

(Jordanian Standard) JS 288:1994

Foodstuff-Shelf life of foodstuff

The Standards and Measures Corporation
The Hashemite Kingdom of Jordan

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Scope .1

This standard is designated to specifying the validity period for a group of foodstuff prepared for human consumption.

Definitions .2

2-1 Validity Period:

Is the period between the date of production and the date of expiry of the foodstuff for human consumption. This period must be stated in clear and legible figures and words on the card kept under good storage conditions.

Validity for human consumption 2-2

Is the validity of the foodstuff for human consumption during the period from the Production date and the Expiry date when kept under good storage conditions. However, this foodstuff shall be kept under good storage conditions and undergo clinical and laboratory tests prove that no rattenness has affected its validity for human consumption.

Storage Conditions 3-2

Are the conditions of keeping foodstuff in stores, warehouses or fridges that cope with the nature of the stored foodstuff.

3-2-2

table salt, onion, garlic, black pepper...etc such as beef burger and hamburger.... Etc. kept frozen in -18°C	06 months
11. Dry salted fish	15 months
12. Fish kept in a salt solution	12 months
13. Double smoked fish cooled in 0-3 °C	12 months
14. Double smoked fish kept in -18°C	12 months
15. Luncheon meat or sausage kept in 0-+4°C whether beef, mutton, chicken, pork or mixed meat	04 months
16. Luncheon meat kept frozen in -18°C	12 months
17. Internal processed and canned edible bowels such as liver, kidney and others of cattle, poultry and sheep	24 months
18. Internal bowels of chicken cooled in -1-+4°C	48 hours
19. Internal bowels of chicken cooled in -18°C	06 months
20. Internal bowels of sheep frozen at -18°C	06 months
21. Salami cooled at +2-+°C	04 months
22. Sausage cooled at +2-+4 °C	04 months
23. Salami frozen at -18°C	09 months
24. Sausage frozen at -18°C	09 months
25. Smoked salami frozen at -18°C	12 months
26. Chopped canned meat (pork, beef and mutton)	36 months
27. Internal bowels of sheep cooled and kept at +2-+4°C	6 days
28. Instant soup powders	24 months
29. Canned Anshuaga	24 months
30. Frozen chicken kept at -18°C	15 months
31. Full egg powder	09 months
32. Egg white powder	12 months
33. Egg yolk powder	09 months
34. Packaged Jelly powder	24 months

Three- Vegetables, Fruit, Cereals and their Products:

1. Vegetables frozen at -18°C	12 months
2. Canned vegetables or grains	24 months
3. sesame cream (Tahini) filled in cans	12 months
4. Halawa	12 months ^{***}
	06 months ^{***}
5. Jams, Jelly and Marmalade	36months ^{***}
6. Canned chick peas, and chick peas in Tahini and canned broad beans (fool)	24 months ^{***}
7. Natural drink, natural juice and fruit nectar	24 months ⁺
8. Fruit Nectar or mixed fruit	24 months ⁺
9. Concentrated juice, and sweetened concentrated juice (fruit squash)	24 months ^{+*}
10. Concentrated juice set for manufacturing	12 months ^{***}
11. Tomato Juice	18 months if filled in metal or glass

^{***} 12 months if filled in cans and 06 months if wrapped with a special kind of paper

⁺ Whether the container is metal or glass and 12 months for tetrapack (interfaced with aluminum foil, and
6 months for plastic and transparent plastic containers.

^{+*} 24 months in metal or glass containers, 12 months for frozen juice

containers
12 months if filled in other types of
containers

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|---|--|
| 2. Olive Oil | According to the olive oil standard |
| 3. Vegetable fats and hydrated vegetable oils | 36 months if filled in metal cans and
24 months if filled in other types of
containers |
| 4. Vegetable cream “sterilized” and long life | 9 months |
| e. <u>Coffee, Cocoa and their products</u> | |

- 3-12 It shall be prohibited to display the expired commodities to be sold for human consumption. These can be manufactured for other purposes.
- 3-13 This standard shall cancel any previous requirements or regulations in