action of rennet or other suitable coagulating enzymes and by partially draining the whey resulting from such coagulation and/or
- b processing techniques involving coagulation of milk and/or materials obtained from milk which give an end-product with similar physical chemical and organoleptic characteristics as the product defined under (a)

2 2 Ripened Cheese

Ripened cheese is cheese which is not ready for consumption shortly after manufacture but which must be held for such time, at such temperature, and under such other conditions as will result in the necessary biochemical and physical changes characterizing the cheese in question

3 0 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3 1 Raw Materials

Only raw materials specified in Section 2 (above) of this Standard are permitted

3 2 Other Permitted Ingredients

- Starter cultures of harmless lactic acid and/or flavor producing bacteria and cultures of other harmless microorganisms
- Rennet or other safe and suitable coagulating enzymes [Enzymes from porcine sources are prohibited]
- Permitted food additives (see Section 4 0)
- Permitted flavorants including herbs and spices

3 3 Composition

3 3 1 Fat content

The fat content in dry matter for cheeses covered under this Standard will be as follows

Full cream- not less than 45%

Three quarters cream- not less than 35%
Half cream- not less than 25%

3 3 2 Moisture content

The moisture content of cheeses covered under this Standard will be 38-40% (on an as-is basis)

3 4 Product Organoleptic Characteristics

Cheese products covered under this Standard should be of a color, flavor, taste and texture typical and characteristic for the type of cheese. The products should not present excessive levels of manufacturing defects (e.g., late gas production)

4 0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for cheeses included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metals contaminants in cheeses included in this Standard must not exceed levels established by the Egyptian Organization for Standardization (EOS)

5 3 Veterinary Drug Residues

Veterinary drug residues in firm/hard cheese products included in this Standard must not exceed Maximum Residue Limits specified by the Egyptian Ministry of Agriculture

5 4 Mycotoxins

Residues of mycotoxins should not exceed levels specified by the Ministry of Health

5 5 Radionuclides

Testing for radioactivity will be undertaken when the origin of milk used to manufacture products covered under this Standard is from a region in which agricultural products are known to be exposed to excessive levels of radiation or when it is not possible to verify that the origin of milk used to manufacture products covered under this standard is obtained from a region free of excessive radiation. Radionuclide levels must be within the limits adopted by the Codex Alimentarius.

6 0 HYGIENE

Cheeses specified in this Standard must

6 1 Be manufactured from pasteurized milk or milk that has received a treatment that provides a level of public health protection equivalent to pasteurization. Cheese aged at least 60 days shall meet the requirement of this Section.

6 2 Be manufactured in accordance with the Codex Alimentarius Recommended International Code of Practice- General Provisions of Food Hygiene and other relevant Codex Codes of Practices relevant to these products.

6 3 When tested by appropriate methods of sampling and examination

- a Be free of microorganisms that represent a hazard to health
- b Be free from parasites
- c Be free of any substance originating from microorganisms in amounts that represent a hazard to health

6 4 To the extent possible in good manufacturing practice be free from objectionable material (e.g. insect fragments, rodent hair, excreta, foreign objects- rock, metal, glass)

7 0 PACKAGING

7 1 Cheeses manufactured or offered for sale under this Standard, when packaged, shall be packaged in containers that will safeguard the hygienic, nutritional and organoleptic properties of the food

7 1 1 Packaging shall include, as appropriate approved cheese coatings

7 2 The containers, including packaging and wrapping material, shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

The product name or names used in this Standard shall be used only in accordance with the Codex Alimentarius Code of Principles Concerning Milk and Milk Products

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 Only products in conformity with this Standard may be designated with the name of the specific cheese to which it conforms

8 1 2 A product subject to this Standard that contains flavoring foods spices herbs, permitted flavors (natural, nature identical) may be named for the specific cheese to which it conforms with a clear description of the added characteristics ingredients (or group of ingredients) provided that such ingredients are not intended to take the place of any milk constituent and the cheese remains the essential part of the product Such a description is not required if the consumer would not be misled by its omission

8 1 3 A word or words denoting the animal, or the case of a mixture, animals from which the milk has been derived should be inserted immediately before or after the designation of the product Such declarations are not required if the consumer would not be misled by their omission

8 2 Mandatory Declarations

The following items should be clearly printed in Arabic (and other languages as appropriate) on the label of the product in Arabic in conformity, as appropriate with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1 Name of the product
- 8 2 2 Name and address of the manufacturer
- 8 2 3 Net weight
- 8 2 4 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 5 Storage conditions if required for the safety of the product
- 8 2 6 Production date and date of durability
- 8 2 7 Milkfat content as a percent of fat in the dry matter
- 8 2 8 Country of origin Products manufactured in Egypt must use the phrase "Made in Egypt"

8 3 Country of Origin

Country of origin is the country in which the cheese product was manufactured

8 4 List of Ingredients

Starter cultures rennet or other safe and suitable coagulating enzymes and calcium chloride do not need to be declared in the list of ingredients

8 5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions and the climatic distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 6 Labeling of Non-retail Containers

[Note Consideration should be given to the approach utilized by the Codex Alimentarius with respect to the labeling of non-retail containers]

9 0 METHODS OF ANALYSIS

[To be specified]

**ANNEX
STANDARD NO 1007
FIRM/HARD CHEESE**

This Annex is not intended as a standard, guideline recommendation, or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

No specific elements are provided in this draft. Consideration may be given to

- More detailed make, color, flavor, body and texture and finish and appearance characteristics of the product
- Specific transportation or storage requirements

2 0 WEIGHTS AND MEASURES

No specific requirements known to be needed

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT GENERAL STANDARD FOR
CANNED FRUITS¹**

STANDARD NO 129-1986 (Amended, 1990)[Canned Fruit Sections Only]

[Drafting Notes

1 This draft standard is intended as an initial guideline only. Technical experts in preserved fruit technology must revise the standard based on specific knowledge of the product(s)

2 EOS Standard 129-1986 incorporates many preserved fruit products. Since the Codex Alimentarius separates these products into multiple standards, it is recommended that consideration be given to using the Codex model in the revision of this Standard that is the separation of the products in EOS Standard 129-1986 into several standards

3 There is no Codex general standard for canned fruit. Primary references used for the preparation of this draft are: 1) Egyptian Standard 129-1986, Fruit Preserves, 2) Proposed Revised Draft Canned Fruit Standards presented in ALINORM CX5/5, CL 1997/1-PVC, and, 3) Codex Alimentarius Proposed Draft Revised Standard for Jam (Fruit Preserves) and Jellies CX 5/5, CL 1997/1-PFV, Appendix X. Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.]

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

1 1 This standard applies to whole, sliced, diced, crushed or otherwise prepared fruit, peeled or unpeeled, packed in a sugar, water or other appropriate packing media and preserved by appropriate heat treatment in appropriate containers.

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

2 0 DESCRIPTION

2 1 Definition

Canned fruits are the whole sliced diced crushed or otherwise prepared fruit products

- a Prepared from washed clean sound and wholesome fruit which may be peeled or unpeeled
- b Packed in an appropriate carbohydrate sweetener solutions or in water and seasoning ingredients as appropriate
- c Heat processed in an appropriate manner after being hermetically sealed in containers so as to prevent spoilage

2 2 Other Definitions

- 2 2 1 "Fruit" means all of the recognized fruits and those vegetables commonly termed fruit including but not limited to chestnuts, rhubarb and ginger

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3 1 Raw Materials

Fruit ingredient as defined in Section 2 0

The fruit ingredient shall be substantially sound, wholesome, of suitable ripeness and clean not deprived of any of its main constituents except that it may be sorted peeled, trimmed and otherwise treated to remove stems, toppings tailings cores, pits and objectionable bruises

3 2 Other Permitted Ingredients

3 2 1 Packing media

- a Aqueous solution of one or more permitted carbohydrate sweeteners [Codex normally includes sucrose, dextrose, invert sugar, invert sugar syrup, fructose glucose]
- b Water
- c Fruit juice in which one or more fruit juice(s) from the specified

fruits, which may be strained or filtered, is the sole liquid packing medium

- d Water and fruit juice in which water and one or more fruit juice(s) from the specified fruits, which may be strained or filtered, is the sole liquid packing medium

3 2 2 Seasonings

3 3 Related Factors

Canned fruits shall have normal flavor, odor, taste and color and shall possess textural characteristics characteristic of the product

4 0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the fruit ingredient(s) used for the manufacture of canned fruits included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metal contaminant levels must not exceed those specified by the Egyptian Organization for Standardization (EOS)

5 3 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed by recognized international standards setting bodies

6 0 HYGIENE

Canned fruits must

6 1 Be prepared and handled in accordance with good manufacturing practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable], Codex Alimentarius Recommended International Code of Practice- General Principles of Food Hygiene Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods and any other applicable Codes of Hygienic Practice (specify)

6 2 To the extent possible in good manufacturing practice, be free from objectionable material (e g , insect parts, rodent hair/excreta, foreign objects- rock, glass, metal)

6 3 When tested by appropriate methods of samples and examination

- a) Be free from microorganisms which may represent a hazard to health
- b) Be free from parasites and
- c) Not contain any substance originating from microorganisms in amounts which may represent a hazard to health

7 0 PACKAGING

7 1 Canned fruits manufactured or offered for sale under these Standards shall be packaged in containers that will safeguard the hygienic nutritional and organoleptic properties of the food

7 2 The containers including packaging and wrapping material shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 The name of the food shall be "x" fruit where ' x' is the common name of the fruit Information on the style of the product and

packing media should be given to the extent necessary to inform consumers as to the specific nature of the product

8 2 Mandatory Declarations

The following items must appear in Arabic (and other languages as appropriate) on the label of the product in conformity, as appropriate, with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1 Name of the product
- 8 2 2 Name and address of the manufacturer
- 8 2 3 Net weight
- 8 2 4 Drained weight for products packed in a liquid packing medium
- 8 2 5 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 6 Production date and date of durability
- 8 2 7 Country of origin Products manufactured in Egypt must use the phrase "Made in Egypt"

8 3 Country of Origin

Country of origin is the country in which the canned fruit product was manufactured

8 4 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions, and the climatic, distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 5 Labeling of Non-retail Containers

The name of the product, lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information, if not provided on the container, must be provided in accompanying shipping documents

9 0 METHODS OF ANALYSIS

[To be specified]

ANNEX
STANDARD NO 129-1986
CANNED FRUITS

This Annex is not intended as a standard guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

All guidelines relating to varietal types, styles, packing media type (e.g. heavy syrup, extra heavy syrup, quality grades (e.g., fancy, choice, substandard, pie packs, water packs, etc.) and levels of defects, additional descriptions relating to color, flavor, and texture, descriptions relating to uniformity of size and shape and other quality related factors should be given in this section. Refer to annexes of standards presented in Codex document CL 1997/1-PFV for specific examples.

2 0 WEIGHTS AND MEASURES

All guidelines relating to fill of container and minimum drain weights should be given in this section. Refer to annexes of standards presented in Codex document CL 1997/1-PFV for specific examples.

3 0 OTHER LABELING FACTORS

Information regarding placement of verbiage relating to style and packing medium with the product name and other labeling factors should occur in this section. Refer to annexes of standards presented in Codex document CL 1997/1-PFV for specific examples.

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT STANDARD FOR
JAMS (PRESERVES) AND JELLIES¹**

**STANDARD NO 129-1986 (Amended, 1990) [Jam/Jelly Sections Only]
DATE OF REVISION September, 29, 1997**

[Drafting Notes

- 1 This draft standard is intended as an initial guideline only. Technical experts in preserved fruit technology must revise the standard based on specific knowledge of the product(s).
- 2 EOS Standard 129-1986 incorporates many preserved fruit products. Since the Codex Alimentarius separates these products into multiple standards, it is recommended that consideration be given to using the Codex model in the revision of this Standard that is the separation of the products in EOS Standard 129-1986 into several standards.
- 3 Primary references used for the preparation of this draft are 1) Egyptian Standard 129-1986 Fruit Preserves and, 2) Codex Alimentarius Proposed Draft Revised Standard for Jam (Fruit Preserves) and Jellies, CX 5/5, CL 1997/1-PFV, Appendix X. Judgment has been used in incorporating, not incorporating or modifying elements of both Standards into this working draft.]

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

1 1 This standard applies to a class of fruit spreads commonly known as jams (fruit preserves) and jellies, which may be prepared from single fruits or from two or more fruits.

1 2 The distinguishing characteristics of the product are

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

- a) A substantial amount of fruit ingredient is required in the formulation and
- b) The end product has a relatively high soluble solids content

1 3 The terms “jams” and “preserves” are frequently used interchangeably. Jellies are differentiated from jams in that the fruit ingredient consists of the juice that has been extracted from whole fruits and clarified by filtration or other means.

1 4 This Standard does not apply to

- a) Products prepared with non-carbohydrate sweeteners and which are clearly intended or labeled as intended for diabetic or dietetic use
- b) Products with a low sugar content, or
- c) Products prepared from citrus fruit commonly referred to as marmalade

2 0 DESCRIPTION

2 1 Product Definition

2 1 1 “Jam” or “Preserve” or “Conserve” is the product prepared from a suitable fruit ingredient (see Section 2 2 2 1 below)

- a) which may be whole fruit, pieces of fruit, fruit pulp, or fruit puree and,
- b) with or without fruit juice or concentrated fruit juice as optional ingredient(s) and,
- c) mixed with a carbohydrate sweetener with or without water and
- d) processed to a suitable consistency

2 1 2 “Jelly” is the product prepared from a suitable fruit ingredient (see Section 2 2 2 2 below)

- a) which is practically free from suspended fruit particles and
- b) mixed with a carbohydrate sweetener with or without water and
- c) processed to semi-solid consistency

2 2 Other Definitions

2 2 1 “Fruit” means all of the recognized fruits and those vegetables recognized as suitable in making jams, including but not limited to chestnuts, ginger, melon, rhubarb, and tomato

2 2 2 “Fruit ingredient” means

2 2 2 1 In the case of jams, preserves, or conserves, the product

- a) prepared from fruit which is fresh, frozen, canned concentrated or otherwise processed or preserved,
- b) prepared from fruit which is substantially sound, wholesome of suitable ripeness and clean, not deprived of any of its main constituents except that it is trimmed sorted and otherwise treated to remove objectionable bruises stems, toppings, tailings, cores, pits, and may or may not be peeled In the case of ginger rhubarb, and melon it means respectively the drained edible and cleaned root of ginger (*Zingiber officinale*) preserved in syrup trimmed rhubarb stems, and melons with seeds, stems and rind removed and,
- c) containing all natural soluble solids (extractives) except for those lost during preparation under good manufacturing practices

2 2 2 2 In the case of jelly, the juice or aqueous extract

- a) obtained from fruit which is fresh, frozen, canned concentrated or otherwise processed or preserved and
- c) prepared from fruit which is substantially sound wholesome clean and which is trimmed, sorted and otherwise treated to remove objectionable material, and
- c) prepared by removal of all, or practically all, of the insoluble solids and may be concentrated by removal of water

2 2 3 "Fruit pulp" means the edible portions of the fruit, mashed or cut into pieces, but not reduced to a puree

2 2 4 "Fruit puree" means fruit ingredient finely divided by sieving, screening, or other mechanical means

2 2 5 "Soluble Solids" means percent by weight of soluble solids as determined by refractometric method corrected to 20°C using the International Sucrose Scale but making no correction for insoluble solids or acids

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3 1 Raw Materials

- 3 1 1 Fruit ingredient as defined in Section 2 2 2
- 3 1 2 One or more permitted carbohydrate sweeteners [Codex lists sucrose dextrose, invert sugar, invert sugar syrup, fructose, glucose]

3 2 Other Permitted Ingredients

3 2 1 Herbs spices seasonings

3 2 2 Nuts

3 2 3 Pectin

3 2 4 Gelatin

3 3 Product Specifications

The soluble solids value of the finished product shall not be less than 65%

3 4 Related Factors

Jams and jellies shall have normal flavor odor and color and shall possess textural characteristics characteristic of the product

4 0 FOOD ADDITIVES

Only food additives permitted by the Egyptian Ministry of Health may be used (to include preservatives acidulants colorants and flavorants)

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the fruit ingredient(s) used for the manufacture of jams and jellies included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metal contaminant levels must not exceed those specified by the Egyptian Organization for Standardization

5 3 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed recognized by international standards setting bodies

6 0 HYGIENE

Jams and jellies must

6 1 Be prepared and handled in accordance with good manufacturing practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable], Codex Alimentarius Recommended International Code of Practice- General Principles of Food Hygiene and any other applicable Codes of Hygienic Practice (specify)

6 2 To the extent possible in good manufacturing practice be free from objectionable material (e g , insect parts, rodent hair/excreta foreign objects- rock, glass, metal)

6 3 When tested by appropriate methods of samples and examination

- a) Be free from microorganisms which may represent a hazard to health
- b) Be free from parasites and,
- c) Not contain any substance originating from microorganisms in amounts which may represent a hazard to health

7 0 PACKAGING

7 1 Jams and jellies manufactured or offered for sale under these Standards shall be packaged in containers that will safeguard the hygienic nutritional and organoleptic properties of the food

7 2 The containers including packaging and wrapping material shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 The name of the food shall "jam", jelly, "preserve", or "conserve" as appropriate, and, as appropriate qualified by the name(s) of the

fruit(s)

8 2 Mandatory Declarations

The following items must appear in Arabic (and other appropriate languages as appropriate) on the label of the product in conformity as appropriate with the Codex General Standard for the Labeling of Prepackaged Foods

- 8 2 1 Name of the product
- 8 2 2 Name and address of the manufacturer
- 8 2 3 Net weight
- 8 2 4 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8 2 5 Production date and date of durability
- 8 2 6 Country of origin Products manufactured in Egypt must use the phrase "Made in Egypt"

8 3 Country of Origin

Country of origin is the country in which the jam or jelly product was manufactured

8 4 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions and the climatic distribution and retail sale characteristics of Egypt]

Note information in brackets ([]) should be further discussed

8 5 Labeling of Non-retail Containers

The name of the product lot identification and the name and address of the manufacturer or packer must appear on the container Other required labeling information if not provided on the container must be provided in accompanying shipping documents

9 0 METHODS OF ANALYSIS

[To be specified]

**ANNEX
STANDARD NO 129-1986
JAMS AND JELLIES**

This Annex is not intended as a standard, guideline recommendation, or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

1 1 Formulation

Consideration should be given to including the Codex provisions in the Annex of Codex document CL1997/1-PFV, Appendix X relating to

- Specifications for fruit content
- Mixtures of fruit

1 2 Other Quality Factors

Consideration should be given to including the Codex provisions in the Annex of Codex document CL1997/1-PFV, Appendix X, relating to

- Viscosity and jelly transparency
- Allowances for defects (harmless extraneous material pits, pit fragments)
- Damaged (blemished, discolored, bruised, etc) fruit
- Mineral impurities

2 0 WEIGHTS AND MEASURES

Consideration should be given to including the Codex provisions in the Annex of Codex document CL1997/1-PFV, Appendix X, relating to

- Fill of container

3 0 OTHER LABELING FACTORS

Consideration should be given to including to the Codex provisions in the Annex of Codex document CL1997/1-PFV, Appendix X, relating to

- Descriptive product names and other product nomenclature items
- Clarification of the use of ascorbic acid

WORKING DRAFT ONLY

EGYPTIAN ORGANIZATION FOR STANDARDIZATION

**PROPOSED DRAFT GENERAL STANDARD FOR
FRUIT JUICES PRESERVED EXCLUSIVELY BY
PHYSICAL MEANS¹**

STANDARD NO 129-1986 (Amended, 1990)[Fruit Juice Sections Only]

[Drafting Notes

- 1 **IMPORTANT NOTE** A large number of fruit juice products exist that are sold in high volume and traded internationally. These include single strength fruit juice (made from the juice and/or reconstituted concentrated juice of a single fruit type), single strength fruit juice made from a blend of juices and/or reconstituted concentrated fruit juices, and fruit juice beverages (either single fruit and/or blends) with varying levels of fruit juice amounts (e.g., fruit juice drinks, fruit cocktail drinks, etc.) made from fruit juice and/or reconstituted concentrated fruit juice. Single strength means juice with a brix value equal to that of the natural fruit juice.

This working draft standard should be considered only as a model by which standards for fruit juices should be constructed. This working draft only involves one single juice type, single strength fruit juice obtained from one fruit type and made with or without reconstituted fruit juice. This working draft must not be used as the only standard for fruit juice products. It will be necessary to enlarge this standard to reflect actual commercial practice in fruit juice production- to include the multiple types of juice products identified in the above paragraph.

- 2 This draft standard is intended as an initial guideline only. Technical experts in fruit juice technology must revise the standard based on specific knowledge of the product(s).
- 3 EOS Standard 129-1986 incorporates many preserved fruit products. Since the Codex Alimentarius separates these products into multiple standards, it is recommended that consideration be given to using the Codex model in the revision of this Standard: that is, the separation of the products in EOS Standard 129-1986 into several standards.
- 4 Primary references used for the preparation of this draft are: 1) Egyptian Standard 129-1986 Fruit Preserves and 2) Codex Alimentarius General Standard for Fruit Juices Preserved Exclusively by Physical Means Not Covered by Individual Standards Codex Standard 164-1989. Judgment has been used in incorporating, not incorporating or

¹Prepared by the Egyptian Organization for Standardization in Coordination with the Development Economic Policy Reform and Analysis Project (DEPRA) Nathan Associates Inc. Arlington VA USA

modifying elements of both Standards into this working draft

5 The Codex Alimentarius General Standard for Fruit Juices was published in 1989. It has not been updated into the format currently being used for revised standards. Currently there are no known plans for Codex to revise this standard. This draft is prepared however based on the revised format.

This Standard is confined to essential provisions relating to public health, food safety and consumer protection. The Annex to this Standard contains voluntary quality and compositional provisions to be used by buyers and sellers as the basis of sales or purchase agreements to facilitate trade. The Annex does not, however, form part of the Standard, and acceptance of the Standard by the Egyptian Organization for Standardization or other Egyptian Governmental Bodies does not imply acceptance of the Annex.

1 0 SCOPE

1 1 This standard applies to fruit juices made from fruit of a single species as defined in Section 2 0 for which an individual specie fruit juice standard does not exist.

1 2 The standard does not apply to

- a Fruit juices prepared from a single specie for which there is a specific standard
- b Fruit juices prepared from a blend of individual fruit species
- c Fruit drinks or other fruit juice products in which the fruit juice content is less than specified by this standard

2 0 DESCRIPTION

2 1 Definition

Fruit juice is the unfermented but fermentable juice (pulpy, turbid or clear) intended for direct consumption obtained by a mechanical means from sound ripe fruit or the flesh thereof of a single fruit specie, and preserved exclusively by physical means. The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.

2 2 Other Definitions

2 2 1 Concentrated Fruit Juice

Concentrated fruit juice in the unfermentable product, which is capable of fermentation after reconstitution, obtained from the juice of sound, ripe fruits, from which the water has been removed to the extent that the product has a soluble solids content of not less than double the content of the original juice intended for direct consumption. The product may be preserved exclusively by physical means and may be clear or turbid. The addition of sugars or acids is permitted and must be declared on the product label.

3 0 ESSENTIAL COMPOSITION AND RELATED FACTORS

3 1 Raw Material

- 3 1 1 Fruit juice as defined in Section 2 0
- 3 1 2 Concentrated Fruit Juice as defined in Section 2 2 1
- 3 1 3 Water

3 2 Composition

3 2 1 Soluble Solids

The soluble solids content of the fruit juice ingredient shall not be less than a value which corresponds to the soluble solids content of the ripe fruit as determined by an appropriate standard methods, uncorrected for acidity and read as °Brix on the International Sucrose Scales

3 2 2 Sugars

One or more sugars permitted by the Egyptian Organization for Standardization (EOS) may be added to obtain the correct sugar/acid balance

3 2 3 Ethanol content

The ethanol content shall not exceed 5 g/kg

3 2 4 Use of concentrates

The addition of concentrate to juice is permitted. Only concentrates obtained from the same type of fruit may be used

3 3 Related Factors

3 3 1 The fruit juice product shall be of normal color aroma taste and flavor for the specific fruit type used in its manufacture Natural volatile components may be restored to any juice obtained from the same type of fruit from which the natural volatile juice components were removed

3 3 2 If preservation is by refrigeration or freezing, the product shall be kept continuously and fully refrigerated or frozen as appropriate for the product

4 0 FOOD ADDITIVES

Only food additives permitted by the permitted by the Egyptian Ministry of Health may be used

5 0 CONTAMINANTS

5 1 Pesticides

Pesticide residues for the fruit ingredient(s) used for the manufacture fruit juices included in this standard must not exceed Maximum Residue Levels specified by the Egyptian Organization for Standardization (EOS)

5 2 Heavy Metals

Heavy metal contaminant levels must not exceed those specified by the Egyptian Organization for Standardization (EOS)

5 3 Radionuclides

The level of radioactivity for products included within this Standard shall be within limits proscribed by recognized international standards setting bodies

6 0 HYGIENE

Fruit juices produced under this standard must

6 1 Be prepared and handled in accordance with good manufacturing practices [specify Egyptian EOS and MOH regulations including microbiological criteria if applicable], Codex Alimentarius Recommended

International Code of Practice- General Principles of Food Hygiene and any other applicable Codes of Hygienic Practice (specify)

6 2 To the extent possible in good manufacturing practice, be free from objectionable material (e g , insect parts, rodent hair/excreta, foreign objects- rock, glass, metal)

6 3 When tested by appropriate methods of samples and examination

- a) Be free from microorganisms in which may represent a hazard to health
- b) Be free from parasites, and
- c) Not contain any substance originating from microorganisms in amounts which may represent a hazard to health

7 0 PACKAGING

7 1 Fruit juices manufactured or offered for sale under this Standard shall be packaged in containers that will safeguard the hygienic, nutritional and organoleptic properties of the food

7 2 The containers, including packaging and wrapping material, shall be made from substances that are safe and suitable for their intended use They shall not impart any toxic substance or undesirable odor or flavor to the product

8 0 LABELING

Prepackaged products covered by this Standard shall be labeled in accordance with the Codex General Standard for the Labeling of Prepackaged Foods

8 1 Name of the Food

8 1 1 The name of the food shall be "x" juice or pulpy "x" juice where "x" is the common name of the fruit

8 1 2 If the quantity of added sugar or sugars exceeds 15 gr /kg the words "x added" shall plainly and conspicuously accompany the name of the product where "x" represents the name or names of the sugar or sugars added

8 1 3 In the case of fruit juice made from concentrate, the fact of reconstitution shall be declared as follows "x juice made from concentrate" or "x juice made from concentrated "x" juice" where

'x' represents the name of the fruit from which the juice has been obtained. The information shall be given in close proximity to the name of the food or in another prominent position on the label.

8.2 Mandatory Declarations

The following items must appear in Arabic (and other languages as appropriate) on the label of the product in conformity as appropriate with the Codex General Standard for the Labeling of Prepackaged Foods:

- 8.2.1 Name of the product
- 8.2.2 Name and address of the manufacturer
- 8.2.3 Net weight or volume
- 8.2.4 List of ingredients in descending order of predominance including all direct additives and preservatives
- 8.2.5 Production date and date of durability
- 8.2.6 Country of origin. Products manufactured in Egypt must use the phrase 'Made in Egypt'.

8.3 Country of Origin

Country of origin is the country in which the juice product was manufactured.

8.5 Date Marking (Date of Durability)

[The date of durability shall be determined by the manufacturer taking into consideration the nature of the product and its manufacturing and storage conditions and the climatic distribution and retail sale characteristics of Egypt.]

Note: information in brackets ([]) should be further discussed.

8.6 Labeling of Non-retail Containers

The name of the product, lot identification and the name and address of the manufacturer or packer must appear on the container. Other required labeling information, if not provided on the container, must be provided in accompanying shipping documents.

9.0 METHODS OF ANALYSIS

[To be specified.]

**ANNEX
STANDARD NO 129-1986
FRUIT JUICES PRESERVED EXCLUSIVELY BY PHYSICAL MEANS**

This Annex is not intended as a standard guideline recommendation or technical regulation within the meaning of the Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. Provisions provided within this Annex are not considered as essential for public health, food safety or consumer protection. These provisions are of a voluntary advisory nature intended to assist users, they reflect quality factors and criteria that may be used by commerce to define or describe the quality of the product and which may form part of contracts between buyers and sellers. Individual merchandisers should independently determine their product quality needs. Provisions of this annex do not constitute regulatory provisions of the Egyptian Organization for Standardization or any other Egyptian Governmental Body.

1 0 OTHER COMPOSITION OR QUALITY FACTORS

1 1 Formulation

1 2 Other Quality Factors

2 0 WEIGHTS AND MEASURES

Fill of container information should be given here

3 0 OTHER LABELING FACTORS

APPENDIX 2

FOS REVISED MANUFACTURED-DURABLE GOODS STANDARDS
AND STANDARD OUTLINES

ES 262-1998

First Edition 1981
Second Edition 1988
Third Edition 1998

Egyptian Standard
For
HOT ROLLED STEEL BARS FOR CONCRETE
REINFORCEMENT

General Requirements and Methods of Test

Issued by the
Ministry of Industry
Egyptian Organization for Standardization and Quality Control

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Technical Terms

International References

National Technical Committee participants

Appendix B

The Egyptian Organization for Standardization and Quality control

The Egyptian Standard for Reinforcement Bars

Section 1

Introduction

This standard replaces all previous versions of Egyptian Standard No 262 The standard was prepared by the National Technical Committee for Ferro Products as authorized by the Egyptian Organization for Standardization EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment Within this framework EOS develops, accepts or adopts internationally recognized standards

1 1 Scope

This standard is concerned with steel bars of smooth surfaces or ribs, used in concrete reinforcement They are made of hot rolled steel, produced in open hearth furnaces electric furnaces or oxygenic transformers

1 2 Definitions

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - Test Methods and Requirements

Appendix A

The National Technical Committee

Ferros Products

Chairperson Prof Dr Eng Lotfie Abdel Latif- Helwan University

Eng Reda Swelam-Nasr Forging Company

Eng Sala Hazaa-Egyptian Copper Works

Eng Ahmed El Maghazy-Company , Design for quality Improvement

Eng Salah El Din M Abdel Baky-El Nasr Steel Pipes and Fittings Co

Eng Atef Messak Gundy-Building Research Center

Eng Mohammed Abdel Aziz-El Nasr Castings Co

Eng Alaf Kandil-EOS

Technical Terms

Stress
Yield Stress
Proof Stress
Elongation
Open Hearth Furnaces
Single Cold Bending
Allowances
Equivalent Nominal Diameter
Strain
Inspection
Rejection
Producer Certificate
Gauge Length
Acceptance
Nominal Diameter
Rolled
Heat Treatment
Cold Rolled
Tensile Strength
Deformed or Ribs
Longitudinal Ribs
Transverse Ribs

International References

German Standard DIK 488
British Standard BS 4449
USA Standard ASTM AG 615/1980
Japanese Standard JIS 3112

Appendix B

The Egyptian Organization for Standardization and Quality Control

ES 186-1998

**First Edition 1978
Second Edition 98**

Egyptian Standard
For
CAST IRON PIPES AND FITTINGS FOR SANITARY
PURPOSES

General Requirements and Methods of Test

Issued by the
Ministry of Industry
Egyptian Organization for Standardization and Quality Control

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2 3 2	<i>Permissible dimensions and tolerances of pipes and fittings</i>	

Section 3 - Functional Characteristics

3 1	<i>General Conditions For Pipes and Fittings</i>	
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Section 4 - Test Methods and Requirements

4 1	<i>Methods of Inspection and Testing</i>	
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Section 5 -Labeling and Marking

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Section 6 -Certification of Conformance

Appendix A

Technical Terms

International References

National Technical Committee participants

Appendix B

The Egyptian Organization for Standardization and Quality control

The Egyptian Standard for Cast Iron Pipes

Section 1

Introduction

This standard replaces all previous versions of Egyptian Standard No 186 The standard was prepared by the National Technical Committee for Ferro Products as authorized by the Egyptian Organization for Standardization EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment Within this framework, EOS develops, accepts or adopts internationally recognized standards

1.1 Scope

These specifications are concerned with the pipes and fittings made from cast iron, and used in the building to get rid of sewage, aeration and discharge of rain water It does not include specifications for pipes and fittings installed under ground

1.2 Definitions

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - Test Methods and Requirements

Appendix A

The National Technical Committee

Ferros Products

Chairperson Prof Dr Eng Lotfie Abdel Latif- Helwan University

Eng Reda Swelam-Nasr Forging Company

Eng Sala Hazaa-Egyptian Copper Works

Eng Ahmed El Maghazy-Company , Design for quality Improvement

Eng Salah El Din M Abdel Baky-El Nasr Steel Pipes and Fittings Co

Eng Atef Messak Gundy-Building Research Center

Eng Mohammed Abdel Aziz-El Nasr Castings Co

Eng Alaf Kandil-EOS

Technical Terms

Spigot

Socket

Connecting pipe

Fittings

Ventilating pipes

International References

ES 416-1973 Cast iron spigot and socket soil, waste and ventilating pipes and fittings

IS 3989-1970 Specification for centrifugal cast (spun) iron spigot and socket soil, waste and ventilating pipes, fittings and accessories

ISO R 531-1966 and addendum I cast iron sanitary pipe fittings for wastewater and ventilation

Appendix B

The Egyptian Organization for Standardization and Quality Control

ES 21-1997

*First Edition 1959
Second Edition 1989
Third Edition 1997*

***Egyptian Standard
For
Lead Acid Starter Batteries***
General Requirements and Methods of Test

*Issued by the
Ministry of Industry
Egyptian Organization for Standardization and Quality Control*

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Appendix A

Technical Terms

International References

National Technical Committee participants

Appendix B

The Egyptian Organization for Standardization and Quality control

The Egyptian Standard for Lead Acid Batteries

Section 1

1 1 Introduction

This standard replaces all previous versions of Egyptian Standard No 21. The standard was prepared by the National Technical Committee for Means of Transport as authorized by the Egyptian Organization for Standardization. EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment. Within this framework, EOS develops, accepts or adopts internationally recognized standards.

1 2 Scope

This standard is applicable to lead acid batteries with a nominal voltage of 6V and 12V, used primarily as a power source for starting of internal combustion engines, lighting and also for auxiliary equipment of internal combustion engine vehicles. These batteries are commonly called "starter batteries". This standard is not applicable to batteries for other purposes such as the starter of railcar international combustion engines.

1 3 Definitions

1 4 Classifications of Batteries

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - General Test Conditions

Section 5 - Test Methods and Requirements

Appendix A
The National Technical Committee

Means of Transport

Chairperson *Dr. I aeka Khatar Electronics Research Institute*
Eng. Hoda Ahmed Egyptian Plastic and Electrical Company
Eng. Mohamed Mongy General Import / Export Control Organization
Ch. Ibrahim Selmy General Company for Batteries
Ch. Abd El Rehim Chloride Company
Eng. Samir El Alily Chloride Company
Dr. Eng. Ahmed Abd El Kawy, Khaha Company
Eng. Magdy Lotfy Industrial Control Authority
Eng. Fadia Abdel Raouf EOS
Dr. Mohamed Abd El Gelil Chloride Company

Technical Terms

Charge retention
Tightness
Heat resistance for battery container
Lids of the battery
Bucking
Starting
Lead acid battery
Cranking
discharge

International References

IEC 95-1 including amendments 1 2
British Standard 3911-1965
German Standard D I N 43539/1983
Indian Standard IS 8320/1976

Appendix B

The Egyptian Organization for Standardization and Quality Control

ES 1187-1998

First Edition 1973

Second Edition 1998

Egyptian Standard
For
General Conditions for Transportation Trailers

General Requirements and Methods of Test

Issued by the
Ministry of Industry
Egyptian Organization for Standardization and Quality Control

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2 3 1	<i>Measurements and Dimensions</i>	
2 3 2	<i>Size, height width length</i>	
2 4	<i>Draw Bar and Draw Ring</i>	
2 4 1	<i>Safety Chains</i>	
2 5	<i>Identification and Labeling</i>	
Section 3 - Functional Characteristics		
3 1	<i>Conditions of Operation Safety</i>	
3 1 1	<i>Safety Chains</i>	
3 2	<i>Loads and Weights</i>	
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3 4	<i>Brake System</i>	
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The Egyptian Standard for Trailers

Section 1

1 1 Introduction

This standard replaces all previous versions of Egyptian Standard No 1187 The standard was prepared by the National Technical Committee for Means of Transport as authorized by the Egyptian Organization for Standardization EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment Within this framework, EOS develops, accepts or adopts internationally recognized standards

1 2 Scope

This standard is applicable to trailers designed for various transporting purposes and that requires a suitable vehicle having means of motorized power to tow the trailer The standard provides for the design, manufacture and testing of trailers, which permit safe operation and performance and that will minimize exposure to inadvertent disconnection of the trailers while being towed

1 3 Definitions

1 4 Classifications of Trailers

Trailers are wheeled vehicles with no self-power, they are towed by other vehicles having motorized power Trailers are divided as per purpose of their intended use

1 3 1 Full Trailers

1 3 2 Semi-Trailers

1 3 3 Agricultural Trailers (semi and full)

1 3 4 Tanker Trailers (semi and full)

1 3 5 Personnel Trailers (semi and full)

1 3 6 Special Trailers (semi and full)

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - Test Methods and Requirements

Appendix A

The National Technical Committee

Means of Transport

Chairperson *Prof Dr Moustafa Chaaban Faculty of Engineering, Ain Shams Univ*
Professor Abdel Megid Zidan Military Technology College
Eng Mohamed El-Nomrossi Consultant
Eng Mohamed Gamal Hussien Helwan Engineering Industries
Eng Yousry El-Hossein Import/Export Control Organization
Eng Ezz Eldin Abdel Rhman Ahmed Nasr Automotive Manufacturing Co
Eng Mohamed Ibrahim Aly General Nile Auto Manufacturing & Repair
Eng Gamal Eldin Elbassiouni Helwan Engineering Industries
Eng Adel Soadallah Bakhet Industrial Control Department
Eng Afaf O Abdauah EOS

Technical Terms

Acceleration
Caster
Camber
Curb Weight
Deceleration
Draw Bar Reach
Fifth Wheel
Full Trailer
Gross Weight
King Pin
Licenses Plate
Loading Height
Parking Brakes
Pay Load
Reflectors
Safety Chains

International References

Society of Automotive Engineers - USA
General Conditions Regulation for Vehicles in California USA
DIN Standards Germany
AFNOR Standards, France

Appendix B

The Egyptian Organization for Standardization and Quality Control

ES 372-1998

<i>First Edition</i>	<i>1969</i>
<i>Second Edition</i>	<i>1996</i>
<i>Third Edition</i>	<i>1998</i>

***Egyptian Standard
For
Gas Water Heaters***

General Requirements and Methods of Test

*Issued by the
Ministry of Industry
Egyptian Organization for Standardization and Quality Control*

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1 4	<i>Classification of Gas water heaters</i>

Section 2 - General Requirements

2 1	<i>Identification and Labeling</i>
2 2	<i>New Materials</i>
2 3	<i>Gas Water Heaters Design & Manufacturing Considerations</i>
2 4	<i>Measurements and Dimensions</i>
2 5	<i>Designation and Nomenclature</i>

Section 3 – Conditions of Operation Safety

3 1	<i>Conditions of Operation Safety</i>
3 2	<i>Leakage of gas</i>
3 3	<i>Gas consumption rate</i>
3 4	<i>Ignition</i>
3 5	<i>Temperature of exposed parts</i>

Section 4 - Test Methods and Requirements

4 1	<i>Test Instruments</i>
4 2	<i>Test Methods</i>
4 3	<i>Test Requirements</i>

Appendix A

Technical Terms

International References

National Technical Committee participants

Appendix B

The Egyptian Organization for Standardization and Quality control

The Egyptian Standard for Gas Water Heaters

Section 1

1.1 Introduction

This standard replaces all previous versions of Egyptian Standard No 372. The standard was prepared by the National Technical Committee for Home Appliances as authorized by the Egyptian Organization for Standardization. EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment. Within this framework, EOS develops, accepts or adopts internationally recognized standards.

1.2 Scope

This standard is applicable to gas water heaters by burning liquefied petroleum gases with water pressure of 30cm or with natural gas with water pressure of 20cm. This standard specifies the minimum level of industry performance, efficiency and safety conditions for water heaters that use cold water from feeding pipes. This standard does not cover water heaters that are operated by electricity.

1.3 Definitions

1.4 Classifications of Gas Water Heaters

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - Test Methods and Requirements

Appendix A
The National Technical Committee
Home Appliances

Chairperson *Prof Dr Mostafa A Chaaban Ein Shams University*
Prof Dr Lofty A Abd El-Latif, Helwan University
Eng Khary Roqf Hassan Super Gas Company
Eng A Bdel Hamid Saved Ahmed Hassan Alex Metal Products Co
Eng Hamed Ibrahim El- Mogazy R&D Sector F 360
Eng Yessre Mohamed Morshed, Silver Company
Eng Ezzeldin A Sorou R&D Manager, GMC
Eng Nafissa A Bidars EOS

Technical Terms

Water Heater
Jet
Secondary air
Burner plug valve
Butane gas
By-pass jet
Silver solder
Primary air regulator
Enamel

International References

British Standard BS 586 – Parts 1&2
Egyptian Standard 164
American National Standards Institute Z21 101a – 1994

Appendix B

The Egyptian Organization for Standardization and Quality Control

ES 164-1997

<i>First Edition</i>	<i>1969</i>
<i>Second Edition</i>	<i>1972</i>
<i>Third Edition</i>	<i>1988</i>
<i>Forth Edition</i>	<i>1997</i>

***Egyptian Standard
For
Household Gas Cooking Appliances***

General Requirements and Methods of Test

*Issued by the
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Egyptian Organization for Standardization and Quality Control*

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Section 2 - General Requirements

2 1	<i>Identification and Labeling</i>
2 2	<i>New Materials</i>
2 3	<i>Gas Cooking Appliance Design & Manufacturing Considerations</i>
2 4	<i>Measurements and Dimensions</i>
2 5	<i>Designation and Nomenclature</i>

Section 3 – Conditions of Operation Safety

3 1	<i>Conditions of Operation Safety</i>	
3 2	<i>Leakage of gas</i>	
3 3	<i>Gas consumption rate</i>	
3 4	<i>Stability of flame</i>	1
3 5	<i>Temperature of outer surface</i>	

Section 4 - Test Methods and Requirements

4 1	<i>Test Instruments</i>
4 2	<i>Test Methods</i>
4 3	<i>Test Requirements</i>

Appendix A

Technical Terms

International References

National Technical Committee participants

Appendix B

The Egyptian Organization for Standardization and Quality control

The Egyptian Standard for Gas Cooking Appliances

Section 1

1 1 Introduction

This standard replaces all previous versions of Egyptian Standard No 164 The standard was prepared by the National Technical Committee for Home Appliances as authorized by the Egyptian Organization for Standardization EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment Within this framework, EOS develops, accepts or adopts internationally recognized standards

1 2 Scope

This standard is applicable Gas cooking appliances by burning liquefied petroleum gases with water pressure of 30cm or with natural gas with water pressure of 20cm This standard specifies the minimum level of industry performance, efficiency and safety of cooking appliances The standards covers flat or those equipped with an oven or grill or both This standard does not cover cooking appliances operated by electricity

1 3 Definitions

1 4 Classifications of Gas Cooking Appliances

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - Test Methods and Requirements

Appendix A
The National Technical Committee
Home Appliances

Chairperson *Prof Dr Mostafa A Chaaban Ein Shams University*
Prof Dr Lofty A Abd El-Latif Helwan University
Eng Khary Roqf Hassan Super Gas Company
Eng A Bdel Hamid Saved Ahmed Hassan Alex Metal Products Co
Eng Hamed Ibrahim El- Mogazy, R&D Sector F 360
Eng Yessre Mohamed Morshed Silver Company
Eng Ezzeldin A Soroui R&D Manager, GMC
Eng Nafissa A Bidars, EOS

Technical Terms

Flat appliance
Cooking appliance
Season cracking test
Simmering test
Bubble test
Durability test
Thermocouple
Net calorific valve
Automatic heat regulator
Taper plug
Burner heads
Accessibility
Grill
Taper plug valve
Butane gas
By-pass jet
Silver solder
Bubble indicator
Burner
Primary air regulator
Enamel

International References

British Standard BS 586/80

Appendix B

The Egyptian Organization for Standardization and Quality Control

ES 734-1998

First Edition 1978

Second Edition 1992

Third Edition 1998

Egyptian Standard
For
PORTABLE DRY CHEMICAL POWDER FIRE EXTINGUISHERS
General Requirements and Methods of Test

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<i>2 2</i>	<i>Handle</i>	
<i>2 4</i>	<i>Filling Opening and Cover</i>	
<i>2 5</i>	<i>Safety Valve</i>	
<i>2 6</i>	<i>Operations Pressure Indicator</i>	
<i>2 7</i>	<i>Powder Outlet</i>	
<i>2 8</i>	<i>Powder Riser Tube</i>	
<i>2 9</i>	<i>Discharge Control Valve Control Ejector</i>	
<i>2 10</i>	<i>Hose and Ejector</i>	
<i>2 11</i>	<i>Body Bottom</i>	
Section 2 - General Requirements		
<i>2 1</i>	<i>Chemical Composition</i>	
<i>2 2</i>	<i>Mechanical Properties</i>	
<i>2 3</i>	<i>Measurements Weights and Permitted Allowances</i>	
<i>2 4</i>	<i>Actual Area Of Transverse Section</i>	
<i>2 5</i>	<i>Methods of Manufacture</i>	
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<i>3 1</i>	<i>Checking and Discharging the Internal Pressure</i>	
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<i>3 3</i>	<i>Head Combination</i>	
<i>3 4</i>	<i>Maintenance Refilling and Validity</i>	
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<i>4 2</i>	<i>Methods of Undergoing Tests</i>	
<i>4 3</i>	<i>External Checking</i>	
<i>4 4</i>	<i>Performance Test</i>	
<i>4 5</i>	<i>Leakage Test</i>	
<i>4 6</i>	<i>Aging Resistance Test</i>	
<i>4 7</i>	<i>Humidity and Rust Resistance Test</i>	
<i>4 8</i>	<i>Body Suitability and Safety Test</i>	
<i>4 9</i>	<i>Vibration Resistance Test</i>	
<i>4 10</i>	<i>Extinguishing Capability Test</i>	
<i>4 11</i>	<i>Electrical Fires Test</i>	
<i>4 12</i>	<i>Test Samples</i>	
<i>4 13</i>	<i>Test Reports</i>	

Section 5 -Labeling and Marking

- 5 1 *Identification Marks*
- 5 2 *Data Shown on Extinguisher*

Section 6 -Certification of Conformance

Appendix A

Technical Terms

International References

National Technical Committee participants

Appendix B

The Egyptian Organization for Standardization and Quality control

The Egyptian Standard for Portable Dry Chemical Powder Fire Extinguishers

Section 1

Introduction

This standard replaces all previous versions of Egyptian Standard No 734 The standard was prepared by the National Technical Committee for Ferro Products as authorized by the Egyptian Organization for Standardization EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment Within this framework, EOS develops, accepts or adopts internationally recognized standards

1.1 Scope

This standard is concerned with steel bars of smooth surfaces or ribs used in concrete reinforcement They are made of hot rolled steel produced in open hearth furnaces electric furnaces or oxygenic transformers

1.2 Definitions

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - Test Methods and Requirements

Section 5 -Labeling and Marking

Section 6 -Certification of Conformance

Appendix A
The National Technical Committee

Ferros Products

Chairperson Prof Dr Eng Lotfie Abdel Latif- Helwan University

Eng Reda Swelam-Nasr Forging Company

Eng Sala Hazaa-Egyptian Copper Works

Eng Ahmed El Maghazy-Company , Design for quality Improvement

Eng Salah El Din M Abdel Bakv-El Nasr Steel Pipes and Fittings Co

Eng Atef Messak Guindy-Building Research Center

Eng Mohammed Abdel Aziz-El Nasr Castings Co

Eng Alaf Kandil-EOS

International References

German Standard DIK 488

British Standard BS 4449

USA Standard ASTM AG 615/1980

Japanese Standard JIS 3112

Appendix B

The Egyptian Organization for Standardization and Quality Control

ES 735-1998

First Edition 1966
Second Edition 1996
Third Edition 1998

Egyptian Standard
For
PORTABLE CARBON DIOXIDE FIRE EXTINGUISHERS
General Requirements and Methods of Test

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Section 2 - General Requirements

<i>2 1</i>	<i>Nominal Capacity</i>
<i>2 2</i>	<i>Filling Proportion</i>
<i>2 3</i>	<i>Content</i>
<i>2 4</i>	<i>Manufacturing</i>

Section 3 - Functional Characteristics

<i>3 1</i>	<i>Mode of Operation</i>
<i>3 2</i>	<i>Performance</i>

Section 4 - Test Methods and Requirements

<i>4 1</i>	<i>Methods of Inspection and Testing</i>
<i>4 2</i>	<i>Methods of Undergoing Tests</i>

Section 5 -Labeling and Marking

<i>5 1</i>	<i>Identification Marks</i>
<i>5 2</i>	<i>Data Shown on Extinguisher</i>

Section 6 -Certification of Conformance

Appendix A

Technical Terms

International References

National Technical Committee participants

Appendix B

The Egyptian Organization for Standardization and Quality control

The Egyptian Standard for Portable Carbon Dioxide Fire Extinguishers

Section 1

Introduction

This standard replaces all previous versions of Egyptian Standard No 735. The standard was prepared by the National Technical Committee for Ferro Products as authorized by the Egyptian Organization for Standardization. EOS operates in accordance with the internationally recognized standards systems and principles regarding standardization, metrology and conformity assessment. Within this framework, EOS develops, accepts or adopts internationally recognized standards.

1.1 Scope

This standard defines the minimal limit of manufacturing, performance, efficiency and safety of the portable carbon dioxide fire extinguishers.

1.2 Definitions

Section 2 - General Requirements

Section 3 - Functional Characteristics

Section 4 - Test Methods and Requirements

Section 5 - Labeling and Marking

Section 6 - Certification of Conformance

Appendix A
The National Technical Committee

Ferros Products

Chairperson Prof Dr Eng Lotfie Abdel Latif- Helwan University

Eng Reda Swelam-Nasr Forging Company

Eng Sala Hazaa-Egyptian Copper Works

Eng Ahmed El Maghazy-Company Design for quality Improvement

Eng Salah El Din M Abdel Bakr-El Nasr Steel Pipes and Fittings Co

Eng Atef Messak Gundy-Building Research Center

Eng Mohammed Abdel Aziz-El Nasr Castings Co

Eng Alaf Kandil-EOS

International References

German Standard DIK 488

British Standard BS 4449

USA Standard ASTM AG 615/1980

Japanese Standard JIS 3112

Appendix B

The Egyptian Organization for Standardization and Quality Control

APPENDIX 7

PROJECT SCOP OF WORK

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Scope of Work

**Standards Review
for the
Egyptian Organization for Standards (EOS)
by the
Development Economic Policy Reform Analysis (DEPRA) Project**

Background

Although the Government of Egypt is firmly committed to economic policy reform, the speed of deregulating the Egyptian economy is still somewhat low. One of the major areas of such low speed deregulation is quality standards regulations and requirements.

A Government role in establishing a system to ensure product integrity should properly focus on product health and safety and prevention of fraud. However, product labeling and fraud protection laws and regulations, rather than mandatory product standards, should be used to protect against deceptive practices and fraudulent products. In addition, excessive quality standards violate the technical barriers to trade (TBT) requirement of the GATT.

A preliminary research study undertaken by the "DEPRA" project has revealed confusion between quality standards, safety and health standards, and fraud prevention. For instance, in the food sector, a paramount importance is being given to the physical characteristics of products such as size, shape, color and texture, and fats or sugar content. In the manufactured goods sector, the system mandates the amount of ink in a ball point pen and the length of matches. Most of these characteristics have little to do with health and safety or fraud prevention. Instead, they attempt to mandate certain "quality" aspects of given products—thereby limiting the ability of consumers to make their own informed choices regarding the quality of products they buy.

Moreover, the current system of Egyptian standards and quality control entails costs of compliance that are abnormally high by international standards and imposes unnecessary transaction costs on the business community and consumers.

The Ministry of Industry and Industrial Wealth issued a paper on September 7, 1996, describing the "General Framework of the Quality System in Egypt" toward which it wants to move. This paper clearly delineates "Optional Standards" between buyers and sellers and "Compulsory Standards" affecting 1) public health, 2) human safety, and 3) environmental protection. The paper calls for a continual "Review and Expurgation of Compulsory Standards" "to ensure conformity with the requirements of public health, consumer safety and environmental protection in accordance with the provisions of the GATT's appendix on technical barriers."

The pilot review of a subset of EOS standards will serve as a model for a comprehensive review of all EOS standards, especially mandatory standards. The logic behind this activity is that while mandatory compliance with some elements of a standard is appropriate (e.g., safety

standards relating to pesticide residues) compliance with many other elements is best left voluntary (e.g., quality standards for the color and flavor of foods)

Tasks to be undertaken

Two study teams shall undertake the following tasks

- 1 Work with EOS technical committees to review a subset of 15-30 EOS standards in order to identify and separate health and safety, fraud prevention and quality elements of the standards (preferably those that are mandatory). The two teams shall help review two categories of standards: one in food/agriculture and the other in the manufactured goods area (i.e.) one for each team. Suggested standards for review might include those for dairy and other food products and for certain automotive parts. The President of EOS will choose the standards to be reviewed based on recommendations from the EOS technical committees and his own staff. The standards to be reviewed will be translated from Arabic to English by the DEPRA Project before the arrival of the expat teams and, if possible, sent to them in advance for study.
- 2 The expert review teams are to help the technical committees prepare a written redraft of each standard reviewed in which the mandatory elements are written in the form of a technical regulation while the voluntary elements are clearly separated from those that are mandatory. In addition, the teams will accompany each such draft with a written explanation of the rationale for the changes recommended.
- 3 To the extent possible, the expert teams are to provide recommendations to the technical committees on current tolerances and/or limits as appropriate for the elements (both mandatory and voluntary) of the standards. International norms would be used for these tolerance/limits to the extent possible. Justification for other values used would be given.
- 4 All work, including written drafts of the revised standards, is to be completed prior to the departure of the international experts from Egypt.

Deliverables

Written drafts of at least 15 revised standards suitable for final review and approval by the appropriate EOS technical committees.

Level-of-Effort and staffing Requirements

Each expert review team would each be comprised of two international experts in the standard fields chosen for review (e.g., food products, automotive parts). If possible, one or both teams should include a member from the original DEPRA research study team. Other experts can be selected from organizations such as the Food and Agriculture Organization (FAO), CEN, and the International Dairy Federation (IDF). The activities undertaken pursuant to this study will require two such teams: 1) two short-term expatriate consultants for the food/agriculture standards team, and 2) two short-term expatriate consultants for the manufactured goods team. Each expat team will work with 3 to 5 EOS technical committees responsible for setting standards in the categories under review. A total of 83 workdays.

should be authorized 23 days for the Team Leader and 20 days per consultant including travel. A few of these days can be used for preparatory work in the U S before departure studying the standards to be reviewed, and, if they are not all required for the in-country work described in this SOW a few days can be reserved for answering questions from the EOS technical committees about other standards being reviewed after the consultants have returned to the U S.

The following list of standards has been chosen by Dr. Abdel Baset El Sebai, President of EOS, for review. They have been grouped by the EOS Technical Committees responsible for them. They represent three general categories of standards: I Food Standards, II A Non-Food Standards, Engineering Products, and II B Non-Food Standards, Chemical Products. It is recognized that dealing with all 12 technical committees and covering all 38 standards on the list is probably more than the consultant team can handle in the time allotted. It is hoped however that consultants can be found with the expertise needed to cover all 14 of the food standards on the list and at least 16 of the non-food standards.

I Food Standards

Dry Pulses & Their Products and Tea & Coffee

- 1 Dry pulses
- 2 Frozen dough
- 3 Coffee and its products
- 4 Tea

Vegetables & Fruits and Their Products

- 5 Fruit preserves
- 6 Preserved tomato products

Milk and Milk Products

- 7 Milk powder
- 8 Processed cheese
- 9 Hard cheese

Meat and its Products

- 10 Frozen poultry and rabbits
- 11 Frozen liver
- 12 Frozen meat
- 13 Frozen beef burger
- 14 Frozen kidneys, hearts, spleen, cerebrum (brain), pancreas and tongue

II Non-Food Standards

II A ENGINEERING PRODUCTS

Safety Systems

- 1 Portable dry chemical powder fire extinguishers
- 2 Portable carbon dioxide fire extinguishers

Means of Transport

3 General conditions for trailer trucks

Electric Systems

4 Lead acid batteries

Cooking Appliances for Use with Liquefied Petroleum Gases

- 5 Domestic cooking appliances for use with liquefied petroleum gases at 30cm W G pressure or natural gas at 20cm W G pressure
- 6 Water heaters for use with liquefied petroleum gases at 30cm W G pressure or natural gases at 20cm W G pressure

Ferro Products

- 7 Hot rolled steel bars for concrete reinforcement
- 8 Cast iron pipes and fitting for sanitary purposes

II B CHEMICAL PRODUCTS

Rubber and its Products

- 9 Endless V-belt drives for industrial purposes
- 10 Rubber profiles
- 11 Radiator hose
- 12 Inner tubes of tires for cars and other means of transport
- 13 Rubber cups for hydraulic actuating cylinders for passenger cars and other moderate duty vehicles (moderate and heavy duty)
- 14 Outer covers of vehicles
- 15 Rubber functions used between railway and underground Metro carriages
- 16 Rubber hoses for railway and underground Metro brakes
- 17 Rubber pads and washer springs
- 18 Traction motor rubber support

Paint

- 19 Non-glossy synthetic air drying enamel for interior surfaces
- 20 Glossy synthetic air drying paint (enamel?) for exterior and interior surfaces
- 21 White plastic emulsion paints for interior and exterior use
- 22 Paints for traffic usage on cold (road marking paints)

Paper

- 23 Newsprint
- 24 Paper

Start and Completion Dates

This activity will begin on August 25th with pre-departure review of standards and any necessary information gathering. Consultants will arrive in Cairo by September 14th to begin work. All work should be completed by October 4th although consultants will be available on a limited basis to answer questions after that time.

Reporting Procedures and other Conditions

The overall expat team leader shall report directly to DEPRA Project Chief of Party or his designated Study Coordinator for the activities undertaken under this SOW. A six day work week is authorized for work of the expatriate consultants performed outside the United States. The DEPRA Project shall provide necessary local logistical support, including local transportation, office with basic furniture and access to a telephone for local calls, essential photocopying, translation as needed, and secretarial support.

Time frame

It is estimated that 23 working days would be required for this study, including travel and preparation of the revised standards in draft form before departure.

Proposed Staffing

Team Leader Agricultural Standards Expert	H. Michael Wehr (23 days)
International Agricultural Standards Expert	Enrico Casadei (20 days)
Non-Agricultural Standards Expert (Safety, Quality)	Jim Lapping (20 days)
Non-Agricultural Standards Expert (Intl. Agreements)	Ed Nemeroff (20 days)

- ٦- مطالبة المنتحين باعداد كتيبات تتسعمل التعليمات الخاصة بالاستخدام الأمر للسلعة
- ٧- يجب ان تدرج اسماء اعضاء اللجان القومية العبية المشاركة في كتابة المواصفات القياسية والجهات التابعين لها كحرف من الملحق الحاص بكل مواصفة
- ٨- يجب ان تتسبر كل مواصفة قياسية بوصوح الى ابها اما احبارية او احتيارية
- ٩- يجب ارسال نسخ مسودات المواصفات القياسية المقترحة الى مشروع "ديبرا" لارسالها الى الهيئة الدولية المختصة بكتابة المواصفات القياسية لانداء تعليقاتها عبر الرسمية وسيقاعد ذلك على تحسين روية وصورة الهيئة المصرية للتوحيد القياسى واستعدادها للتعاون مع مجتمع المواصفات القياسية العالمية
- ١٠- يجب على الحبراء العبيين للمشروع القيام ، كمشروع متابعه ، بمراجعة مسودات المواصفات القياسية تم يقومون بعد ذلك بالاحتماع باللجان القومية العبية لمراجعة النسخه النهائية قبل تقديمها
- ١١- تحتاج الهيئة المصرية للتوحيد القياسى الى اصدار "كتيب تعليمات" لاستخدام جهات التقنيس ويتمثل العرص من هذا الكتيب فى تقديم تفسير صحيح، ودقيق ومتناسق للمواصفات القياسية لاعراض التنويد
- ١٢- يجب على الهيئة المصرية للتوحيد القياسى ان تكلف ربيسها بالتفعل فيما بين الهيئات والاحهرة المختلفة (الحكومية ، والصناعية والاكاديمية) والتي لها تمثيل فى اللجنة كما يجب ان تمثل الهيئات الصناعية المستخدمة بالاصافة الى الصناعات المنتحة، فى هذه اللجان

- من الافضل ربطها بمنهج HACCP الحاص سلامة الاطعمه ، مع ضرورة استخدام منادى كودكس الحاصه بتطوير ووضع معايير ميكروبيولوجيه للاطعمه
- ٨- تتسحج الهيئة المصرية للتوحيد القياسى على مراعاة / تعديل الحد الاقصى لمستويات التلوث ومخلفات المبيدات الحشرية، والمعادن الثقيلة والعقاقير البيطرية باستخدام كودكس كاماط مرجعية

السلع المصنعة المعمرة

- ١- يجب ان تقوم الهيئة المصرية للتوحيد القياسى بتحديد دور اللجان القومية القياسية بوصوح ، وان توصح بدقة اهدافها ، ومهمتها ، وسلطتها ومسئوليتها ويعتبر هذا الامر فى عاية الاهمية لصمان تحقيق النتيجة النهائية المرحوه بشكل صحيح وفى الوقت المحدد
- ٢- يجب ان توصى اللجان القومية القياسية بمراعاة وتعديل المواصفات القياسية الموحودة او اقرار وتنسى المواصفات القياسية العالمية المقبولة كما يجب ان تقوم اللجان المختصة بوصح وترتيب الاولويات وتحديد اطار رمنى لاجار كل مواصفة قياسية، بتقديم تقريراً عن مدى تقدم عملها
- ٣- يجب ان تعيد الهيئة المصرية للتوحيد القياسى النظر فى تجميع بعض المواصفات القياسية الفردية فى مواصفة قياسية واحدة تعطى المنتحات المشابهة، مثال ذلك اجهزة طهى الطعام التى تعمل بالكهرباء وبالعار
- ٤- يجب نشر جميع المواصفات القياسية المصرية باللغتين الانجليزية والعربية ، بحيث يكون ذلك داخل نفس النسخة المطبوعة
- ٥- يجب اعادة هيكلة جميع المواصفات القياسية حتى تاخذ نفس شكل المواصفات القياسية العالمية المقاربه وقد قام الخبراء فى مشروع مراعاة مواصفات السلع المعمره بترويد اللجان بالشكل المقترح والذى تم تصميمه طبقاً للاماط المقبوله عالمياً

- قياسيه مستكملة كما هو وارد فى التوصيه (١) والمساعدة فى مراعاة المواصفات القياسية الاضافيه للمشروع التحريبي
- ٣- اعطاء الاولويه القصوى لصياغة مواصفات قياسيه مصريه منقحه للس ومنتجاته وبالإضافه الى ذلك ، استكمال مراعاة وتنقيح المواصفة القياسية الخاصة بعصير الفواكه
- ٤- مراعاة مماثله للمسودات النهائيه المنقحه بواسطة خبراء من هيئات حكومية وقطاعات صناعه
- ٥- اعطاء اولوية للتوسع فى المواصفات القياسيه للهيئة المصريه للتوحيد القياسى للسماح بمنتجات حديده فى السوق (مثال ذلك اللحوم المتلحه ، و انواع حس حاف اخرى)
- ٦- اعطاء اولوية قصوى لتطوير عملية لمراعاة التوارى بين المواصفات القياسيه المصريه للسلع العدائيه ومن الممكن ان تتضمن هذه العملية
- تطوير مسودة اولية للمواصفات القياسيه التى قامت اللجان العقيه للهيئة المصريه للتوحيد القياسى بمراجعتها وتعديلها من حلال استخدام المواصفات القياسيه لكودكس والشكل النموذجى لكودكس
- عمل مراعاة مناظرة بواسطة الخبراء الفيين العالميين من الهيئات الحكومية وقطاعات صناعه الاعديه
- ٧- تطوير وصياغة لوائح داخل و رارة الصحة عن المعايير الميكروبيولوجيه للسلع العدائيه استكمالاً لاحكام الصحة العامة الواردة فى المواصفات القياسيه للمراعاة للسلع العدائيه و يجب ان يراعى فى هذه المعايير
- استخدام منهج المعايير الميكروبيولوجيه الخاصه باللحمة الدولية للمواصفات الميكروبيولوجيه للسلع العدائيه ،

وقد وافقت اللجان على مراجعة المواصفات القياسية الراهنة وحذف جميع ما يعتر بمتانة عوائق للتجارة

- هل تعطى المواصفات القياسية الراهنة تكنولوجيا ، ومنتجات ومتطلبات اليوم؟
لا تتماشى بعض المواصفات القياسية مع تكنولوجيا ، او منتجات او متطلبات الوقت الراهن ، وواقع متال لذلك هو المواصفات القياسية "لنطارية حامص الرصاص" التي تتناول فقط بطاريات حامص الرصاص التقليديه ، اما "البطاريات محكمة العلق او التي لا تحتاج الى صيانه" فلم تدرج فيها ، مع ملاحظة ان هذا النوع الحديد من البطاريات يستورد في مصر الان في السيارات الحديده

وقد تراوحت المواصفات القياسية المراجعة للسلع المعمره في العمر ما بين عامين و ٣١ عاما وافقت اللجان على مراجعة المواصفات القياسية على اساس دورة كل خمسة اعوام ، ويحب ان يكون ذلك كحد ادنى لهذا المتطلب طبقا للنمط العالمى المناظر

التوصيات

المواصفات القياسية للسلع العدائية

-١ اعداد مسودات معدله ومنفحه بهايه لكل مواصفة قياسية تمت مراجعتها في هذا المشروع وسيتضمن ذلك، اذا ما كان مناسباً

- تطوير متطلبات تلك المنتجات التي تشملها المواصفات القياسية لمنتجات ذات مواصفات متعددة لم يتم مراجعتها في هذا المشروع (متال ذلك، الفواكه المحففة، وعصير الطماطم)

- عمل وتطوير ملحق لكل مواصفة قياسية على اساس بصوص واحكام ملحق كودكس وعيره من المصادر (متال ذلك المواصفات القياسية الحاصه بهيئة الادوية الامريكيه)

-٢ البطر في القيام بمشروع متابعة يستعين بالاستشاريين التابعين لمنظمة الاعديّة والرراعة ومشروع "ديبرا" في مراجعة المسوده النهائيه المعدة لكل مواصفه

المواصفات القياسية المصرية في المستقبل التي تستخدم النموذج الذي تم تطويره أثناء هذا المشروع ، الحصول على مدخلات متخصصة يمكن ادراجها في صياغتها النصوص والاحكام العنبر للمواصفات الحديفة / المعدلة بما في ذلك المتطلبات التكوينية الاساسية، ومتطلبات سلامة الاعديفة (مخلفات المبيدات الحشرية ، والمعادن الثقيلة ، والمتطلبات الميكروبيولوجية ، الح) ومعايير الرتبة الرتبة (الدرجة) / الحودة الاحتيارية

المواصفات القياسية للسلع المصنعة - المعمره

تم في جميع اجتماعات اللجان القومية العنبر وحرء المشروع ، استخدام مواصفات قياسية عالميه كمرحع وبعاط مقاربه للمواصفات القياسية المصرية المناسبة وبعد ذلك تمت مناقشة وتناول الموضوعات التالية المتعلقة بالمواصفات القياسية التي تمت مراجعتها لتمان سلع مصنعة معمره

- هل تعتبر هذه المواصفات القياسية مطابقة للمواصفات القياسية العالمية؟
بالرعم من ان الهيئة المصرية للتوحيد القياسى استخدمت المواصفات القياسية العالمية كمرسد ودليل بل ومرحع لها كما اتصح ذلك من المواصفات القياسية المصرية التي تمت مراجعتها للسلع التمانى المصنعة والمعمره ، لم يتم تصميم اى من المواصفات القياسية للهيئة المصرية للتوحيد القياسى طبقا للسط والشكل العالمى المقبول وتحتاح المواصفات القياسية المصرية الى التنظيم فى صورة احراء او اقسام لسهيل متانعة وفهم المادة موضع المعالجه كما ان هناك حاجة الى اعادة هيكله وصياغة المواصفات لكى تشمل بعض الاقسام المناسبه غير الموجوده فيها حاليا ومن هنا كان اتفاق حرء المشروع على ضرورة تصميم شكل مقبول عالميا للمواصفات القياسية المراجعة كعبيفة لكل السلع المعمره ومرفق عيه للشكل المتوقع عليه فى ملحق (٥) لهذا التقرير

- هل تعتبر هذه المواصفات القياسية او احراء منها عائقا للتجارة؟
نعم ، تتضم بعض المواصفات القياسية احراءا يمكن ان تعتبر بمثابة عوائق للتجارة تشمل الامثلة على ذلك ، متطلبات الوان الدهانات ، ومكملات المنتجات ولا تتعلق اى من الامثلة اعلاه بمتطلبات الحودة ، او الامان ، او السلامة ، او الصحة العامة الاساسية او بمتطلبات حماية البيئة

قطاعات حكومية اخرى لتطبيق المنهج الحديد لصياغة المواصفات القياسية وقد تم تأكيد الكثير من هذه النقاط في دراسة "ديبرا" لعام ١٩٩٦ لانبطة صمان حودة المنتج الحاصه بمصر وبتح عن ذلك سلسلة مترابطه من التوصيات التي قدمت في هذا التقرير ويعتبر ذلك بمثابة تعبير حدرى لمصر

لقد كانت هناك حدودا وقيودا على ما يمكن عمله في هذا المشروع نظرا للوقت المحدد والحره المتاحة بالاصافه الى ذلك، فقد تم حفص عدد المواصفات القياسيه الحاصه بالمنتجات العدائيه التي كان مرمع مراحتها وذلك بسبب تحويص عدد افراد فريق المراحه بمقدار تحص واحد وعلى اى الاحوال ، فقد تمت التوصيه باحد مايلي فى الاعترار

- القيام بمشروع متابعه يتناول (ا) توسيع عدد المواصفات القياسيه المصريه المطلوب مراحتها والمنتجات التي تعطياها هذه المواصفات ، (ب) تقييم الوصع التنفيذى للمواصفات القياسيه التي تمت مراحتها فى اطار هذا المشروع بما فى ذلك العمل الذى سيحتاج اليه لاستكمال الحراء الحاص بملحق المواصفات القياسيه، (ج) توفير الحطوط الارشاديه والتوجيهيه عدد مراعاة النصوص العنيه المحدده الحاصه بالاحراء المتعلقة بالتلوت والمعايير الصحيه للسلع العدائيه فى المواصفات القياسيه (تعتر الاحكام والنصوص المتعلقة بالمعايير الميكروبيولوجيه فى عايه الاهميه)

- تطوير عمليه حاصه بتوفير مراعاة مماثله مستمره للمواصفات القياسيه المعدله للهيبة المصريه للتوحيد القياسى ان هذا المشروع (واى مشروع متابعه) اما يوفر فقط الحطوط الارشاديه الاوليه لكيفيه صياغة المواصفات القياسيه بالشكل المناسب ، ويقدم بعض المواصفات القياسيه المنقحه فقط لعدد قليل من المنتجات ويوجد هناك مئات من المواصفات القياسيه المصريه الحاصه بالمنتجات العدائيه التي تحتاج للمراحه / التقيق ومن هنا ربما كان من المفيد توفير الية ما للهيئه المصريه للتوحيد القياسى تقوم بعمل مراعاة متحصصه مماثله للمواصفات القياسيه الاضافيه والحديده المعدله مثال ذلك ، يمكن ارسال المواصفات القياسيه المعدله والحديده عن طريق المكتب الامريكى لخدمات الرراعه الاحسيه الى ممثلى الحكومه الامريكيه وممثلى القطاع الحاص الصناعى لانداء تعليقاتهم عليها كذلك يمكن ان تقوم منظمه الاعديه والرراعه التابعه للامم المتحده، والحماة الاوروبية بتوفير مراحين مماثلين لهذه المهمه وبهذا الاسلوب ، يمكن للهيبة المصريه للتوحيد القياسى ، فى صوء مراحعات وتعديلات

المختلف فهو للحوم المثلّحه ، اد ان هذا النوع من السلع غير مدرج تحت اى مواصفات قياسييه موحوده (لا تشمله المواصفات القياسييه للحوم المحمده) ولكنه بالرغم من ذلك سلعة تحاربه واسعة الانتشار ومرة اخرى ، اذا ما كانت مصر تعتزم العمل على اساس المواصفات القياسييه الاحباريه ، عندئذ يجب وضع وتطوير مواصفات قياسييه اصافيه لاي سلع من هذا النوع

اما البند الاخير الذى يجب مراعاته فهو يحص المتطلبات الاحباريه والمحدده لتوصيح التاريخ (مدة الصلاحيه او مدة الوضع على الرف) فبيما تسيير المواصفات القياسييه الممنحه للهيئه المصريه للتوحيد القياسى الى ان وضع التاريخ 'يقرره المنتج نفسه احدا فى الاعتنار طبيعه السلعة وطروف تصبيعه، وانتاجها وتحريبه، والحصانص المناحيه ، وشروط وطروف التوزيع والبيع القطاعى لمصر" ، الا ان اللجان الفنيه للهيئه المصريه للتوحيد القياسى لم تحد هذه الصيغه مقبوله ومن تم وضعت بين قوسين (٠٠٠٠) فى مسوده المواصفات القياسييه اما موضوع المناقسته الان فهو الرعه الاساسيه للهيئات العدائيه المصريه فى تطوير وصياغة قيم محدده لعمر ومدة السلعة على الرف ان القيم المحدده بشكل تحكى لعمر ومدة السلعة على الرف ، بالرغم من وضعها لخدمة اسباب حسه النيه، الا انها تحلق عائقا حطيرا للتجاره وتمثل حائرا فيا غير حمركى للنجاره بموجب احكام اتفاقيه الفيود الفنيه على التجاره TBT كما اوصح تقرير دراسه عام ١٩٩٦ الحاص بنظام صمان حوده الانتاج (انظر الملاحظه الهامسيه ١) ، فان على مصر اعاده النظر فى ، ومراجعه سياستها التقيديه الحاصه بتاريخ صلاحية السلع العدائيه وغيرها من المنتجات الاخرى الموضوعه على الرف

ولقد اصح من الواضح بعد هذه المراجعه للمواصفات القياسييه انه اذا ما كان يراد لمراجعه المواصفات القياسييه المصريه للمنتج ان تكون ناحه ، فانها ستتطلب جهدا مصاعفا فى محالات متعدده لذلك فقد ركز هذا المشروع على فصل عناصر الامان والسلامه الاساسيه والعناصر التكوينييه عن تلك المتعلقة بشكل حالص بالحوده لقد تم تذكيرا وبحن بصدد اجراء هذه الدراسه ان هناك كثيرا من الهيئات والاحهره المختلفه التى تستخدم المواصفات القياسييه لاعراض متعدده مثال ذلك لاعراض توصيف السلعة، او لاعراض التوصيف الحاص بتحديد التعريفه، او بالنسبه للبيانات الحاصه بالاحتبارات المحدده التى تحرى على المنتجات، وللمواصفات القياسييه الحاصه بهويه المنتجات الواسعه التداول لمع عش المستهلك، ولتحديد صلاحية السلعة على الرف لحياميه المستهلك من اى منتجات فاسده ان اعاده صياغة هذه المواصفات القياسييه فى شكل نموذج مقبول بموجب اتفاقيات SPS/TBT ربما يستلزم القيام بمراجعات اصافيه فى

غير الاساسيه تماما لملاحق المواصفه ومع استخدام الملحق لعناصر الحوده المستنقه عن نظام "كودكس" والمصادر العالميه الاخرى ، سيتم زياده تنوع المنتحات امام المستهلك المصرى

و اذا ما تم اقرار المواصفات القياسيه التى تمت مراعتها بشكل رسمى ، فانها ستساعد بكل تاكيد على حل بعض الصعوبات والمشاكل التجاريه التى تعوق مسد رمس طويل تحارة السلع العدائيه لمصر مثال ذلك ، تم اثناء المراحعه حذف بعض مستويات دهون معيية فى اللحوم المحمده مع تحديد متطلبات مضمون الدهن طبقا للمدى الاحصائى العادى لمنتجات اللحوم المحمده كما نتح عن مراعاة المواصفات القياسيه للحوم المحمده ايضا التوسع فى تشكيله المنتحات المستورده لمصر لتتشم جميع منتحات اللحوم المحمده التى يتم المتاحره فيها بشكل عام اما بالنسبه للفاكهه والحسروات ، فقد حذف المراحعه بعض عناصر الحوده من المواصفات الاحباريه ونقلتها للملاحق ومن تم جعلتها اختياريه ، ومع التوصيه باللعه والمبهج الذى استخدمه كودكس فى هذا الصدد ، فان امكانات تصبيغ ، واستيراد وتصدير تشكيله اكثر بكثير من المنتحات سوف تزداد كثيرا وسيكون نفس هذا الاتجاه صحيحا بالنسبه لعصائر الفاكهه اذا ما تم القيام بعمل اضافى فى مراعاة وتنقيح المواصفه القياسيه الخاصه بهذا النوع من المنتحات هذا ، وسيؤدى اتمام مراعاة وتقييم المواصفات القياسيه المصريه الخاصه بالنس ومنتحاته الى حل المشاكل الراهنه التى تواحه قطاع صناعه السلع العدائيه

كذلك ، يحب الاحد بمريد من الاعتبار الوسائل التى يمكن من خلالها ادخال مريد من المنتحات العدائيه التى يتم المتاحره فيها عالميا الى مصر فى ظل عدم وجود مواصفات قياسيه راهنه خاصه بها فبيما ساعد هذا المشروع بوصوح فى توسيع نطاق المنتحات التى تعطيه اى مواصفات قياسيه عن طريق حذف اى قيود احباريه غير ضروريه على متطلبات الحوده ، الا انه لم يبحح تماما فى بعض الامثله فى حل مشكله فتح السوق المصرى لاصناف الاطعمه التجاريه المرعوبه والتى يتم المتاحره فيها على نطاق واسع مثال ذلك ، تعطى المواصفات القياسيه الخاصه بالحس الحاف / المتماسك فقط بعض الاصناف القليله حذا المعروفه تجاريا ان من الصعب وضع مواصفه قياسيه عامه وشامله توفر ايضا معلومات وبيانات وصفيه كافيه وتضمن عدم وجود سلعه معشوشة وفى مثل هذه الحالات ، يحب على مصر اعاده النظر فى عمل اصناف منتج معين للمواصفات القياسيه للحس الحاف / المتماسك ، مثال ذلك ، اضافه حس كولى او تطوير انواع حس فريده للمنتحات ذات الاحمام الكبيره التى يتم المتاحره فيها والتى تتناسبه المواصفات القياسيه لكودكس "ح" الخاصه بانواع الحس الفريده اما المثال التالى

السلع المصنعة المعمرة

تمت مراجعة عدد ٨ مواصفات قياسيـه للسلع المصنعة المعمرة ، ولكن بطرا طول وتعقيد هذه المواصفات القياسيـه ، لم يكن فى الاستطاعة اعادة صياعتها بالكامل ومرفق بهذا الملخص التـفـيـدى التـفـاـيـر الحاصـة بنتـاـج المـراجـعة العـيـة لـهـذه المـواصـفـات القـيـاسـيـه وموحرا بالمواصفات القياسيـه المقـتـرـحة (عندما يتم اعدادها)

بقاط المفاقتيه

المواصفات القياسيـه للمنتجات العدائيه

من الاهمية بمكان تاكيد نطاق هذا المشروع وهدفه الاساسى الذى يتمثل فى تقييم عناصر بعض المواصفات القياسيـه المختاره الحاصه بالهيئه المصريـه للتوحيد القياسى والمتعلقـة بالامان والسلامه ، والتكوين الهام والاساسى (حمايه المستهلك من العس والحداع الاقتصادى) ، وعناصر الحوده الحاصـة (مسؤولية المسترى / الناع) ، واعادة صناعه المواصفـة القياسـيـة على اساس استخدام الشكل النمودحى لنظام كودكس " الحاص بالسلع العدائيه ولم يكن الهدف من ذلك هو تقرير مدى صحة ودقة كل عنصر على حده من عناصر المواصفـة القياسيـه ويحتاج الامر الى جهد اضافى من الهيئه المصريـه للتوحيد القياسى و/او مستشاريها العبيير لتقييم التفاصيل الدقيقه المتعلقه بقسم بعض الملوتات المعيبه (مثال ذلك ، ملحقات المبيدات الحشريه ، والمعادن الثقله ، وملحقات العقاقير البيطريه) ، والمواد المصافه للاطعمه ، والمعايير الميكروبيولوجيه ومواصفات درحاب حوده المنتج

ومن الاهمية ان نلاحظ ان المواصفات القياسيـه المصريـه التى تمت مراجعتها وتطويرها فى اطار هذا المشروع مارالت فى شكل مسودات فقط ، حيث سيتم تدب بعض الحسراء المصريـين والعالميـين لمراجعة هذه المواصفات القياسيـه من ناحيه صحتها ودقتها العيـه ، كل فى محال السلعه المحدده المحتص بها

ولقد ساعدت المراجعات التى تمت فى هذا المشروع التحريـى على تنقيه النظام المتسالك وتسيديـ التعقيد للعناصر الحاصه بكل مواصفـة قياسيـه (الامان والسلامه ، والتكوين ، والحوده) ، والتركيـر على المتطلبات التكوينيـه الاساسيـه والسلامه ، ونقل عناصر الحوده

مرتد لها وتولت اللجان العبية للهيئة المصرية للتوحيد القياسى مراجعة وضع ومصموم المواصفات القياسية محل الاهتمام حيث قامت بتنفيذ الخطوات التاليه كلما كان ذلك مناسباً

- تصنيف جميع عناصر كل مواصفه قياسييه مع فصل تلك المتعلقة بسلامة السلعة، عن تلك الخاصه بحماية المستهلك (مع محاربة العس والحداغ الاقتصادى) ، وعن تلك الخاصه بالحوده غير الاساسيه
 - تقييم مدى قبول كل عنصر من عناصر المواصفه القياسييه
 - حذف ، او اضافة او اعاده تسكين عناصر معييه من عناصر المواصفه القياسييه
 - اعاده تشكيل المواصفه القياسييه فى شكل نمط مقبول عالميا
 - تغيير معايير اتحاد القرار بشأن قبول او رفض السلعة
 - تحديث المواصفه القياسييه وبحيث تتضمن التكنولوجيا الحديثه الراهمة
- كانت النتيجة النهائيه لهذا الجهد الوصول الى واحد مما يلى -

- اعاده صياغة المواصفه القياسييه،
- اعداد اطار لتطوير المواصفه القياسييه التى اعيد صياعتها،
- اعداد تقييم مكتوب بعيوب واوجه قصور المواصفه القياسييه الراهمه

نتائج مراجعة المواصفات القياسييه للهيئة المصرية للتوحيد القياسى

المواصفات القياسييه العدائيه

تمت مراجعة احمالى عدد ٩ مواصفات قياسييه حالية للمنتجات العدائيه شملت عدد ١٣ سلعة كما تم اعداد واصدار اثنتا عشر مواصفه قياسييه من تلك التى تمت مراجعتها ، كما تم ايضا اعداد تقييم للمواصفه القياسييه الخاصه بالنس ومنتحاته ومرفق بهذا الملخص التنفيدى المواصفات القياسييه التى اعيد صياعتها ويرحو الرجوع للتقرير الرئيسى الحاص بتقييم المواصفه القياسييه للنس ومنتحاته

ويقوم منطبق هذا النشاط على تأكيد انه سبما يكون الادعان والالتزام الاحصارى ببعض عناصر المواصفه القياسيه مناسباً ومطلوباً للعايه (متال ذلك ، مقاييس الامان المتعلقة بمحلفات المبيدات الحشريه ، والعناصر المتعلقة بمنع العس) فان الادعان والالتزام بالكثير من العناصر الاخرى ذات الطبيعه التحاربه من الافضل ان يكون اختيارياً (متال ذلك، مواصفات اللون ، والطعم والشكل الحاص بالاطعمه) بين المشتري والبائع

وقد تصم المنيح المستخدم فى مراعاة المجموعه الفرعيه من المواصفات القياسيه التى احترتها الهيئه المصريه للتوحيد القياسى والحاصه بالمنتجات العدائيه والسلع المصنعه المعمره، المواصفات القياسيه التاليه التى تمت مراجعتها

المواصفات القياسيه للمنتجات العدائيه

الحس الحاف	الفاكهه المحفوظه
الحس المطوح	منتجات الطماطم المحفوظه
الالبان البودرة	اللحم المحمده
النقول الحافه	الزجر النورى المحمده
النس ومنتحاته	

المواصفات القياسيه للسلع المصنعه المعمره

بطاريات حامص الرصاص
التشروط العامه لعربات النقل بالمقطوره
احمره الطهو المرليه التى تعمل بالعار
سحانات المناء التى تعمل بالعار
طفايات الحريق بنائى اكسيد الكربون المحموله
طفايات الحريق بالنودره الكيماويه الحافه
اسياح الحديد الصلب المسحوبه على الساح
مواسير الحديد الزهر للاعراض الصحيه

وقد قامت اللجان العقيه التابعه للهيئه المصريه للتوحيد القياسى والمسئولة عن مواصفات قياسيه محدده ، مع اعضاء من الفريق البحثى للمشروع الذى يعمل كل منهم كمستشار فى ، بالمراجعه العقيه لكل مواصفه قياسيه مستخدمه الانماط والمقاييس العالميه كدليل

تضمن تقرير الدراسة فى يوليو ١٩٩٦ مايلى كواحدة من تسع عشرة توصية اوصى بها

- "تقييم استخدام المواصفات القياسية للحوده كمتطلبات منظمه وصانطه للمتحات بهدف وقف استخدامهما التقييدى لاقصى مدى ممكن "

ولقد تم عقد مؤتمر متانعة فى ديسمبر ١٩٩٦ حصره ممثلون عن الحكومة المصرية وقطاع الصناعه واستعرض المؤتمر الحقائق والنتائج التى توصلت اليها دراسة عام ١٩٩٦ ، وناقش المنطور الحاص بمراقبة الحوده التنظييميه الذى قدمه ممثلو الاتحاد الاوروبى ، وامريكا اللاتيبية واندوسيا ، وقدم مسرا لمناقسة الاوجه المحتلفه للمشكله كما وردت فى دراسة عام ١٩٩٦^١ هذا ، وقد اكد الاتفاق الجماعى فى الراى فى مناقسات هذا المؤتمر على حقائق وبتائج الدراسه البحتيه لعام ١٩٩٦

استق عن مشروع يوليو ١٩٩٦ ومؤتمر ديسمبر ١٩٩٦ سلسله من اشطه العمل المقترحه التى استهدفت اجراء محده من نظام صمان الحوده لاعادة النظر فى والاستحانه لتوصيات تقرير الدراسة كان من بين الانشطه التى اعطيت اولوية قصوى المشروع التحريبي لمراعاة مجموعته فرعيه تتراوح من ١٥-٣٠ من المواصفات القياسية للهيئه المصريه للتوحيد القياسى وذلك لتحديد ، والتعرف على وفصل عناصر الامان وحماية المستهلك (مع العس) عن عناصر الحوده غير الاساسيه

وقد قام هذا المشروع بشاء على التوصيات الاصليه لتنفيذ المشروع الرائد لمراعاة المواصفات القياسية للهيئه المصريه للتوحيد القياسى

المشروع التجريبي (الرائد) لمراجعة المواصفات القياسية للهيئه المصريه للتوحيد القياسى

يتمثل هدف هذا المشروع فى اجراء دراسة تحريبيه تستخدم كمودح لمراعاة شامله لجميع المواصفات القياسية للهيئه المصريه للتوحيد القياسى ، وخاصة تلك التى تعتبر بمثابة مواصفات قياسية احباريه

(تقرير موجر للمؤمر الحاص باصلاح الاقتصاد المصرى نظام مراقبة الحوده ، القايره ، مصر ، ١٦-١٧ ديسمبر ١٩٩٦)

موجز تنفيذى

عرض للمواصفات القياسية للاغذية والسلع الصناعية المعمرة المختاره من الهيئة المصرية للتوحيد القياسى بالنسبه للاماط والمقاييس العالميه

تم فى الدراسه البحثيه الشامله التى قامت بها الوكاله الامريكه للتنميه الدوليه عن طريق
ناثان اسوسياتس انك ، فى عام ١٩٩٦ عن نظام مراقبه الحوده فى مصر ' بناءا على
طلب الحكومه المصريه ، التعرف على وتحديد اربع مشاكل رئيسيه توحد فى نظام
مراقبه الحوده المصرى والتى تحول دون قيام هذا النظام بالعمل بالشكل المناسب او
الفعال او التزامه باتفاقيات التجاره العالميه المختلفه

تتمثل هذه المشاكل الاربع فيما يلى

- الخلط بين مواصفات الحوده ومواصفات الامان
- وجود مراكز متعدده ذات سلطات متداخله ومردوحه
- الافتقار الى التسعافيه وطريقه المعالجه المناسبه فى وضع المواصفات القياسيه
- ارتفاع تكاليف الادعان والالتزام بالمواصفات

وقد لاقت الحقائق والنتائج التى توصلت اليها هذه الدراسه فيما يتعلق بالخلط بين
مواصفات الحوده ومواصفات الامان اهتماما خاصا فى هذا المشروع فقد اكدت دراسه
عام ١٩٩٦ ان النظام المعقد والشامل للمواصفات القياسيه للمنتج فى مصر اما بخلط
عناصر الحوده غير المهمه او الاساسيه مع عناصر امان وحمایة المستهلك (منع العتس او
الحداع الاقتصادى) ، ومن تم تركيز الموارد الرئيسيه على ضمان حصائص الحوده التى
تمثل عادة نطاق سلطه او نشاط المشتريين والبائعين ان عناصر الحوده غير الاساسيه
للسلعه هى تلك العناصر ذات الطبيعه التجاريه التى يحددها المشتري والبائع

(١) الدراسه البحثيه لنظام مراقبه الحوده فى مصر مجلد (١) الوقائع ، والنتائج والنوصيات بم
اعدادها لحكومه مصر قدمها ناثان اسوسياتس انك للوكاله الامريكه للتنميه الدوليه (عدد رقم ٢٦٣ -
٢٣٣ - ح - ٠٠ - ٠١ - ٦ - ٢٠٠ يوليو ١٩٩٦

التقرير النهائي

مصر مراجعة لبعض المواصفات القياسية المختارة من الهيئة
المصرية للتوحيد القياسي لسلع غذائية في ضوء المعايير الدولية

معد لأجل

حكومة جمهورية مصر العربية

مقدم الى

الوكالة الامريكية للتنمية الدولية (USAID)

مقدم من

موسسة ناثان (Nathan Associates Inc)

عقد رقم

٢٦٣-٢-٠٠-٩٦-٠٠٠٠١-٠٠

أكتوبر ١٩٩٨

