

# CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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**REGIONAL STANDARD FOR CANNED HUMUS WITH TEHENA<sup>1</sup>**  
**(Near East)<sup>2</sup>**

**CXS 257R-2007**

**Adopted in 2007.**

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<sup>1</sup> Section on Methods of Analysis would be considered by the Commission after their endorsement by the Committee on Methods of Analysis and Sampling.

<sup>2</sup> Members of the Codex Alimentarius Commission in the Region of Near East are indicated on the Codex website at <https://www.fao.org/fao-who-codexalimentarius>.

## 1. SCOPE

This Standard applies to Canned Humus with teheana as defined in Section 2 below and offered for direct consumption.

## 2. DESCRIPTION

### 2.1 Product definition

Canned Humus with teheana is the product:

- (a) prepared from pure, dry, washed, boiled and mashed chickpeas with teheana added with or without salt;
- (b) packed in a well-sealed container;
- (c) processed by heat in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Basic Ingredients

Chickpeas and teheana.

### 3.2 Optional Ingredients

- (a) Salt
- (b) Lemon juice
- (c) Condiments and spices

### 3.3 Quality factors – General

The end product shall meet the following general requirements:

- 3.3.1 All the ingredients, including food additives, shall comply with their own standards, and be safe for human consumption.
- 3.3.2 The product shall be free from abnormal, foreign matters and insects and parts of them.
- 3.3.3 The product shall be free from added filling material, i.e. flour, starch, etc.
- 3.3.4 The mixture shall be pasty, homogeneous and free from agglomeration.
- 3.3.5 The product shall be natural in flavour, colour and odour.
- 3.3.6 The product shall not contain any added fat content except that of teheana origin

### 3.4 Quality factors – Specific

The following requirements apply to the final product when prepared ready for consumption in accordance with the instructions for use:

- 3.4.1 The minimum content of teheana is 8 % (m/m).
- 3.4.2 The maximum content of salt is 2 % (m/m).
- 3.4.3 The minimum content of total solids is 27 % (m/m).
- 3.4.4 The maximum content of total acidity is 1% (m/m), as citric acid.

## 4. FOOD ADDITIVES

Only those food additives listed below may be used and only within the limits specified.

### 4.1 Acidity Regulators

INS No.	Food Additive	Maximum Level
330	Citric acid	GMP

### 4.2 Anticaking Agents

INS No	Food Additive	Maximum Level
500(i)	Sodium carbonate	GMP

**4.3 Stabilizers**

INS No	Food Additive	Maximum Level
501(i)	Potassium carbonate	GMP

**5. CONTAMINANTS**

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

**6. HYGIENE**

**6.1** It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods* (CXC 23-1979) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**6.2** The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

**7. PACKAGING AND STORAGE**

**7.1** The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

**7.2** The product shall be stored in a well-ventilated store, protected against direct heat, moisture and contamination.

**7.3** The used metal container shall be coated with food grade lacquer, suitable for the product, with no mechanical defect and rust free.

**7.4** The end product container shall have no swelling, the inner pressure shall be less than atmospheric pressure at 20°C.

**8. WEIGHTS AND MEASURES****8.1 Fill of the Container****8.1.1 Minimum Fill**

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

**9. LABELLING**

The product shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985).

**9.1 Name of Food**

The name of the food shall be "Humus with Tehena".

**10. METHODS OF ANALYSIS AND SAMPLING<sup>3</sup>**


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<sup>3</sup> To be finalized.