



# UN RATIONS STANDARD

DATE: 31/08/2018

## BREAD CRUMBS DRY

ED No: 04

CODE: UNSTD-COM-2126

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### 1. PRODUCT NAME

2. BREAD CRUMBS DRY



Dry breadcrumbs are made from bread which has been baked or toasted to remove moisture, and may have a sandy or grainy texture after size reduction.

### PRODUCT RISK

LOW

MEDIUM

HIGH

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

White Bread

#### 3.2. OTHER PERMITTED INGREDIENTS

Bread crumbs may contain ingredients such as, mold inhibitors and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

### 4. PROCESSING

#### Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

### 6. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Moisture

<7.0 %

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Appearance and colour

The colour shall be light brown;

Odour or flavour

The breadcrumbs shall have a characteristic bread odour;

Texture

Grains and flakes of bread;



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Foreign matter  
Storage and Transportation

Shall have no foreign matter.  
Ambient

#### 8. CONTAMINANTS

- 8.1. The Product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	367 Kcal
Carbohydrates	76.0 g
Protein	11.6g
Fat	1.9 g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic or equivalent packaging material that maintains the integrity and organoleptic qualities of the product and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 100g to 250g.
Warranty at delivery location	1 Month

#### 11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"